

THE BEGINNING

soup of the evening	14	mussels (P.E.I.)	30
caesar salad crisp romaine hearts, smoked bacon, roasted garlic sourdough croutons, shaved parmesan, lemon and anchovy dressing	22	fresh mussels, smoked bacon, dark lager and gorgonzola cream sauce, spinach, grape tomatoes	
roasted roots and spinach salad ^{GF} rutabaga, parsnip, celery root, carrot, baby spinach, spiced apple cider vinaigrette, toasted pumpkin seeds, truffled sheep's milk cheese	22	shellfish quartet	32
roasted pumpkin and parm fritters golden fried parmesan and pumpkin fritters, brown butter and sage crème fraîche, with maple drizzle	24	shrimp with apple sage chutney, scallops with roasted pumpkin and miso, crab beignet with roasted fennel aioli, lobster cake with truffle aioli	
sous vide prawns ^{GF} chilled shrimp, spicy apple chutney, lemon ginger crema, crispy lotus root	35	bison bresaola ^{GF}	30
		thinly sliced cured bison tenderloin, pickled vegetables, fresh blackberries, romano cheese, arugula, lemon oil, flaked salt, fresh cracked black pepper	

THE MIDDLE

sea scallops ^{GF} Atlantic sea scallops with celeriac and brown butter purée, smoked bacon, maple cider gastrique, and dried apple ☞ : INNISKILLIN RIESLING OR QUEENSTON MILE PINOT NOIR	67	beef striploin ^{GF} grilled New York striploin with roasted shallot demi-glace, truffle and parmesan fries, and roasted garlic aioli ☞ : PILLITTERI MARKET CHARDONNAY OR JACKSON-TRIGGS SHIRAZ	62
swordfish ^{GF} sesame crusted swordfish, miso maple glaze, ginger parsnip purée, and crispy rice cracker ☞ : SAINTLY ROSE OR QUEENSTON MILE PINOT NOIR	57	beef ribeye 16oz grilled beef ribeye with maple braised cremini mushrooms, and whisky butter poached fingerling potatoes ☞ : PALATINE HILLS VIOGNIER OR 13 KINGS ROYAL RESERVE RED	66
chicken suprême ^{GF} apple ginger brined chicken breast with maple walnut cream sauce, cranberry rice pilaf, and lemon gastrique ☞ : BELLA TERRA CHARDONNAY OR INNISKILLIN MERLOT	57	gnocchi potato gnocchi, with chorizo, baby spinach, caramelized onion, portobello mushrooms, sundried tomato cream, and gorgonzola crumble ☞ : FIELDING PINOT GRIGIO OR INNISKILLIN MERLOT	52
rack of lamb pistachio crusted, red wine and herb marinated lamb rack, with toum and lemon herb risotto ☞ : KEW MARSANNE OR CHEÂTEAU DE RUTH CÔTES DU RHÔNE	70	eggplant parmesan ^{Vg} herb and garlic breaded eggplant medallions topped with tomato sauce, vegan mozzarella, and fresh basil, served with basil pesto linguine ☞ : HENRY OF PELHAM SPARKLING ROSE OR CDC GAMAY NOUVEAU	46
beef tenderloin ^{GF} grilled 8oz bacon wrapped beef tenderloin with herbed demi-glace, and brown butter Yukon mashed potatoes ☞ : KEW MARSANNE OR BODEGA MURVIEDRO CABERNET SAUVIGNON	68		

THE EXTRAS

frites crispy fried russet potatoes tossed in fresh parmesan and truffle oil, served with roasted garlic and chive aioli	15.50	cremini ^{GF} oven roasted cremini mushrooms tossed in honey and toasted sesame	15.50
sprouts ^{GF} roasted Brussels sprouts with bacon, garlic butter, and fresh shaved parmesan	15.50	roasted roots ^{GF} golden roasted root vegetables with maple glaze and fresh herbs	15.50

Very close attention is paid to the preparation and handling of our menu items for those that indicate an allergy however, White Oaks Resort cannot guarantee that allergens have not been introduced during other stages of the food chain process or inadvertently during preparation. It is ultimately up to the Guest to make an informed choice that is best for their particular food allergy or intolerance.

DESSERTS

flourless chocolate armageddon	18
cheesecake of the moment	18
mochi cake miso and maple pecan butter mochi cake topped with homemade caramel	18
crème brûlée apple butter and tonka bean crème brûlée served with a cheddar thyme crisp	18
fondue for two fresh fruit, white chocolate orange shortbread cookies and homemade vanilla marshmallow	27

LOOSE LEAF TEA

personal pot of Shanti Tea	6
-----------------------------------	----------

NEPAL BLACK

black tea with malty, sweet caramel notes

PEPPERMINT

a lively mint with a hint of spice

JAPANESE GENMAICHA

green tea and toasted rice with a rich, nutty aroma and fresh sweet flavour

SHANTI CHAI

fragrant and rich tasting blend of spices and black tea

BLUEBERRY WHITE

refreshing white tea blend with fruity and sweet notes

CHAMOMILE

soothing and relaxing whole Egyptian chamomile flowers

SPIRITED ROASTS

almond kick whisky, amaretto, coffee, whipped cream	16
maple latt-eh Gretzky cream whisky, maple syrup, milk, espresso	16
spiced toddy spiced rum, Drambuie, Grand Marnier, honey, ground cloves, boiling water	16
after hours boost butter ripple, vanilla vodka, coffee, whipped cream, caramel drizzle	16

2 o z G L A S S E S

Icewine

Inniskillin Vidal	19
Kew Select Late Harvest Riesling	10

Grappa

Grappa Rialto Veneta	11.50
-----------------------------	--------------

Port

2018 Taylor Fladgate	14.75
Taylor Fladgate 10 yr	16.75
Taylor Fladgate 20 yr	24

COGNAC / ARMAGNAC

Hennessy VS	15.50
Hennessy XO	35
Rémy Martin XO	34
Courvoisier VS	14.75
Courvoisier VSOP	17.75
Armagnac du Montal VSOP	13.75

SCOTCH

JW Red	10.50
JW Black	12.50
JW Gold	14.75
Chivas	12.50
Ballantine	9.50
Dewars	8.50
J&B	9.50

Single Malt

Bowmore 12 yr	11.50
Glenmorangie 10 yr	12.50
Glenlivet 12 yr	12.50
Glenfiddich 12 yr	12.50
Glenkinchie 10 yr	14.75
Laphroaig 10 yr	14.75
Macallan 12 yr	15.50
Dalwhinnie 15 yr	15.50
Talisker 10 yr	16.75
Lagavulin 16 yr	19

L I G H T

toast	8	apple or cranberry juice	5.75
your choice of sourdough, multigrain, rye or gluten free		tomato juice	5.75
fresh fruit cocktail	9.5	cappuccino	5.25
cereal with milk	12	latte	5.25
cereal with milk and berries	13	soy, almond or oat milk	5.50
granola with milk	10	pot of loose leaf Shanti Tea	6
bagel with cream cheese	9	your choice of Nepal Black, Peppermint, Japanese Genmaicha, Shanti Chai, Blueberry White, or Chamomile	
fresh squeezed orange juice	8.75		
fresh squeezed grapefruit juice	8.75		

C O M P L E T E

the following include choice of coffee or tea...

granola	19	broken eggs	28
served with natural or vegan yogurt, fresh berries and sliced banana		3 scrambled eggs with dill, cream cheese, green onion and tomato, served with steamed asparagus wrapped in smoked salmon, hollandaise sauce, breakfast potato and choice of toast	
oats of steel	19	the sandwich	28
steel cut oats with honey, cinnamon and fresh berries		two fried eggs, grilled peameal bacon, cheddar cheese, lettuce, vine tomato and aioli on sourdough bread served with breakfast potato	
quinoa	19	build-a-BLT	24
organic quinoa with dried cranberries, dried apricots and almond milk		choice of bacon, peameal bacon or ham on your choice of toasted bread with lettuce, vine tomato and mayonnaise served with breakfast potato	
sliced fruit plate	20	<i>add an egg +3</i>	
served with honey and natural yogurt or maple and vegan yogurt		pancakes or french toast	26
bagel and lox	24	choice of buttermilk pancakes or french toast served with fresh berries, dusted sugar, and choice of meat	
with cream cheese, lox, capers and red onion		<i>add berry compote OR maple warmed bananas +5</i>	
the classic	26	keto power plate	28
two eggs with your choice of smoked bacon, peameal bacon or turkey sausage served with breakfast potato and choice of toast		four eggs, sliced tomato, cottage cheese, sliced avocado, and smoked bacon	
eggs benny	27	vegan pancakes or french toast	28
two poached eggs, smoked Virginia ham and hollandaise sauce on a toasted english muffin served with breakfast potato		choice of vegan pancakes or french toast served with fresh berries, dusted sugar, and vegan UNsausage	
avo eggs benny	29	vegan chickUN and waffle	29
two poached eggs, smoked salmon, avocado salsa and smoked tomato hollandaise sauce on a toasted whole wheat english muffin served with breakfast potato		crisp Belgium waffle, scrambled UNegg, fried breaded chickUN fillet with Frank's maple drizzle	
beef brisket benny	29		
two poached eggs, tender beef brisket, caramelized onion, smoked tomato hollandaise on a toasted english muffin, served with breakfast potato		weekend brekkie buffet	28
three egg omelette	27	a spectacular spread of delicious breakfast classics to be mixed and matched to as you like it (available weekends and holidays)	
choice of 3 whole eggs or 3 egg whites with portabella mushroom, onion, spinach, Virginia ham and cheddar cheese served with breakfast potato and choice of toast			

Very close attention is paid to the preparation and handling of our menu items for those that indicate an allergy however, White Oaks Resort cannot guarantee that allergens have not been introduced during other stages of the food chain process or inadvertently during preparation. It is ultimately up to the Guest to make an informed choice that is best for their particular food allergy or intolerance.
