

appetizers

soup du jour	freshly prepared soup served with focaccia bread 6
traditional bruschetta	fresh basil, tomato, and garlic on a toasted baguette topped with parmesan cheese 7
crostini sampler	roasted red pepper, goat cheese, and whole roasted garlic served with seasoned crostinis 9
grilled portobello mushrooms	whole portobello mushrooms topped with a red onion marmalade and mozzarella cheese served on fresh greens tossed in an in-house vinaigrette 9
grilled steak skewers	tender marinated strips of grilled beef served with an orange sesame sauce and vegetable noodles 9

salads

mixed greens	a medley of mixed greens, carrot, and radicchio tossed in a raspberry or balsamic vinaigrette 7
classic caesar	crisp romaine with croutons tossed in our classic caesar dressing and topped with parmesan cheese 8
greek salad	romaine, tomatoes, kalamata olives, red onion, green peppers, and feta tossed in our own greek vinaigrette 9
mandarin salad	mandarin oranges, cashews, crumbled danish blue cheese on mixed greens tossed in a roasted garlic honey mustard vinaigrette 10
fresh atlantic salmon	mixed greens, cherry tomatoes, and red onion tossed in a lemon vinaigrette and topped with a grilled salmon fillet and toasted almonds 13

add chicken 4 add bacon 3

pasta

- rosé chicken penne topped with sliced chicken breast and mushrooms in a tomato cream sauce 18
- taste of thai fettuccini with red onions and snow peas tossed in a spicy thai coconut curry sauce 16
- add chicken 4 add shrimp 5
- mediterranean fusilli with artichoke hearts, red onions, and sundried tomatoes tossed in garlic olive oil and topped with feta cheese 18
- pesto chicken linguini with sliced chicken breast and sautéed mushrooms in a creamy basil pesto sauce 19
- pomodorini linguini with oven roasted cherry tomatoes, sautéed garlic, sweet onions, and chili peppers in a fresh basil tomato sauce 16
- add chicken 4 add shrimp 5
- italian sausage farfalle with hot italian sausage, spinach, and kalamata olives in a house made marinara sauce and topped with goat cheese 19



pizza

		sm 12"	med 16"	lg 20"
gillespie	garlic pesto oil with caramelized onions, sliced chicken breast, spinach, and mozzarella, drizzled with honey	17	28	34
ella	tomato sauce with artichoke hearts, feta, hot capocollo, and mozzarella	15	25	30
jfk	tomato sauce with red onions, fresh tomatoes, feta, kalamatas olives, and mozzarella	15.5	25	31
getz	tomato sauce with shrimp, snow peas, garlic, and mozzarella	14.5	24	29
holiday	tomato sauce with italian sausage, broccoli, sundried tomatoes, and mozzarella	14	23	28
evans	tomato sauce with mozzarella, provolone, parmesan, fresh tomatoes, and fresh basil	17	28	34
basie	pistachio pesto base with fresh tomatoes, parmesan, and mozzarella	17.5	26	35
guido	olive oil base with garlic, sautéed onions, roasted red peppers, goat cheese, and mozzarella	14	23	28

design your own pizza

	med 16"	lg 20"
start with mozzarella and your choice of pizza base :		
tomato sauce, spicy tomato sauce, or olive oil base	14	16
garlic pesto oil base	16	18
pistachio pesto base	20	23
choose from the following individual toppings :		
fresh tomatoes, green peppers, mushrooms, pineapple, zucchini, fresh jalapenos, green olives, black olives, sautéed onions, red onions, broccoli	2 ea	3 ea
braised leeks, black forest ham, garlic, italian sausage, bacon, hot capocollo, kalamatas olives, pepperoni, spinach, portobello mushrooms, snow peas, roasted red peppers	3 ea	4 ea
calamari, artichoke hearts, chicken, fresh basil, feta, brie, provolone, capers, extra mozzarella, smoked salmon, blue cheese, goat cheese, parmesan, shrimp, anchovies, sun dried tomatoes, prosciutto	4 ea	5 ea

mains

quinoa stir-fry green peppers, snow peas, green onion, and portobello mushrooms tossed in a spicy coconut cream sauce, topped with peanuts, and served with organic quinoa 16

add chicken 4 add shrimp 5

island curry rich tender stewed beef with potatoes, carrots, red peppers, and our own toasted red curry spice blend served with seasoned basmati rice 18

fresh atlantic salmon grilled salmon fillet (6 oz) topped with a lemon garlic maple glaze and served with seasonal vegetables and seasoned basmati rice 20

chicken saltimbocca tender local grilled chicken breast stuffed with sage infused cremini mushrooms, wrapped with prosciutto, drizzled with a red pepper and sundried tomato sauce, and served with seasonal vegetables and oven roasted sweet potato 20

ontario beef tenderloin fresh hand-cut certified corn-fed grade AAA beef tenderloin (8 oz) grilled to your specification, topped with café de paris butter and served with our savory garlic mashed potatoes and seasonal vegetables 28

15% gratuity may be applied to bills for parties of six or more. prices do not include tax.

hot beverages

organic fair trade coffee	3
tea	2.5
herbal tea	3
loose leaf tea	4
espresso single	2.5
double	4
cappuccino	4
latte	4
mocha latte	5
hot chocolate	5

non-alcoholic beverages

perrier (330ml)	3
san benedetto (750ml)	7
pop	2
juice	2.5
ice tea	2.5
milk	3
shirley temple	3.5
virgin caesar	3.5
non-alcoholic beer	4

beer on draught

stonehammer dark guelph, ontario	pint 6	½ pint 4
wellington special pale ale guelph, ontario	6	4
sapporo lager japan (brewed in guelph)	6	4
hacker-pschorr lager munich, germany	6.5	4.5

bottled beer

domestic	5
import	5.5

cocktails

1.25 oz 6

caesar, bloody mary, brown cow,
rob roy, margarita, lime daiquiri,
long island ice tea, white russian,
black russian, amaretto sour,
whiskey sour, tequila sunrise,
tom collins, rusty nail, fussy navel,
mudslide, melonade, cuba libre,
brandy alexander, pink lady,
greyhound, blue lagoon

manhattan

2 oz 7

liqueurs

1 oz 5.5

bar shots

1.25 oz 6

double 8

premium bar shots

1 oz 7

scotch

1 oz 7

premium scotch

1oz 9

aperitifs

1oz 6

dubonnet, sweet vermouth
campari

digestifs

1 oz 7

grappa, hennessy
port

2 oz 7