

Soup Du Jour
featuring locally sourced produce
\$ 7

Spring Onion and Local Mushroom Broth
with garlic confit crostini and shaved sheep's milk cheese
\$8

Caesar Salad
romaine hearts, twice smoked bacon, shaved parmesan,
lemon garlic aioli, caper vinaigrette and olive oil croutons
\$9

Grilled Asparagus and Proscuitto
with Slegers arugula, pistachio and goat cheese "truffle" and lemon citronette
\$12

Spring Greens
with shallot vinaigrette and mint rhubarb compote
\$8

Penne Pasta
with pancetta, peas, asparagus, crème fraîche and fresh herbs
\$12

Steamed Mussels
with tomato, fennel, olives and local coriander
\$10

Miso Shrimp
with a spicy spring radish and pea salad
\$14

Seared Nova Scotia Scallops
with mushroom duxelles, Sleeper's watercress and a japanese citrus vinaigrette
\$14

Lemon and Sage Roasted Chicken Breast
with Swiss chard gratin, pan reduction and bacon walnut picada
\$24

Roasted Local Pork Loin
with pork confit, crispy potatoes and vanilla rhubarb compote
\$22

Roasted Lake Pickerel
with shrimp and chive dumplings, pea puree and wasabi tobiko
\$26

Seared Salmon
with spring asparagus and a forest mushroom fondue
\$26

Seared Arctic Char
with roasted royal trumpet mushrooms, melted leeks and Meyer lemon butter sauce
\$28

Canadian Beef Duo
Grilled Alberta Beef Tenderloin and slow braised Ontario Beef Short Rib
with crushed parsnips and roast garlic and shallot puree
\$31

Roasted Lamb Loin
with Yukon gold mille-feuille black olive jus,
Ontario hot house tomato confit and spring mint chutney
\$30

The Idlewyld Inn Wild Game Feature
our house prepared seasonal game selection
market price

Executive Chef ~ Tim D'Souza
Innkeeper ~ Christine Kropp