

Sample Dinner Menu #1

Set Price: \$54 per person

**Set menus must be
requested in advance**

Loondocks

Appleby Village, Burlington

Starter

Choice of:

Beet + Warm Goat Cheese Salad
heirloom beets, candied walnuts, aged balsamic

~or~

Soup du Jour
daily creation from the chef's kettle

Entree

Choice of:

Yukon Arctic Char Filet
butternut squash puree, maple merlot reduction,
crispy capers + seasonal vegetables

~or~

Chorizo Gnocchi
chorizo cream, red peppers, kale, parmigiano reggiano

~or~

Vegan Croquettes
fresh black bean and chickpea croquettes, with
seasonal vegetables + maple merlot reduction

Dessert

Choice of:

House Made Cheesecake
daily flavour inspirations

~or~

Flourless Chocolate Cake
with fresh berries and creme chantilly

Menu can be customized and adjusted to preference with advance notice



Sample Dinner Menu #2

Set Price: \$79 per person

**Set menus must be
requested in advance**

Loondocks

Appleby Village, Burlington

Shared Apps served "family style"

Gorgonzola, Mushroom + Wild Blueberry Arancini
Baked Brie with Cranberry Chutney
Ontario Venison Sliders

Salad Course

Choice of:

Caesar Salad

herb croutons, prosciutto crisp
parmigiano reggiano

~or~

Apple + Arugula Salad

strawberries, feta, spiced pine nuts, maple dijon vinaigrette

Entree

Choice of:

Black Tiger Shrimp Risotto

risotto of butternut squash, prosciutto, kale + spiced pine nuts
with grilled tiger shrimp + parmigiano reggiano

~or~

Wild Boar Tenderloin

grilled Saskatchewan boar, with poached pear + sesame chutney
honey roasted fingerling potatoes + seasonal vegetables

~or~

Prosciutto Wrapped Monkfish

Nova Scotia monkfish, over creamy savoy cabbage
with mushrooms + red peppers

~or~

Grilled Angus Filet Mignon

signature Alberta angus beef, with aged cheddar
potato gratin + brandy mushroom cream sauce
(upcharge of \$9)

Dessert

Creme Brulee

"french toast" flavoured with
vanilla, cinnamon and maple



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