

THE RESTAURANT
VINELAND
 ESTATES WINERY

LUNCH

APPELIZERS
 CHEF'S CREATIVE

- Goat's Cheese Parfait,**
 Merlot & Onion Jam, Niagara Greens & Berry Vinaigrette 16 -
- "Spring Chicken"**
 Tender Morsels, Early Peas, Herbs &
 Pearl Onions in Intense Broth 12 -
- Grilled Calamari Salad,**
 Preserved Lemon & Roasted Peppers,
 with Warm Bacon Aioli 14 -
- Green Tomato & Cucumber Salad,**
 Vietnamese Corriander with Cold-Smoked Salmon 16 -
- Bluecoat Mussels,**
 Ginger, Cilantro & Lime Bouquet, Cherry Tomatoes &
 Gewürztraminer 15 -

Your server will provide details
 about our current Creative Menu

\$39 - 3 COURSE MENU

\$25 - Premium Wine Pairing
 \$35 - Reserve Wine Pairing

- Q WATER**
- Sparkling 750ml 4 -
 Still 750ml 4 -
- Vineland Estates is proud to introduce Q Water®, a new premium filtered eco-friendly water service system, available in still and sparkling. Q Water® is created using a unique patented filtration/carbonation system, then served tableside in a glass decanter, eliminating the need to recycle imported water bottles. An all around savings to you and the environment.

LIGHT MAINS
 MAIN PLATES

- Seafood & Lemon Risotto,**
 with Steamed Shellfish, Baby Octopus, Sweet Peppers,
 Green Onions & Kaffir Lime 16 -
- Whole Egg Linguine,**
 Seared Beef Tips, St David's Peppers,
 and Grainy Mustard Broth 14 -
- Roasted Sesame Dressed Quail,**
 Spring Stir-fry, Summer Slaw, in Ontario Soya
 & Horseradish Dressing 16 -
- Charcuterie Plate,**
 A hearty plate of Charcuterie, Pickled Vegetables,
 Artisan Cheese & Preserves 18
- Chilled Canadian Coast Platter,**
 Shrimp, Scallops, Mussels, Clams &
 a Palette of Savoury Sauces 24 -
- Open Sandwich on Herbed,** 25 -
Whole Grain Focaccia with Seasonal Vegetables:
 Grilled Zucchini Spears, Marinated Peppers, Herbed Goat's Cheese
 or
 Lamb Burger, Cumin/Mustard Aioli, Aged Cheddar
- Seared Ontario Char,**
 Sauteed Chard, Vine Crops & Roasted Fingerlings,
 in Olive & Caper Remoulade 32 -
- Steak & Poutine,**
 Grilled Striploin Duckfat Frites,
 4 yr Cheddar, Rich Cheek Jus 36 -
- Herb Cured Pork Tenderloin,**
 with Charred Onions & Strawberry-Pinot Chutney 32 -



WE'RE GOING
 THE DISTANCE
 so our food
 doesn't have to.

Please Silence all cell phones
 Split orders add 5- • July 2010

Our menu reflects seasonal ingredients, not all of which
 are specified. Chef may modify items based on availability.
 Please inform your server of any food allergies.

Ja. West
 Executive Chef

Justin Danner
 Chef de Cuisine

Robert
 Sous Chef

Vineland Estates Winery • www.vineland.com
 1-888-846.3526 ext. 33 for reservations

