

# Trapper's Restaurant

3479 Yonge St  
416.482.6211

## Winterlicious Menu

### \$20 Lunch plus taxes and gratuity

Soup

Green Pea Peppercorn with julienne of Smoked Virginia Ham

or

Roasted Savory tomatoes and grilled Portobello mushroom  
with feta cheese and a drizzle of honey mustard, basil aged balsamic dressing (*vegetarian*)

or

A Salad Of Winter Greens, Belgium endive, radicchio and Poached Pear  
with caramelized walnuts, crumbled stilton Champagne Vinegar honey raspberry dressing (*vegetarian*)

or

Jump Fried Escargot and Grilled Eggplant  
baked brie cheese encroute, Riesling, tomato basil sauce



Grilled Breast of grain fed Chicken

with a ginger, raspberry and strawberry glaze

or

Baked Maple Hoisin Ginger Glaze Atlantic Salmon  
with a mango, pineapple, roasted corn coriander salsa

or

Grilled or Seared Basa Fillet

with scallion mashed potato, roasted red pepper cumin sauce, tomato, cucumber fresh dill salsa

or

Linguine Pasta

tossed with barbequed vegetables, sundried tomatoes, garlic, basil, extra virgin olive oil, gratinee with asiago  
cheese (*vegetarian*)

or

Slowly Braised Boneless Beef Short Ribs

with wild and regular rice, apples and raisins Tomato, Red wine, demi and fresh herbs

or

Duck Confit

Braised with double smoke bacon with an orange, sundried cranberry and ginger glaze



Black And White Cakelet

Devil's food chocolate cake bean mousse, dark chocolate ganache

or

Lemon Raspberry

classic white sponge cake, layers of buttercream and raspberry puree

or

Carrot

densely moist carrot cake with pineapple and coconut, topped and filled with cream cheese and honey icing

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**\$35 Dinner  
plus taxes and gratuity**

Soup

Green Pea Peppercorn with julienne of Smoked Virginia Ham

or

Baked Almonds Crusted Woolwich Goat Cheese

with grilled Portobello mushroom, wilted spinach, Honey raspberry dressing (*vegetarian*)

or

Jump-Fried Escargot And Black Tiger Shrimp

with baked gorgonzola encroute, lobster chive cream sauce and caviar

or

A Salad Of Winter Greens, Belgium endive, radicchio and Poached Pear

with caramelized walnuts, crumbled stilton honey raspberry dressing (*vegetarian*)



Grilled Grain Fed Chicken

with a strawberry, raspberry and ginger glaze

or

Char-Coal Broiled Black Angus Striploin Steak

with Scallion mashed potato

or

Baked Maple Hoisin Ginger Glaze Atlantic Salmon

with a mango, pineapple, roasted corn coriander salsa

or

Slowly Braised Boneless Beef Short Ribs

with wild and regular rice, apples and raisins Tomato, Red wine, demi and fresh herbs

or

Grilled or Seared Basa Fillet

with roasted red pepper cumin sauce and a mango pineapple salsa

or

Linguine Pasta

tossed with barbequed vegetables, sundried tomatoes, garlic, basil, extra virgin olive oil, gratine with asiago cheese (*vegetarian*)

or

Char-Coal Broiled Lamb Shank

Slowly cooked with scallion mashed potato, red wine, garlic, and rosemary

or

Duck Confit

Braised with double smoke bacon and an orange, sundried cranberry and ginger sauce



Black And White Cakelet

Devil's food chocolate cake bean mousse, dark chocolate ganache

or

Lemon Raspberry

classic white sponge cake, layers of buttercream and raspberry puree

or

Carrot

densely moist carrot cake with pineapple and coconut, topped and filled with cream cheese and honey icing