

~ sample menu ~

Vodka cured Smoked Salmon with traditional garnishes of egg,
shallots, capers and citrus aioli

or

Organic Baby Greens, with pink grapefruit, roasted pecans,
Quebec Blue cheese and sherried citrus dressing

or

Miller Tavern Seafood Chowder

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Grilled Irish Organic Salmon with seasonal vegetables,
jasmine rice, ponzu sauce and wasabi cream

or

Roast Chicken Supreme with market fresh vegetables,
buttermilk mashed potatoes and port wine mushroom pan jus

or

Ontario Cornfed Beef Tenderloin, with demi-glaze, market
vegetables, buttermilk mashed potatoes

or

Ricotta Cheese Ravioli, with mushrooms, asparagus
in a fresh herb tomato sauce

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Fresh Berry Cheesecake, creamy vanilla cheesecake with an
oreo crust and field berry compote

Tea & Coffee

\$55

prices are per person~plus taxes and 15% gratuity

Some menu items may change seasonally