



DINNER – Starters

Soup du Jour 7-

Ask your server for today's exploration...

House Salad 8-

Fresh garden greens tossed with a choice of house dressings topped with tomato, cucumber, red onion, carrot and cabbage.

Flat Stanley 10-

Where's Stanley now? Ask your server for today's flatbread creation on naan bread.

Garlic Shrimp 12-

Plump, juicy shrimps sauteed in olive oil, garlic, chilies, smoked paprika, and lemon. Served with fresh bread.

Brie à l'Orange 13-

'Mull' it over with a wheel of brie, baked and smothered with our 'Warming Orange' super-pucker pickle and toasted pecans. Served with warm pita points, perfect for sharing.

Beef Carpaccio 12-

Certified Angus Beef® tenderloin sliced thin and rare on a bed of greens with fried capers, truffle oil and a Dijon aioli. Served with grilled bread.

The Minnow Bucket 10-

A bucket-full of freshwater smelts, seasoned, dredged and deep-fried to supercrisp, served with coleslaw and a cider vinegar aioli.

Ensalada de Pulpo 12-

Tender morsels of octopus, marinated in olive oil, cider vinegar, lemon juice, fresh herbs and sweet onion, served with grilled chorizo, morcilla, an arugula salad and grilled bread.

Asian Candied Pork Potstickers 9-/16-

Red roast pork stuffed into wonton wrappers and fried, served with a sweet ginger soy dipping sauce and Sriracha chili paste on the side. Order 7 or 17 bite-sized pieces.

(prices subject to applicable taxes)

345 King Street Midland, ON, L4R 3M7 (705) 527-9199



DINNER – Mains

Kissed by Cod 25-

MSC-certified North Atlantic cod loin, pan-seared and served over a rich seafood broth with shrimp, potato, carrot, turnip and cabbage.

Thunder Thighs 24-

These chicken thighs are wrapped around Italian sausage stuffing, Parmigiano Reggiano, and basil, with a prosciutto blanket. Topped with tomato sauce, resting comfortably on fettucine noodles.

Maple Chipotle Salmon 27-

MSC-certified, sustainable Pacific sockeye salmon filet with a fiery chipotle maple syrup glaze and a zingy lemon aioli, served on basmati rice.

Seafood Fett-ish 26-

Scallops, shrimp, and mussels tossed together with fettucine noodles and flavoured with a dill and tarragon cream sauce. Served with salad or roasted vegetables.

Can-Con (Canard Confit) 22-/29-

Local duck legs (1 or 2), brined and slow-poached in liquid gold (duck fat), then crisped and served with roasted potatoes and a Wahta cranberry gastrique.

Singapore Noodle Bowl 19-

A magical blend of Indian and Indonesian flavours with either egg or rice noodles and your choice of tofu, chicken, shrimp, or beef. Topped with bean sprouts and cilantro. Served with a side salad or grilled vegetables.

Stuff Me Tender 24-

Succulent pork tenderloin stuffed with brie, apple, bacon and caramelized onion, topped with an apple brandy reduction, served on caramelized onion mashed Lafontaine potatoes.

Louisiana Gumbo 25-

Thick Cajun stew with andouille sausage, pulled chicken, shrimp, okra, and sweet peppers, topped with rice and served with warm jalapeño cornbread.

Blue Velvet 33-

Certified Angus Beef® filet, grilled to your liking, and topped with a blue cheese, green peppercorn sauce on caramelized onion mashed Lafontaine potatoes.

Argentine Style Steak 33-

El monstró! A huge, lean cut, striploin steak, grilled to order, with chimichurri and grilled portobello mushroom on caramelized onion mashed Lafontaine potatoes.

A Passage through India *Madras* 24- / *Kaḍai* 19-

Beef Madras – Tender chunks of beefy goodness, slow-cooked in our house made hot Madras curry, with chilies, tomato, and toasted earthy spices.

Kaḍai Mushroom Masala – A rich onion and tomato based gravy with mushrooms, bell peppers, potato, sweet peas, and almonds.

Both curries are served with basmati rice, grilled vegetables, naan bread, cucumber raita, and topped with cilantro.