

À La Carte Menu

Daily Soup 8

Organic Greens, Niagara Vidal Vinaigrette 9

Add Free Range Chicken Breast 8

Chef Appetizer 9

Sandwiches

Upper Canada Club

Since 1968, choice of white or multigrain 12

Wild Mushroom Tartine (open faced sandwich)

Roasted garlic bread, parsley pesto, goat cheese 14

Smoke Chicken Quesadilla

Chipotle sauce, harviti & avocado 14

Composed Salad

Cumbrae Farms Free Range Chicken Breast

Bean salad, corn, pickled peppers, avocado & coriander dressing 16



Valentino Smoked Salmon

Pickled beets, bibb lettuce, quail eggs, creamy pepper dressing 18

Wellington County Beef Tenderloin

Ontario artichokes, sweet potato, ricotta & braised onions 18

Main Course

Quiche Florentine

Sautéed spinach, onion confit, gouda, served with organic greens 16

Cumbrae Farms Lamb Burger

Braised tomato, goat cheese & Yukon gold fries 18

Sub side salad \$2

Braised Beef Ravioli

Wild mushrooms roasted peppers, tomatoes & parmigiano 18

Add free Range Chicken Breast 6



Daily Fish

Bouillabaisse 18

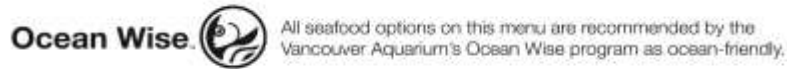
Wellington County Steak Frites

Naturally raised flat iron steak, Yukon gold fries & herb butter 24

Substitute side salad \$2

Side:

Yukon Gold Fries with Home-made Ketchup 4



Daily Soup

or

Chef Appetizer



MONDAY

Lamb Sirloin

Caramelized onion mash potatoes & heirloom carrots with herb butter

Wine Suggestion: Tawse – Echo Chardonnay 2012

Medium-bodied structure, fresh crisp citrus and ripe MacIntosh apples

TUESDAY

Yorkshire Pork belly

Savoy cabbage with triple crunch mustard cream, apple onion puree

Wine Suggestion: Tawse – Echo Chardonnay 2012

Medium-bodied structure, fresh crisp citrus and ripe MacIntosh apples

WEDNESDAY

Spaghetti Carbonara with Pork Belly

Wine Suggestion: Tawse – Echo Chardonnay 2012

Medium-bodied structure, fresh crisp citrus and ripe MacIntosh apples

THURSDAY
Moroccan lamb Stew

Chickpeas, sweet potatoes, tomatoes, roasted peppers, cumin, cucumber coriander
yogurt

Wine Suggestion: Tawse – Echo Chardonnay 2012

Medium-bodied structure, fresh crisp citrus and ripe MacIntosh apples

 **FRIDAY**
Cod Lyonnaise

with Provencal white beans

Wine Suggestion: Tawse – Echo Chardonnay 2012

Medium-bodied structure, fresh crisp citrus and ripe MacIntosh apples

**The Daily Chef's Special is available in limited quantities; we regret that it may not be
available through the entire lunch**



Beer

Creemore - 341 ml	6
Sleemans Cream Ale - 341 ml	6
Stella Artois - 341 ml	6
Corona - 330 ml	6
Harp - 500 ml	8
Kronenburg - 330 ml	6
Newcastle Brown Ale - 330 ml	6
Asahi - 500 ml	8
Saporo - 341ml	6

Non-Alcoholic Beverages

Perrier - 375 ml	4
Perrier or San Pelligrino - 750ml	6
Soft Drinks	3
Orange, Apple, Cranberry Juice	3
Coffee	3
Espresso	3
Double Espresso	5
Cappuccino or Latte	4
Kali's Organic Loose Tea	
Ceylon, Darjeeling, Earl Grey, Mint, Green, Camomile	3

Reservations:

Call: 416-947-3361 or use Open Table: www.opentable.com

Email: orestaurant@lsuc.on.ca

View daily menu at <http://lsuc.on.ca/uploadedFiles/daily-menu.pdf>

*To expedite credit card processing,
we accept a maximum of 2 payments per table.*

Lawyers Feed the Hungry:

Our kitchen works in coordination with the Lawyers Feed the Hungry Program to address hunger relief. Learn how by visiting <http://www.lawyersfeedthehungry.ca>



White Wine by the Glass – 5 oz. 11

***Tawse – Echo Chardonnay 2011**

Medium-bodied structure, fresh crisp citrus and ripe MacIntosh apples

Brightwater – Sauvignon Blanc Nelson 2013 (N Z)

Currant & gooseberry aromas, lively palate of capsicum & gooseberry

Guigal – Rosé 2014

Dry in style with elegance, with delicate note of strawberry

***Cave Spring – Riesling Dolomite 2012**

Off-dry & medium-bodied, with grapefruit rind and Granny Smith apple

Tiefenbrunner – Pinot Grigio (Italy) 2013

Aromas of pear, lime & grapefruit. The palate is pear & stony minerality

Red Wine by the Glass – 5 oz. 11

Decero – Malbec Remolinos Vineyard 2012 (Argentina)

Palate exhibits cocoa, coffee, char. Well-balanced with a smooth finish

Meiomi Belle Glos – Pinot Noir 2012 (Sonoma)

Ripe blackberry fruit, black cherry, spicy and savoury notes

***Malivoire – Gamay Small Lot 2012 (Niagara)**

Cherry, raspberry and blueberry abound with a pinch of white pepper

Cascina Ballarin – Barbera d'Alba 2011 (Italy)

Rich bouquet with fruity aromas and underlying wood scents. Savoury palate, and velvety

Wine – ½ Bottles

White

Château de Maligny – Chablis 1^{er} Cru Vau de Vey 2010 30

Faiveley – Mercurey Clos Rochette 2010 28

Domaine Luquet – Pouilly Fuissé 2010 28

Henry Pellé – Sancerre la Croix au Garde 2012 28

*Malivoire – Chardonnay 2009 25

*Tawse – Chardonnay Quarry Road 2010 28

Trentino – Pinot Grigio 2012 25

Red

Perrin – Châteauneuf du Pape Les Sinards 2010	35
Château du Trignon – Gigondas 2009	32
*Tawse – Pinot Noir Grower’s Blend 2010	28
*Tawse – Cabernet Franc Van Bers 2009	31
Kenwood – Cabernet Sauvignon Russian River Valley 2010	28
Antinori – Peppoli Chianti Classico 2011	25
Luce dela Vitte – Toscana 2003	65
Castello di Ama – Chianti Classico Reserva 2009	35
Sito Moresco – Langhe 2003	40

Dessert

Chocolate Cake with Basil Ice Cream

Mixed berry compote

Tiramisu with Ontario Apricot & Raspberry coulis

Ginger Ice Cream

Ontario rhubarb crumble tart, Ontario strawberries

Butter Tart with Vanilla Ice Cream