



Studio Lounge - Lite Lunch Menu

The Studio Lounge is open for Lunch Monday thru Friday, 11:30 am

Studio Lounge Lunch

- **Daily Soup** *made with market fresh ingredients* 7.00
- **Caesar Salad** *crisp romaine, croutons, smoked bacon and house made dressing* 8.00
- **Garden Salad** *market fresh vegetables and organic greens* 7.00

Mains

- **Steak Sandwich** *with caramelized onions and mushrooms* 12.00
- **Veal Parmigiana Sandwich**
Breaded veal, homemade tomato sauce topped with mozzarella cheese 10.00
- **Prime Rib Sandwich**
Shaved roasted Angus beef served with a natural jus 11.00
- **Omellette**
Fresh herb omellette with house greens, choice of garnishes smoked bacon, peppers, onions, tomato, cheese (add .99 cents per item) 8.00
- **Vegetable Wrap**
Filled with cucumbers, fresh tomatoes, onion, sprouts and homemade tzatziki 10.00
With Chicken 12.00 *With Steak* 12.00
- **Smoked Chicken Cheddar Quesadilla**
House blend cheeses, chicken and caramelized onions 14.00
- **Chicken Caesar Salad**
Classic Caesar with grilled chicken, croutons and smoked bacon 12.00
Add Steak 13.00 *Add Blacken Shrimp* 13.00
- **Fettucine** *with 1 lb of Lobster with Cream Sauce* 29.00
- **Linguine** *with grilled chicken, grape tomato, grilled oysters, mushrooms, and roasted garlic* *Aglio e Olio* 15.00
- **Chicken Rustica**
Fresh chicken stuffed with wild mushrooms and goat cheese 14.00



Dining Room Lunch Menu

Open for Lunch Monday thru Friday 11:30 am

Appetizers

- **P.E.I. Mussels** with leeks, bacon, tomato 11.00
- **Fresh Oysters** (1/2 dozen) with mignoette and fresh grated horseradish 14.00
- **Tomato Salad** with fresh mozzarella, black olives & pesto dressing on a bed of greens 10.00
- **Hearts of Romaine** with croutons, smoked bacon and Caesar dressing 9.00
- **Triple Aged Beef Carpaccio** with Grand Padano, drizzled with lemon infused olive oil 11.00
- **Organic Young Leaves** with Oakland's signature dressing 9.00
- **Grilled Calamari** in a Chardonnay white wine sauce 10.00
- **Fried Calamari** with Tzatziki 10.00
- **Bruschetta**, tomato concasse, fresh basil & parmasean 6.00
- **Garlic Cheese Toast** 6.00
- **Soup composed daily** chef's choice of homemade soup 9.00

Main Course

- **Pan Seared Calves Liver** with crispy bacon and caramelized onions 19.00
- **Braised Lamb Shank** Served on a bed of pasta 22.00
- **Chicken Ballentine** stuffed with wild mushrooms & goat cheese in a merlot sauce 16.00
- **Grilled Atlantic Salmon** with a strawberry Beurre Blanc 18.00
- **Lobster Fettucine** with lobster and Chardonnay wine cream sauce 29.00
- **Shrimp & Scallops** sauteed in a provencale sauce 26.00
- **Veal Parmagiana** on a bed of buttered linguine 19.00
- **Fillet of Beef** wrapped with bacon 22.00
- **Grilled 10 oz Angus Pride Striploin** 26.00



Dining Room Dinner Menu

Starters

- **Soup of the Day** *Composed daily with market inspired ingredients* 9.00
- **Lobster Bisque** *Flamed with Remy Martin & garnished with steamed lobster* 12.00
- **Escargot** *Sauteed with Spinach, Danish Blue Cheese & Chardonnay Wine Butter Served in a Fillo Pastry Cup* 14.00
- **Seasonal Field Greens** *Dressed with a house vinaigrette* 10.00
- **Tomato Salad** *With fresh mozzarella, Black olives, tossed in pesto dressing on a bed of greens* 10.00
- **Hearts of Romaine** *Caesar dressing, croutons and double smoked bacon* 11.00
- **Portobello Salad** *Grilled portobello mushroom with a layer of Buffalo Mozzarella, fresh tomato & roasted tomato pepper puree* 14.00
- **Lobster Salad** *Lobster meat with an assortment of diced vegetables on a bed of couscous in a citrus dressing* 19.00
- **Deep Sea Scallops** *Pan Roasted with fresh mango in a Sambal cream sauce* 15.00
- **Ostrich Carpaccio** *With Asiago cheese* 17.00
- **Tempura Colossal Shrimp** *Accompanied with a Chipotle sauce* 23.00
- **Fresh or Baked Oysters Rockefeller** *With traditional garnishes* 14.00
- **Mussels** *Steamed with leeks, bacon & tomatoes in a Chardonnay white wine sauce* 13.00
- **Pan Seared Foie Gras** *Accompanied by a Strawberry Grappa sauce* 24.00



Dining Room Dinner Menu

Main Courses

- **Free Range Chicken Breast** *Pan roasted with grape tomatoes, boconccini, fresh basil in a Chardonnay white wine butter reduction 24.00*
- **Atlantic Salmon** *Crusted with black & white sesame seeds, finished with a citrus fruit buerre blanc 24.00*
- **Land & Sea** *grilled provimi veal tenderloin & tiger shrimp in an oyster mushroom sauce 39.00*
- **Ontario Lamb Loin** *crusted with panko and pommery mustard 38.00*
- **Honey Roasted Duck Breast** *accompanied with a Fresh peach & orange Grand Marnier 31.00*

Pastas

- **Seafood Pasta** *shrimps, scallops, calamari & mussels with white wine & tomatoes 24.00*
- **Potato Gnocchi** *Tossed in a Gorgonzola cream sauce and porcini mushrooms 24.00*
- **Lobster Fettucine** *lobster meat and cream sauce 29.00*
- **Cheese Tortellone** *Tossed in a Pesto cream, sundried tomatoes & shrimps 29.00*

Hand Select, Angus Reserve Beef

Aged a minimum of 28 days. The highest quality of beef available, with standards of excellence in marbling, tenderness & flavour. Seasoned with our house blend spice rub.

All steaks are served with daily potato & market inspired vegetables or hand cut Yukon gold frites.

- **10 oz Grilled Beef Tenderloin Filet 39.00**
- **12 oz New York Striploin Steak 36.00**
- **16 oz Rib-Eye Steak 36.00**
- **Surf & Turf Platter for Two** *beef tenderloin, lobster tails & girilled tiger shrimp - Market Price*
- **Seafood Platter for Two** *lobster tails, tiger shrimp, deep sea scallops, market fresh fish skewers, baked oysters & grilled calamari - Market Price*



Dining Room Dinner Menu

Tantalizing Extras

- 5 oz Lobster Tail 19.00
- Blackened Scallops 8.00
- Grilled Shrimp Skewer 7.00
- Buttermilk Battered Bermuda Onion Rings 5.00
- Peppercorn Sauce 4.00
- Wild Mushroom & Pinot Noir Sauce 4.00
- Sauteed Mushrooms 5.00
- Grilled Vegetables 6.00

Studio Lounge Tapas Menu

(served after 3pm in the Studio Lounge)

- Smoked Duck Breast with red current compote 12.00
- Butter poached crab legs out of shell with a hint of lemon accompanied by grilled bagettes 16.00
- Escargot in a fillo pastry cup with wilted spinach, danish blue cheese & white wine 14.00
- Prosciutto on sliced bagettes & chipotle cream 14.00
- Tempura shrimp with a trio of dips & pita 19.00
- Lobster and crab cakes with cedar jelly 14.00
- Baked brie with walnuts accompanied with a raspberry sauce 12.00
- Artichoke & three cheese crab dip 10.00
- Soft shell crab tempura with a sambal cream yogurt 14.00
- Beef croquette accompanied with a curry mayo 11.00
- Cheese croquette with a cranberry compote 11.00
- Pizza pesto with chicken & black olives 12.00
- Pizza caprese with olive oil, sliced tomato, boconccini cheese, basil & parmigiana 11.00
- Beef carpaccio with grando padano cheese drizzled with lemon infused olive oil 11.00
- Fried calamari with tzatziki or grilled with lemon white wine sauce 10.00
- PEI mussels with bacon, tomato & leek 10.00
- Cheese plate for one 10.00