



DINNER

SOUPS & SALADS

CHILLED GAZPACHO

With Chili Lime Shrimp Garnish 9

CELERIAC AND ROASTED APPLE SOUP

With Mini Foie Gras Roll 9

ASSORTED LOCAL SPRING LEAVES

Hearts of Palm and Bean Sprouts with Citrus Dressing 8

WATERMARK'S OWN CAESAR SALAD

Double Smoked Bacon and Crispy Parmesan Croutons 9

VINE RIPE FIELD TOMATOES AND BUFFALO MOZZARELLA

Extra Virgin Olive Oil and Balsamic Vinegar 9

APPETIZERS

SMOKED SALMON TARTARE

Chopped and Seasoned to Order

with Pickled Spring Vegetable, Zesty Guacamole and Corn Chips 14

BLACK TIGER SHRIMP, DEEP SEA SCALLOPS AND ASPARAGUS RAGOUT

On Puff Pastry with Saffron Cream Sauce 16

PHYLLO POCKETS FILLED WITH ESCARGOTS AND HERBED ONTARIO GOAT CHEESE

On a Roasted Red Pepper Coulis 10

HOUSE MADE CALIFORNIA ROLL

With Avocado, Sushi Rice, Pickled Ginger and Tamari Soya Dip 14

SEARED PEPPER CRUSTED TUNA

With Marinated Vegetables, Soba Noodles and Wasabi Mayonnaise 16



SEA

POACHED FRESH ATLANTIC SALMON

With Candied Baby Beets, Citrus Basmati Rice and Saffron Broth 27

PAN-SEARED DEEP SEA SCALLOPS

With Cucumber Risotto and Raspberry Beurre Blanc 30

PINK PEPPERCORN AND PANKO CRUSTED HALIBUT

With Mint Scented Ontario New Potatoes, Lime and Chive Cream Emulsion 32

BOUILLABAISSE STYLE SEAFOOD SOUP

With Wild Mushrooms and Shaved Fennel 33

LAND

DRY AGED LOCAL BEEF TENDERLOIN

With Yukon Gold Crab Cakes, Asparagus Béarnaise and Merlot Wine Reduction 34

ONTARIO LAMB RACK

With Eggplant Caviar, Ratatouille, Gratin Potatoes and Rosemary Jus 35

OVEN ROASTED ONTARIO ORGANIC CHICKEN BREAST

With Napa Cabbage, Berny Potatoes and Foie Gras Cream 27

TRADITIONAL PRIME RIB OF BEEF

With Buttermilk Mashed Potatoes, Yorkshire Pudding and Beef Jus 27

MILK FED VEAL MEDALLIONS

With Charred Asparagus, Truffle Whipped Potatoes and Blackberry Reduction 36

GARDEN

WILD MUSHROOM, BABY SPINACH AND ASPARAGUS LINGUINE

With Fresh Herbs, Parmesan and Extra Virgin Olive Oil 21

FARM FRESH VEGETABLES, ASPARAGUS TIPS AND LENTILS RAGOUT

With Curry and Fresh Mint 22