

THE NEST

- AT STONE EAGLE -

FOR THE TABLE

House Sourdough 14

Toasted sourdough, red wine whipped butter, Two Sisters Vineyards honey

Warm Mediterranean Olives & Almonds 12

TO START

The Nest "Green Salad" 20

Butter lettuce, pea greens, sourdough crisp, Pecorino Romano, pea purée, garden herb vinaigrette

Eagle Eye

Heirloom Tomato & Goat Cheese Salad 22

Compressed strawberries, whipped Niagara goat cheese, basil oil, toasted sunflower seeds, aged sherry vinegar

Stone Eagle Rosé

Beef Tartare 28

Black garlic aioli, traditional dressing, cured egg yolk, crispy potato

Stone Eagle Red

Beet-Cured Salmon 27

24-hour beet-cured salmon, chopped egg, crème fraîche, pickled shallots, micro dill, fried capers

Stone Eagle Rosé

Foie Gras & Chicken Liver Mousse 28

Grilled sourdough, rhubarb mostarda, rhubarb gel, micro mint

Stone Eagle Special Selection

Hokkaido Scallops 36

Seared scallops, cucumber, honeydew melon, yuzu kosho beurre blanc, sourdough, micro herbs

Eagle Eye

MAINS

Lobster Gnocchi 62

Nova Scotia lobster tail, housemade potato gnocchi, roasted heirloom gem tomatoes, shellfish broth, fried basil

Eagle Eye

Butter Basted Halibut 58

Caramelized onion purée, leek soubise, citrus beurre blanc, fennel pollen, fennel salad

Eagle Eye

Spring Vegetable Risotto 32

Asparagus, English peas, Parmigiano Reggiano, lemon zest, chervil

Stone Eagle Rosé

Organic Roasted Chicken 42

Potato pavé, morel mushrooms, spring herb confit garlic jus

Eagle Eye | Stone Eagle Rosé

Prime Beef Tenderloin 76

Sunchoke purée, maitake mushrooms, sunchoke chips, red wine jus

Stone Eagle Red

Ontario Lamb Sirloin 58

Mint chermoula, carrot and ginger purée, roasted eggplant, lamb jus

Stone Eagle Special Selection