

THE NEST

- AT STONE EAGLE -

FOR THE TABLE

The Nest Charcuterie 49
Parma prosciutto, Calabrese salami, Ontario cheeses, marinated olives, house-made sourdough, Niagara honey

House Sourdough 14
Toasted sourdough, red wine whipped butter, Two Sisters Vineyards honey

Short Rib Croquettes 26
Tomato agrodolce, pecorino cheese

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
Add caviar 45
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
Add scallop 9
Eagle Eye

MAINS

Lobster Gnocchi 62
Nova Scotia lobster tail, house-made 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
Add lobster 45
Stone Eagle Red

Ontario Lamb Sirloin 58
Mint chermoula, carrot and ginger purée, roasted eggplant, lamb jus
Stone Eagle Special Selection

SIDES

Grilled Asparagus 17
Pecorino cheese, brown butter crumble

Potato Pave 17
Saffron aioli, chive oil

Roasted Mushrooms 19
Sherry vinaigrette, thyme, black garlic aioli