

# THE NEST

- AT STONE EAGLE -

## FOR THE TABLE

Beluga Caviar Service 285

30g of Beluga Caviar sourced from the Caspian Sea, accompanied by egg yolk, egg white, chives, crème fraîche, shallots, cornichons and traditional blini

The Nest Charcuterie 49

Parma prosciutto, Calabrese salami, Ontario cheeses, marinated olives, house-made sourdough, Two Sisters Vineyards 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 67

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

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## PIZZA MENU

*Available from 11:30 a.m. - 4:00 p.m.*

Roasted Mushroom & Taleggio 34

Roasted Ontario mushrooms, taleggio, caramelized shallot,  
thyme, truffle pecorino cheese, chive oil

*Eagle Eye*

Mortadella & Pistachio 36

Fresh mortadella, pistachio pesto, stracciatella,  
pickled shallot, lemon oil, fior di latte

*Stone Eagle Rosé*

Classic Margherita 24

San Marzano tomato, mozzarella, basil,  
Kitchen76 extra virgin olive oil

*Stone Eagle Rosé*

Lamb Sausage & Spring Onion 35

House-made lamb sausage, caramelized onion, salsa verde,  
feta cheese, preserved lemon, Castelvetro olives

*Stone Eagle Special Selection*



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## SNACKS & SMALL PLATES

Warm Mediterranean Olives & Almonds

*12*

House Sourdough

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

*14*

Hamachi Crudo

Japanese yellowtail with yuzu kosho,  
citrus, chilies, shallots

*32*

Beef Tartare

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

*28*

Short Rib Croquettes

Tomato agrodolce, pecorino cheese

*26*

The Nest Charcuterie Plate

Parma prosciutto, Calabrese salami, Ontario cheeses, marinated olives,  
house-made sourdough, Two Sisters Vineyards honey

*49*

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accompanied by egg yolk, egg white, chives, crème fraîche,  
shallots, cornichons and traditional blini

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