THE NEST

- AT STONE EAGLE -

TO BEGIN

House-made Focaccia *12*
Served with red wine whipped butter

The Nest Charcuterie *49*
Local Niagara cured meats, Manchego, Parmigiano-Reggiano, house-made focaccia, marinated olives, smoked tomato agrodolce

Fresh Shucked Oysters *6 for 36 | 12 for 72*
Rotating East Coast oysters, Stone Eagle red wine mignonette, cocktail sauce, lemon, freshly grated horseradish
Signature Sparkling

Beef Tartare *32*
Hand-cut Beverly Creek tenderloin, horseradish emulsion, truffle egg yolk, black garlic, house-made chips
Stone Eagle Red

Zucca Fritta *21*
Tempura delicata squash, maple & pink peppercorn aioli
Stone Eagle Red

Funghi Salad *30*
Oven roasted oyster mushrooms, toasted breadcrumbs, Parmigiano-Reggiano, arugula, balsamic vinaigrette
Add 5oz grilled chicken 14
Eagle Eye

Cicoria Salad *26*
Italian bitter greens, crispy prosciutto, anchovy red wine vinaigrette, Parmigiano-Reggiano
Add 5oz grilled chicken 14
Stone Eagle Rosé

Seasonal Soup *MP*
Chef's seasonally inspired creation

Nest Fries *18*
Parmesan & chives, served with truffle aioli

Beluga Caviar Service *285*
30g of Beluga Caviar sourced from the Caspian Sea, accompanied by egg yolk, egg white, chives, crème fraîche, shallots, cornichons & traditional blini

SIGNATURE PLATES

Eagle Eye Burger *32*
Bacon, caramelized onion, Gruyère, peppercorn aioli, house-made pickles and brioche bun, fries
Stone Eagle Red

Spaghetti *30*
Silky tomato emulsion, garlic and chili infused extra virgin olive oil, fresh basil
Stone Eagle Red

Steak Frites *45*
Manhattan-cut Ontario beef, peppercorn sauce, fries
Stone Eagle Special Selection

Lobster Gnocchi *68*
Nova Scotia lobster, house-made potato gnocchi, roasted heirloom gem tomatoes, shellfish broth, fried basil
Eagle Eye

Rainbow Trout *36*
Saffron couscous, bay scallops, crisp capers, shellfish broth, chilies
Stone Eagle Rosé

Foccacia Sandwich *MP*
Freshly baked focaccia, seasonal ingredients, chef's inspired preparation, served with bitter green salad, balsamic vinaigrette

PIZZA

Classic Margherita *24*
San Marzano tomato, mozzarella, basil, Kitchen76 extra virgin olive oil

Roasted Mushroom *34*
Roasted Ontario mushrooms, caramelized shallot, thyme, truffle pecorino cheese, chive oil

Dolce e Salato *36*
Mozzarella, gorgonzola, pear, Prosciutto di Parma, toasted walnuts, arugula, honey drizzle