THE NEST

- AT STONE EAGLE -

FOR THE TABLE

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

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

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

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

Polpette *27*
House-made veal meatballs, Valorosso tomato sauce, basil, Parmigiano-Reggiano

Warm Mediterranean Olives & Almonds *12*

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

TO BEGIN

Beef Carpaccio *28*
Beef tenderloin, arugula, pecorino, truffle oil
Stone Eagle Red

Cicoria Salad *26*
Italian bitter greens, crispy prosciutto, anchovy red wine vinaigrette, Parmigiano-Reggiano
Stone Eagle Rosé

Funghi Salad *30*
Oven roasted oyster mushrooms, toasted breadcrumbs, Parmigiano-Reggiano, arugula, balsamic vinaigrette
Eagle Eye

SIGNATURE PASTA

Neapolitan Ragù *46*
Paccheri, ragù of beef cheek, pork hock, Italian sausage
Stone Eagle Red

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

Spaghetti *30*
Fresh made San Marzano tomato sauce, basil
Stone Eagle Red

LAND AND SEA

Prime Beef Tenderloin *76*
Sunchoke purée, maitake mushrooms, sautéed broccoli rabe, red wine jus
Accompany with Nova Scotia lobster 45
Stone Eagle Red

Pan Seared Halibut *58*
Crisp fingerling potatoes, beurre blanc, trout roe, East Coast samphire
Eagle Eye

Red Wine Braised Beef Rib *64*
Organic Beverly Creek short rib, duchess potatoes, roasted heirloom carrot
Stone Eagle Special Selection

Beverly Creek Rack of Lamb *72*
Caramelized onion & cauliflower soubise, black garlic and eggplant emulsion, glazed carrots, lamb jus
Stone Eagle Special Selection

Organic Roasted Chicken *48*
Potato pavé, field mushrooms, herb confit garlic jus
Eagle Eye | Stone Eagle Rosé

THE NEST

- AT STONE EAGLE -

PIZZA MENU

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

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

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



THE NEST

- AT STONE EAGLE -

SNACKS & SMALL PLATES

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

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

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

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

Nest Fries *18*
Tossed in parmesan & chives, served with truffle aioli

Short Rib Croquettes *27*
Black garlic aioli

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

Warm Mediterranean Olives & Almonds *12*

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

