

MENU

Thursday, Friday & Saturday nights: 5:00 p.m. to late night Sunday Brunch: 10:00 a.m. to 3:00 p.m.

arch Madness

starters

Caesar salad* \$12.95

romaine lettuce with crispy bacon pieces, shaved parmesan, seasoned croutins and our house Caesar dressing

Renaissance winter salad* \$13.95

sliced apple, baby spinach, red onion, feta cheese, toasted walnuts with a balsamic vinaigrette

pad Thai fries* \$13.95

crispy fries tossed in a pad Thai sauce & topped with bean sprouts, crushed peanuts & sliced scallion chef's soup of the day* \$12.95

your server will introduce the day's offering

French onion soup* \$13.95

a rich onion broth with sauteed onions and topped with a pain grillé and mozzarella

baked pear with blue cheese & honey \$13,95 two halves of a baked pear with melted blue cheese, toasted walnuts and honey drizzle & balsamic vinaigrette on a bed of mixed greens

larch Madness

prime rib \$24.95 (normally \$34.95) 10 oz. slice of succulent prime rib au jus; with horse-raddish, harvest vegetables and choice of potato

desserts*

poached pear with Drambuie sauce \$9.95 a poached pear fanned on a ginger pancake topped in a rich Drambuie sauce

crème brûlée \$8.95

a traditional seasonal custard with a caramelized sugar crust

orange-chocolate mousse cup \$9.95

sticky toffee pudding with caramel sauce \$9.95

table d'hôte

choose any highlighted starter, highlighted main course and any dessert for \$39.95.

mains

penne pesto with grilled chicken* broccoli, blistered cherry tomatoes, toasted walnuts & crumbled feta in a fresh pesto sauce; with garlic toast braised lamb shank * \$24.95

a perfectly braised shank in a rich gravy; served with harvest vegetables and choice of potato

steak frites* \$26.95

8 ounce grilled striploin steak with crispy French fried potatoes, harvest vegetables & chipotle dipping sauce piri piri chicken* \$25.95

1/2 roasted chicken with a spicy sauce on the side; served with harvest vegetables and choice of potato.

petite filet mignon* \$27.95

6 oz. fillet wrapped in bacon with au jus; served with harvest vegetables and choice of potato.

Renaissance bacon burger* \$18.95

6 ounces of beef with bacon & cheddar cheese; served with French fries

plant-based burger* \$17.95

our house-made burger has black beans, brown rice, oats, mushrooms & walnuts; served with a tangy hummus spread; served with French fries

basted salmon* \$24.95

a butter-basted salmon fillet with Korean black rice and vegetables

grilled pork tenderloin* \$24.95

a juicy grilled pork tenderloin rolled in sesame seeds with a pesto cream, vegetables and Korean black rice

add these main courses to table d'hôte with a \$7 surcharge

individual beef Wellington \$36.95

beef tenderloin and duxelles wrapped in a puff pastry envelope with jus, harvest vegetables and choice of potato prime rib \$24.95 * (March only price)

.10 oz. slice of succulent prime rib au jus; with horse-raddish, harvest vegetables and choice of potato

choice of potato includes baked with sour cream, mashed and French fries;

add crumbled blue cheese or rich peppercorn sauce to your steak for \$3 each

taxes & gratuity not included



feature winter drinks

Hot Rum Toddy \$9.95

1 oz spiced rum, toddy spiced butter mix, hot water, lemon, whole clove, cinnamon stick

Cranberry Martini \$10.95

2 oz Sky vodka, cranberry juice, cranberry & lime garnish Cherry Chocolate \$10.95

1 oz cherry brandy, 1 oz chocolate liqueur , pineapple & cherry garnish, hot chocolate, chocolate syrup, whipped cream, candied cherry & cinnamon stick

Glengarry Coffee \$8.95

1 oz Drambuie, coffee, whipped cream, grated nutmeg, cinnamon stick

S'More Martini \$11.95

1 oz cream liqueur, 1 oz vanilla vodka, chocolate sauce, egg nog, graham cracker rim, toasted marshmallow garnish

cocktails

Campari soda \$10.95

2 Campari, soda, orange bitters, two skewered jumbo olives in a rock glass

Pimm's ginger cocktail \$10.95

2 Pimm's, gingerale, cucumber, cherry, orange & ginger root; garnish with a cucumber slice, cheery & rosemary sprig

Moscow mule \$10.95

2 skyy vodka, fresh lime juice, ginger beer, garnished with a sprig of mint, slice of ginger root & lime wedge classic margarita \$10.95

1.5 tequila, .5 triple sec, lime juice, simple syrup, salted rim, lime garnish

pink margarita \$10.95

1.5 tequila, .5 triple sec, lime juice, strawberry syrup, salted rim, egg whites, strawberry garnish

Empress gin sour \$11.95

2 oz Empress gin, lemon juice, simple syrup, egg whites, lemon peel garnish

cucumber gin & tonic \$10.95

2 Hendricks gin, tonic water, splash of lime juice, lime, muddled cucumber & mint

strawberry daiguiri \$9.95

1.5 oz rum, strawberry puree, simple syrup, egg whites, berry garnish

hurricane \$10.95

2 rum, fruit punch & fruit garnish

piña colada \$10.95

1 Malibu rum, 1 vodka, pineapple juice, colada mix, pineapple & cherry garnish

fuzzy peach \$10.95

1 vodka, 1 peach schnapps, orange juice, apple juice, orange garnish

non-alcoholic drinks

non-alcoholic beer \$7 strawberry sunrise mocktail \$6 cranberry juice \$4 grapefruit juice \$4 root beer \$4 ginger beer \$5 red bull \$5

martinis

shaken-not-stirred-007 \$11.95

3 gin or vodka, drop of vermouth, olive juice & two jumbo olives

pink Whitney \$11.95

2 pink Whitney vodka, 1 Triple Sec, grenadine, egg whites, garnish with pansy flower

blue velvet \$12.95

2 blue Curaçao, 1 vodka, .5 Malibu rum, sprite, sugared rim, egg whites

wines

REDS (glass - 125 ml / bottle - 750 ml) Santa Carolina Cabernet-Sauvignon (Chile) \$9 FEATURE BOTTLE \$29.95 Caposaldo Chianti (Italy) \$41 Famille Perrin Reserve Cotes du Rhone (France) \$41 St. Francis Merlot (California) \$56 Acrobat Pinot Noir (Oregon) \$59 Two Hands Gnarly Dudes Shiraz (Australia) \$47 Stag's Leap Cabernet Sauvignon (California) \$129

WHITES (glass - 125 ml / bottle - 750 ml) Santa Carolina Chardonnay (Chile) \$9 FEATURE BOTTLE \$29.95 Caposaldo Pinot Grigio (Italy) \$9 / \$38 St. Francis Chardonnay (California) \$54 Poema Cava Sparkling (Italy) \$41
Freixenet Negro Brut Sparkling (Spain) \$49 Cloudy Bay Sauvignon Blanc (New Zealand) \$89 Veuve Clicquot Brut Champagne \$119

draft beer

473 ml glass \$7.52 Moosehead Lager (5%) MacKinnon Brothers Red Fox (4.2%) Budweiser (5%) Bud Light (4%) Goose Island IPA (5%) Stella Artois (5% - 20 oz.) - \$8.41

packaged beers & cider

Stella Artois cans - 473 ml (5%) - \$8.41 Mill Street Organic cans - 473 ml (5%) - \$8.63 Brickworks Cider Batch 1904 cans - 473 ml (4.7%) - \$8.63 Guinness draught cans - 440 ml - \$8.63 Coronna - 330 ml (4.6%) - \$6.68 Riverhead Cerveza - 473 ml (4.7%) - \$7.52 Spearhead Lighter Lager - 473 ml (4.5%) - \$7.52 Skeleton Park Sol Juice IPA - 473 ml (6%) - \$8.63

coolers & seltzers

473 ml cans \$8.41 **Bud Light Seltzer (strawberry-lemon)** Nütrl grapefruit (no sugar / no carbs) Nütrl cherry (no sugar / no carbs)

