



Soup

Soup of the Day

6

Chef Mike's seasonal soup, made with local ingredients. Please ask your server for today's selection.

Appetizers

Salad of the day and caesar salad may be chosen as a side or a full meal.

Salad of the Day

6 (side)/ 11 (meal)

Please ask your server for today's selection.

Frederick's Caesar

7 (side)/ 11 (meal)

Fresh crisp romaine, bacon, seasoned croutons and parmesan shards tossed in Frederick's popular caesar dressing

Duck Confit and Arugula

11

Shredded duck and arugula tossed in local maple syrup coriander vinaigrette. Topped with seasonal berries and goat cheese

Insalata Caprese Salad

11

Sliced fresh buffalo mozzarella, tomatoes, and basil with drizzle of sweet and tangy balsamic vinaigrette

Grilled Calamari

11

Placed on a bed of Spring mix tossed with a mango chipotle vinaigrette. Served with Chili aioli



Entrées

Entrees are served with seasonal vegetables and your choice of:
Sweet pea and parmesan risotto, garlic red skin mashed potato or oven roasted mini potatoes.

Braised Beef Short Ribs **27**

Magner's Cider braised beef short ribs finished with a bourbon demi glaze

Chicken Marsala **22**

Pan roasted chicken topped with a mushroom marsala sauce

Pork Chops **25**

10 oz bone in served with Brandied Apple Sauce

9oz Striploin **27**

Ontario beef, extra aged for tenderness. Grilled to your liking and topped with a beef demi glaze

Fettuccini Alfredo **19**

Fettuccini noodles tossed in a creamy alfredo sauce ; add chicken or shrimp

Bison Burger **24**

8oz grilled, medium to medium well Bison burger served on a fresh pretzel bun. Loaded with roasted red pepper aioli and aged gruyere cheese

Catch of the Day **Market**

Please ask your server for details

Dessert

Daily Specials **7**

Ask your server about our daily homemade dessert selection

Ice Cream Sundae **4**

All prices are plus HST