



Studio Lounge Lite Lunch and Dinner Menu
Studio Lounge – Open for Lunch Monday thru Thursday 11:30 am

Studio Lounge Lunch

- **Daily Soup** *made with market fresh ingredients 7.00*
- **Caesar Salad** *crisp romaine, croutons, smoked bacon and house made dressing 8.00*
- **Garden Salad** *market fresh vegetables and organic greens 7.00*

Mains

- **Steak Sandwich** *with caramelized onions and mushrooms 12.00*
- **Veal Parmigiana Sandwich**
Breaded veal, homemade tomato sauce topped with mozzarella cheese 10.00
- **Prime Rib Sandwich**
Shaved roasted Angus beef served with a natural jus 11.00
- **Omellette**
Fresh herb omellette with house greens, choice of garnishes smoked bacon, peppers, onions, tomato, cheese (add .99 cents per item) 8.00
- **Vegetable Wrap**
Filled with cucumbers, fresh tomatoes, onion, sprouts and homemade tzatziki 10.00
With Chicken 12.00 With Steak 12.00
- **Smoked Chicken Cheddar Quesadilla**
House blend cheeses, chicken and caramelized onions 14.00
- **Chicken Caesar Salad**
Classic Caesar with grilled chicken, croutons and smoked bacon 12.00
Add Steak 13.00 Add Blacken Shrimp 13.00
- **Fettucine** *with 1 lb of Lobster with Cream Sauce 29.00*
- **Linguine** *with grilled chicken, grape tomato, grilled oysters, mushrooms, and roasted garlic Aglio e Olio 15.00*
- **Chicken Rustica**
Fresh chicken stuffed with wild mushrooms and goat cheese 14.00



Redhouse Dining Room Lunch Menu

Open for Lunch Monday thru Friday 11:30 am

Appetizers

- **P.E.I. Mussels** with leeks and white wine fume 10.00
- **Fresh Oysters** (1/2 dozen) with mignoette and fresh grated horseradish 13.00
- **Tomato Salad** with fresh mozzarella, black olives & pesto dressing on a bed of greens 10.00
- **Hearts of Romaine** with croutons, smoked bacon and Caesar dressing 9.00
- **Triple Aged Beef Carpaccio** with Grand Padano, drizzled with lemon infused olive oil 11.00
- **Organic Young Leaves** with Oakland's signature dressing 8.00
- **Grilled Calamari** with tomato sauce or **Fried Calamari** with Tzatziki 10.00
- **Bruschetta**, tomato concasse, fresh basil & parmesean 6.00
- **Soup composed daily** chef's choice of homemade soup 7.00

Main Course

- **Pan Seared Calves Liver** with crispy bacon and caramelized onions 18.00
- **10 oz Sterling Silver Rib Steak** hand cut and seasoned with house blend spices 24.00
- **Chicken Ballentine** stuffed with wild mushrooms and goat cheese and served with a merlot sauce 16.00
- **Filet of Beef Wrapped with Bacon** served with seasonal vegetables 22.00
- **Grilled 8 oz Angus Pride Striploin** hand cut fresh served with onion crisps 19.00
- **Grilled Atlantic Salmon** with a strawberry Beurre Blanc 18.00
- **Seafood Linguine** with grilled prawns, scallops, calamari, mussels, olive oil, garlic, tomatoes and fresh herbs 22.00
- **Lobster Fettucine** with lobster and cream sauce 29.00



Oakland Hall Inn Dining Room Dinner Menu

Starters

- **Soup of the Day** *composed daily with market inspired ingredients* 8.00
- **Lobster Bisque** *flamed with Remy Martin & garnished with steamed lobster* 12.00
- **Seasonal Field Greens** *dressed with a house vinaigrette* 10.00
- **Hearts of Romaine** *with caesar dressing, croutons and double smoked bacon* 11.00
- **Portobello Salad** *grilled portobello mushroom with a layer of Buffalo Mozzarella, fresh tomato & roasted tomato pepper puree* 14.00
- **Deep Sea Scallops** *with morel mushrooms, in a brandy cream sauce* 15.00
- **Ostrich Carpaccio** *with Asiago cheese* 17.00
- **Blackened Colossal Shrimp** *with Mango Salsa* 23.00
- **Fresh or Baked Oysters Rockefeller** *with traditional garnishes* 13.00
- **Mussels** *steamed with leeks in a white wine butter fume* 13.00
- **Pan Seared Foie Gras** *with blueberry compote on a puff pastry crouton* 24.00

Main Courses

- **Free Range Chicken Breast** *with pearl onions, shitaki mushrooms and kalamata olives in a Chardonnay cream sauce* 24.00
- **Atlantic Salmon** *crusted with poppy and sesame seeds, pommery mustard & panko, finished with a grapefruit beurre blanc* 24.00
- **Land & Sea** *grilled provimi veal tenderloin & tiger shrimp in an oyster mushroom sauce* 39.00
- **Ontario Lamb Loin** *crusted with panko and pommery mustard* 38.00
- **Honey Roasted Duck Breast** *accompanied with a Pinot Noir and mixed berry sauce* 31.00



Oakland Hall Inn Dining Room Dinner Menu

Pastas

- **Seafood Pasta** *shrimps, scallops, calamari & mussels with white wine & tomatoes* 24.00
- **Potato Gnocchi** *tossed in a cream sauce with Stilton cheese & apples* 24.00
- **In House Lobster Dumplings** *in a basil rose sauce* 29.00
- **Lobster Fettucine** *1 lb of lobster and cream sauce* 29.00

Hand Select, Angus Reserve Beef

Aged a minimum of 28 days. The highest quality of beef available, with standards of excellence in marbling, tenderness & flavour. Seasoned with our house blend spice rub.

All steaks are served with daily potato & market inspired vegetables or hand cut Yukon gold frites.

- **10 oz Grilled Beef Tenderloin Filet** 39.00
- **12 oz New York Striploin Steak** 36.00
- **16 oz Rib-Eye Steak** 36.00
- **Surf & Turf Platter for Two** *beef tenderloin, lobster tails & grilled tiger shrimp - Market Price*
- **Seafood Platter for Two** *lobster tails, tiger shrimp, deep sea scallops, market fresh fish skewers, baked oysters & grilled calamari - Market Price*

Tantalizing Extras

- 5 oz Lobster Tail 19.00
- Blackened Scallops 8.00
- Grilled Shrimp Skewer 7.00
- Buttermilk Battered Bermuda Onion Rings 5.00
- Peppercorn Sauce 4.00
- Wild Mushroom & Pinot Noir Sauce 4.00
- Sauteed Mushrooms 5.00
- Grilled Vegetables 6.00