

Jan. 17  
to Feb. 4  
2024

- EST.  1982 -

# STANLEY'S

BAR & GRILL

## DINE OUT MENU 2024

### \$35 PER PERSON

### STARTER - CHOOSE ONE

#### FARMERS HARVEST SALAD

*Farro, sweet potato, greens, baby kale, carrot, dried apples, radish, parsley, toasted almonds*

*Wine pairing: Inniskillin Pinot Grigio, 6 oz - \$8 | 9 oz - \$10*

#### STEELHEAD SALMON, CRAB AND COD CAKE

*Mixed tender greens, tartar sauce, chive oil*

*Wine pairing: Mission Hill Five Vineyards Pinot Noir, 6oz - \$7 | 9oz - \$9*

### MAINS - CHOOSE ONE

#### LAMB SHANK TAGINE

*Ratatouille couscous, golden raisins, ras el-hanout, preserved lemon gremolata*

*Wine pairing: Inniskillin Cabernet Sauvignon, 6oz - \$8.50 | 9oz - \$10.50*

#### SEARED AHI TUNA

*Oven roasted Romanesco, vadouvan curried cauliflower puree, tomato confit, crispy rice noodle*

*Wine pairing: LOpen Sauvignon Blanc, 6oz - \$8 | 9oz - \$10*

#### ROASTED ROOT VEGETABLE RISOTTO

*Arborio rice, root vegetables, arugula, dill and goat feta, pistachio oil, toasted pumpkin seed persillade*

*Wine pairing: See Ya Later Ranch Chardonnay 6oz - \$10.50 | 9oz - \$12.50*

### DESSERT


#### WARM STICKY TOFFEE PUDDING

*Accompanied with vanilla ice cream*

*Wine pairing: Black Sage Pipe, 3oz - \$8*

 - gluten friendly

 - vegetarian

 - vegan

We are committed to using the highest quality ingredients, sourced from federally inspected and approved food purveyors. We will do our best to assist with food allergies, however we are unable to guarantee an allergen-free environment. Prices do not include taxes.