

DINNER

SOUPS 6.50

DAILY SOUP Prepared fresh daily 6.50

FRENCH CANADIAN ONION SOUP 9

Nita's 5 Fingers brown ale & beef broth/caramelized onions/rosemary focaccia/
cheese curds & aged cheddar/chow chow

CHOWDER 10

Shrimp/smoked salmon/pickrel/mussels/roast corn/lemon-garlic croutons/rouille

SALADS 9

MIXED GREENS 9

Lemon-cinnamon-sundried tomato dressing/herbed heirloom tomatoes/
pickled cucumbers/toasted sunflower seeds/goat cheese fritter
Add chicken \$4 Add steak \$5 Add salmon \$5

COOPER'S CAPRESE SALAD 14

Plum tomatoes/fresh mozzarella/basil leaves/arugula-pistachio pesto/
olive sprinkle/white balsamic+EVOO

CAESAR SALAD small 8 large 12

Fresh cut romaine/double smoked bacon/grated & crispy parm/
herb-lemon roasted croutons/confit garlic-lemon gastrique
Add chicken \$4 Add steak \$5 Add salmon \$5

STARTERS 11

GRILLED SHRIMP 11

Beluga lentils/cheesy corn fritters/house pancetta/white BBQ sauce/chive oil/sumac

MUSHROOMS ON TOAST 12

Grilled rosemary focaccia/sautéed Le Coprin mushrooms/lightly creamed sherry-veal jus/house
ricotta/crispy bacon/candied shallots/frisée + sherry vinegar + EVOO + toasted fennel seeds

ESCARGOTS BOTH SOFT & CRISPY 11

Soft: black garlic brown butter/Asiago/persillade/golden pastry
Crispy: panko-almond-tomato powder/espelette pepper crème fraiche

LOBSTER, BACON & SWEET POTATO CAKE 16

Shaved fennel & apple/ginger-beet cream/hazelnut oil

DINNER

BEEF SHORT RIB STROGANOFF 25

Pappardelle/Le Coprin mushrooms/walnut-tarragon crumble/deep fried pickles/tarragon oil

CHICKEN, CHORIZO & CASHEW POT PIE 23

Smoking rosemary

BRAISED ONTARIO LAMB SHANK 25

Thyme-porcini jus/mustard spaetzle/beet textures/Oyster mushroom & chèvre mini gougères

PAN-ROASTED ATLANTIC SALMON 26

Smoked paprika-chorizo cream/house made ricotta/
warm Israeli couscous-olive-parsley salad/crispy polenta bits

GRILLED AAA BEEF STRIPLOIN 29

Brown butter "Maître D'Hotel"/truffled celeriac purée/
onion rings tossed in Asiago & smokey rosemary/dijonnaise/house fries

Add 4 shrimp \$6

FORBIDDEN BLACK RICE "RISOTTO" 23

Honey-thyme roasted butternut squash/cinnamon cap mushrooms/
kale/sweet potato chips/fresh parmesan

SMOKEY ELK & PULLED PORK MEATLOAF 24

Tasty crunchy bits mashed potatoes/roast garlic kale/mushroom-raisin-red wine jus

THE 5 NAPKIN BURGER 14

Cream cheese/house pancetta/tomato jam/aioli/lettuce/tomato/pickle

FISH N CHIPS 17

Ontario pickerel/house fries/lime-dill tartar sauce/purple cabbage slaw

SWEETS

HOUSE DOUGHNUTS blueberry stuffed/spiced sugar/lemon mascarpone drizzle 8

CANDIED ALMOND BUTTER TART bourbon vanilla crème anglaise 8

DARK CHOCOLATE & PISTACHIO TERRINE banana-cinnamon fritters 8

*Our delicious house made fries may not be suitable for vegetarian diets. We are happy to offer an alternative option.