

“Fall and Winter are my favourite times of the year. With the Crisp weather outside, enjoy sitting down to wonderful earthy and comforting dishes.”

CORBIN TOMASZESKI
Executive Chef Holt Renfrew

STARTERS

Soup of the Day	7
Holts Baked Mac and Cheese with fresh herbs and truffle	7
Chicken Liver and Foie Gras Pâté with mini toasts and fruit chutney	9
Classic Crab Cakes with traditional tartar sauce	9
Mushroom and Herb Gnocchi with shaved cheese	7
Truffle Potato Chips with sea salt and chives	6
Candied Root Vegetables with sherry dressing	7
Charcuterie Plate <i>please ask your server for today's selection</i>	10
Three Cheese Board “selection of artisanal cheese”	8

SALADS

<i>Our version of this classic salad is made with low fat yogurt and sour cream; the walnuts add heart healthy omega-3 fats.</i>	Traditional Waldorf Salad with pears, spiced walnuts, dried cherries and fresh herbs	14
	Pesto Shrimp Salad with green beans, avocado, feta cheese, tomato and champagne vinaigrette	16
	Holts Club Salad with chicken, bacon, tomato, lettuce, boiled egg, red onion, cheese crisps and creamy garlic dressing	16

MAINS

CT Burger with classic brioche, Ontario aged cheddar, grilled mushroom and basil pesto (choice of pommes frites, truffle chips or mixed green salad)	14	
Creamy Chicken Pot Pie with mixed green salad	15	
Roasted Butternut Squash Risotto with saffron, fresh herbs and Parmigiano-Reggiano	14	
Duck Confit with chives and potato & celery root mash	16	
Braised Beef Short Ribs with white bean and oven-roasted vegetables	16	
<i>Low in saturated fat, our frittata is made with egg whites and 1 omega-3 egg.</i>	Low Fat Frittata with leeks, artichokes, sun-dried tomatoes and low fat cheese	14

LES TARTINES

A classic French open-faced sandwich. We use Poilâne Bread, a rustic sourdough “boule” that is toasted and served with a variety of delicious and seasonal ingredients. Served with a house mixed green salad.

Brunch soft poached eggs, smoked salmon, mushrooms, oven-roasted tomatoes and fresh basil	16
Caprese oven-roasted tomatoes, buffalo milk mozzarella, roasted garlic and fresh basil	16
Wild Mushroom and Caramelized Onion with aioli, frisée, chèvre and crispy leeks	15
Grilled Chicken Breast with red pepper, arugula, truffle honey and chèvre	16
Meatball with caramelized onions, roasted garlic marinara sauce and shaved Parmigiano-Reggiano	16
Fish and Chip with lemon mayonnaise and malt vinegar	16
Turkey Savoy with crispy bacon, Brie cheese, cucumber, tomato, lemon aioli and lettuce	16
DESSERTS	
Traditional Carrot Cake with cream cheese frosting	7
Peach and White Chocolate Bread Pudding	7
Classic Crème Brûlée with ginger	7
Chocolate Mousse	7
Classic Cheesecake with caramel sauce	7
Apple Cobbler with vanilla ice cream	7