

\$55 PER PERSON

START

WITH A QUEENSTON MILE **VINEYARD TASTING FLIGHT**

Sample 4 Special Varietal From Our Family Estate. Ask Your Server About Our Current Selections. (8oz total)

ANTIPASTO PLATE

Assorted Cured Italian Meats & Cheeses. **Accompanied With Marinated Vegetables** & Spreads.

SEAFOOD DIP

Lobster, Shrimp, Cream Cheese, Tortilla Chips & Pita Bread.

CAPRESE FLATBREAD

Roasted Tomatoes, Fresh mozzarella, Arugula, Pesto, Balsamic Glaze on an In House Made Focaccia Loaf

SECOND COURSE

HOUSE SALAD

Upgrade to a Caesar or Kale Salad for \$2.

SOUP OF THE DAY

Ask Your Server for Today's Soup.

THIRD COURSE SELECT ONE PER GUEST

MISO & MAPLE SALMON

Atlantic Salmon, Sushi Rice, Fennel & Carrot Slaw, Pickled Ginger, Topped With A Maple Miso Sauce & Toasted Sesame Seeds.

STRIPLOIN WITH BACON WRAPPED SCALLOPS & MUSHROOM DEMIGLAZE

10oz Striploin, BBQ Bacon wrapped Scallops, Topped With a Mushroom Demiglaze, served with Garlic Mashed and Vegetables.

BUTTERNUT SQUASH & TRUFFLED MUSHROOM RISOTTO

Mushrooms, Asparagus, Asiago Cheese, Roasted Red Peppers, Truffle Cream Sauce, Parmesan.

LOBSTER MAC AND CHEESE

Gruyère Cheese Sauce, Cavatappi Pasta, Parmesan Panko Crust, Herbs, East Coast Lobster.

SELECT ONE TO SHARE

CHOCOLATE ERUPTION

Gluten Free Chocolate Cookie Crumble Base with a Chocolate Mousse Tower Loaded With Brownie Chunks

RFRRY CHFFSFCAKE

Creamy Cheesecake on a Graham Cracker Crust, Topped With Glazed Berries.



QUEENSTON MILE

Join The Queenston Mile Wine Club & unlock all of the great 43 North Group Perks.

www.Queenstonmilevineyard.com