



**Fabulicious November 13-20, 2014**

***LUNCH***

***Appetizers***

**Roasted Butternut Squash & Apple Soup**  
Yuzu Crème Fraiche & Scallion Oil

**House Green Salad**  
Sweet & Bitter Greens, Heirloom Carrots, Cucumber & Cherry Tomato  
House Pickled Beets, Best Baa Feta, Local Bee Pollen, Lemon Dijon Vinaigrette

**Zees Caesar Salad**  
Crisp Romaine Hearts, Roasted Garlic Croutons & Peameal Bacon Lardons  
Lemon & Confit Garlic Dressing & Shaved Thornloe Asiago Cheese

***Main Course***

**Zees Burger**  
6oz Hand Made Canadian Beef & Toasted Oat Burger  
Canadian Bacon, Smoked Ontario Cheddar & Baby Arugula  
Chipotle & Tomato Jam, Toasted Sesame Seed Bun

**Grilled Reuben Sandwich**  
Thinly Sliced Corned Beef, Swiss Cheese & Russian Dressing  
Thick Sliced Marble Rye Bread, House Made Sauerkraut & Dill Pickle

**Nova Scotia Lobster Poutine**  
House Cut Fries, Butter Poached Lobster & White Cheddar Cheese Curds  
Red Wine Veal Jus Reduction, Lemon Herb Hollandaise Sauce

**Soba Noodle & Miso Pasta - Vegetarian / Vegan Option**  
Garlic, Bok Choy, Roasted Cauliflower & Sautéed Mushrooms  
House Made Miso, Sweet Chili, Pickled Ginger & Toasted Cashews  
Shaved Cucumber, Daikon & Cilantro Salad

***Desserts***

**Lemon Sorbet**  
Served With Fresh Fruit & Bee Pollen

**Yogurt Panna Cotta**  
Local honey, Candied Walnuts, Fresh Figs

**Executive Chef**  
Jason Dobbie