

Garlic's of London

Dinner Menu

Starters & Appetizers

PARMESAN GARLIC FRITES \$7

Fresh cut Ontario Yukon gold frites, minced garlic, parmesan, fresh chives, served with smoked garlic aioli

BRIE & GARLIC TOAST \$10

Creamy roasted garlic and brie spread, baked on baguette with tomato chutney

LOCAL SMOKED TROUT \$13

Hot smoked Ontario trout with chilled roasted ruby beets, apple slaw and micro greens

GRILLED CHIMICHURRI BEEF \$15

Grilled flat iron beef with chimichurri sauce, oven dried tomatoes and toasted crostini

PEPPERCORN CRUSTED BEEF CARPACCIO \$12

Thinly sliced beef tenderloin, scallion, capers, parmesan slivers, coarse salt, basil-chive oil

SLOW ROASTED GARLIC BULB \$12

Served with toasted crostini, seasonal compote, local St. Mary's chevre, flash fried rosemary

P.E.I. MUSSELS \$13

Steamed in white wine and garlic broth with butter, herbs and lemon

PROSCIUTTO WRAPPED BOCCONCINI \$10

Crisp seared with house marinara, baby basil and balsamic reduction

GARLIC'S ARTISAN BOARD \$17

Salmon gravlax, Mountain Oak gouda, Garlic's honey garlic sausage, roasted garlic, seasonal compote, creamy brie, garlic mustard, house pickling, sour dough toast, toasted almonds

Soup & Salad

Add full size chicken breast to your salad for \$8

GARLIC BISQUE \$7

Slow roasted garlic, caramelized onions, potato, cream, thyme, truffle oil garnish

DAILY SOUP \$7

Prepared in house with seasonal inspiration

GARLIC'S CAESAR SALAD \$10

Romaine hearts, roasted garlic dressing, double smoked bacon, parmesan, house bread croutons, lemon

PICKLED PEAR & MOZZARELLA SALAD \$14

Kale and radicchio blend, pickled pear, pecans, buffalo mozzarella and Munro Honey mead dressing

ARUGULA & PUMPKIN SALAD \$12

Roasted pumpkin, house dressed arugula, pumpkin seeds, chevre wheel and balsamic reduction

PAN SEARED SALMON SALAD \$19

5oz Atlantic salmon, organic quinoa, Shepherd's feta, dried cranberries, toasted pine nuts, truffle oil, local greens

Pizza

Pizza dough prepared fresh in-house daily

MARGHERITA PIZZA \$16

House marinara, fresh local buffalo mozzarella, micro basil, olive oil, balsamic reduction

PORTABELLA MUSHROOM & BACON PIZZA \$17

Mozzarella, pesto sauce, marinated portabella mushroom, crisp bacon, caramelized onion, fresh parmesan, white truffle oil, fresh arugula

PROSCIUTTO PIZZA \$18

House marinara, buffalo mozzarella, fresh prosciutto, fresh herbs and olive oil drizzle

dividing salad or main course in two \$2.00/ smoked garlic aioli \$1 /extra parmesan cheese \$1

Pasta

Pasta made in-house (with exception of rice noodles and cavatappi)

SMOKED GARLIC FETTUCCINE \$20

House smoked garlic, fresh pasta, chili oil, local red bell pepper, local sweet corn, arugula, chicken breast, parmesan reggiano

CAST IRON SKILLET MAC & CHEESE \$18

Cavatappi pasta, creamy gruyere and cheddar cheese sauce, crispy parmesan, garlic bread crumb (add Flat iron beef \$11 or house cured bacon \$4)

BRAISED SHORT RIB PAPPARDELLE \$24

House made pasta, braised beef, sautéed mushrooms, sundried tomatoes and wilted baby spinach in demi cream with shaved parmesan and lemon zest

PUMPKIN & RICOTTA GNOCCHI \$21

House made gnocchi in sage butter with baby spinach and parmesan garnish

PAD THAI \$17

Rice stick noodles, bean sprouts, toasted peanuts, egg, chili, fresh lime, scallion, coriander -choice of *tofu, chicken or beef*

SEAFOOD PASTA \$25

Fresh pasta with mussels, clams, salmon and prawns, crushed tomatoes, chili, parsley, lemon and parmesan

Dinner Mains

PAN SEARED SALMON \$24

Maple glazed Atlantic salmon filet, roasted fingerling potatoes with sauté of Brussel sprouts and cranberries

BRAISED LAMB SHANK \$26

Slow braised Ontario lamb with Yukon potato and parsnip mash, sautéed green beans and root beer demi

ROASTED CHICKEN BREAST \$23

Seared Ontario chicken breast, with parmesan risotto, broccolini and house bacon marmalade

MUSCOVY DUCK BREAST \$28

Cast iron rendered Everspring Farms' duck, French beans, squash and chevre ravioli, stock reduction and cherry compote

GRILLED 'AAA' BEEF TENDERLOIN \$35

Grilled steak with mixed root vegetable and parmesan gratin, broccolini, stock reduction and caramelized onion purée

RAINBOW TROUT \$25

Pan seared Ontario trout filet, Yukon potato mash, chorizo sausage, local mushroom and sautéed leeks

PAN SEARED EAST COAST SCALLOPS \$34

Cast iron seared sea scallops with soft polenta, broccolini and sundried tomato pesto

Prix Fixe Dinner Menu \$30 per guest plus taxes and gratuities

Starter -choice of

STARTER CAESAR SALAD

Romaine hearts, garlic dressing, house bacon, parmesan, baguette croutons, lemon

STARTER GREENS

Local greens, house balsamic citrus dressing, pickled pear and chevre

STARTER MUSSELS

P.E.I. mussels steamed in white wine broth with garlic and herbs

Main

6oz FLAT IRON BEEF

Balsamic and rosemary marinated beef with Yukon potato mash, green beans and stock reduction

Dessert

FLOURLESS CHOCOLATE CAKE

Dark chocolate cake, fresh cream, berry coulis

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Lunch Menu

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Hot smoked Ontario trout with chilled roasted ruby beets, apple slaw and micro greens

GRILLED CHIMICHURRI BEEF \$15

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Soup & Salad

Add full size chicken breast to your salad for \$8

GARLIC BISQUE \$7

Slow roasted garlic, caramelized onions, potato, cream, thyme, truffle oil garnish

DAILY SOUP \$7

Prepared in house with seasonal inspiration

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Romaine hearts, roasted garlic dressing, double smoked bacon, parmesan, house bread croutons, lemon

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PAN SEARED SALMON SALAD \$19

5oz Atlantic salmon, organic quinoa, Shepherd's feta, dried cranberries, toasted pine nuts, truffle oil, local greens

Garlic's Urban Honey- A sweet gift

*Garlic's honey makes a great gift! Produced by the busy bees
of our own hives.*

*Munro Honey Mead available for take home enjoyment and garlicky products from
The Garlic Box, ask for details and selection.*

Pizza

Pizza dough prepared fresh in-house daily

MARGHERITA PIZZA \$16

House marinara, fresh local buffalo mozzarella, micro basil, olive oil, balsamic reduction

PORTABELLA MUSHROOM & BACON PIZZA \$17

Mozzarella, pesto sauce, marinated portabella mushroom, crisp bacon, caramelized onion, fresh parmesan, white truffle, fresh arugula

PROSCIUTTO PIZZA \$18

House marinara, buffalo mozzarella, fresh prosciutto, fresh herbs and olive oil drizzle

Pasta & Lunch Mains

Pasta made in-house (with exception of rice noodles)

GRILLED STEAK & FRITES \$16

Marinated 6oz flat iron steak, sliced and served with house cut frites and truffle aioli

SMOKED GARLIC FETTUCCINE \$20

House smoked garlic, fresh pasta, chili oil, local red bell pepper, local sweet corn, arugula, chicken breast, parmesan reggiano

BRAISED SHORT RIB PAPPARDELLE \$24

House made pasta, braised beef, sautéed mushrooms, sundried tomatoes and wilted baby spinach in demi cream with shaved parmesan and lemon zest

PUMPKIN & RICOTTA GNOCCHI \$21

House made gnocchi in sage butter with baby spinach and parmesan garnish

PAD THAI \$17

Rice stick noodles, bean sprouts, toasted peanuts, egg, chili, fresh lime, scallion, coriander -choice of tofu, chicken or beef

SEAFOOD PASTA \$25

Fresh pasta with mussels, clams, salmon and prawns, crushed tomatoes, chili, parsley, lemon and parmesan

Paninis, Wraps & Burgers

served with choice of Caesar, green salad, soup or fresh cut fries

CHICKEN, BACON & BRIE WRAP \$15

Chicken breast, creamy brie, maple roasted bacon, baby spinach, smoked garlic aioli, tomato, herbed tortilla

BLUE CHEESE STEAK SANDWICH \$16

Grilled 6oz flat iron beef served open faced on baguette with blue cheese mayo, caramelized onion and arugula

HONEY GARLIC SAUSAGE \$13

Sliced house recipe grilled sausage on ciabatta, Dijon, caramelized onions and aged cheddar -prepared with Garlic's honey

SESAME CHICKEN WRAP \$15

Chicken breast, julienned cucumber, carrots, green onions, peanuts and baby spinach in toasted sesame dressing, herbed tortilla

CHORIZO & BEEF BURGER \$16

Spicy chorizo and ground beef blend, local chèvre, beet relish, baby spinach, buttermilk fried onions

ORGANIC BLACK ANGUS BURGER \$15

Local Clear Creek Farms beef with bacon, aged cheddar and smoked garlic aioli

dividing salad or main course in two \$2.00/ smoked garlic aioli \$1 /extra parmesan cheese \$1