

Starters

Classic Shrimp Cocktail, the New Way
very large shrimp served with house-made cocktail sauce
-\$13-

Pan Seared Maryland Crab Cakes
lightly smoked tomato relish
-\$10-

Ontario Goat Cheese
served warm with a toasted pine nut - tarragon crust, dressed tender greens
-\$10-

Pan Seared Bay of Fundy Sea Scallops
with baby arugula and warm caramelized shallot and Dijon vinaigrette
-\$12-

Escargot
*sautéed with garlic, Chorizo, ripe tomato, fresh herbs and Grana Padano
cheese over polenta triangles*
-\$11-

“Harry’s Venice Bar” Carpaccio
thinly sliced beef served with shaved Reggiano and white truffle drizzle
-\$14-

Soup

Piedmontese Style White Onion and Bean Soup
with parmesan curls
-\$6-

Daily Soup Feature
-\$6-

Salads

Old Stone Winter Salad

*lightly pickled beets, chopped cooked egg, pepperoncini, Kalamata olives,
English cucumbers and crisp lettuces with house-made vinaigrette*
-\$8-

Baby greens and Hot House Vegetable Salad

with house-made vinaigrette
-\$7-

Traditional Table Side Caesar Salad

made the classic way with real ingredients
-\$10- per person

Pasta

Seafood Pasta

house made fresh taglierini with a Parmesan tomato cream sauce
-\$20-

Risotto Romana

roasted tomato, basil oil, Grana Padano
-\$16-

House-made Ravioli

stuffed with slow braised prime beef with porcini cream
-\$18-



Entrees

Pan Seared Corn Fed Cornish Game Hen
on vinifera gnocchi, arugula, cabernet pan juices and parsley oil
-\$19-

Filet of Herb Crusted Atlantic Salmon
spinach and roasted tomato risotto, caper Butter
-\$21-

Stuffed Ontario Pork Loin Chop
cornmeal and fennel crusted stuffed with Cambazola over caponata , pesto smear
-\$20-

12 oz AAA New York Strip Steak
sautéed lemon mushrooms, crispy rosemary roasted Yukon Gold potatoes
-\$28-

Grilled Beef Tenderloin
with roasted garlic jus and crispy Yukon Gold potatoes
-\$31-

4-Bone Australian Rack of Lamb
with citrus pistachio crust, grilled baby eggplant and grilled asparagus
-\$31-

Slow Roasted Prime Rib of Beef
lightly smoked and served with grilled tomato and sautéed rapini
-\$24...10oz-
-\$28...14oz-

try it "Tuscan" style slow roasted and finished on the grill to a perfect combination of roast and steak
-\$24...10oz-
-\$28...14oz-

On the Side

Hand cut crispy fries	\$3
Sauteed rapini	\$3
Rosemary seasoned roasted Yukon Golds	\$3
Grilled asparagus	\$3
House-made vinifera gnocchi	\$4
Roasted garlic mashed	\$3
Sauteed lemon mushrooms	\$3

Il buon alimento...

buono amici...

buono vita...

enjoy!!!

*Join our mailing list and be the first to know about
upcoming events at the Old Stone Inn and at our
sister property Riverbend Inn and Vineyard
Niagara on the Lake*



Dessert

Tiramisu

Classic combination of Mascarpone, espresso and Lady Finger cookies

-\$8-

Vanilla Crème Brulee

with caramelized figs

-\$8-

Double Chocolate Flan

Rich dark chocolate ganache in chocolate short crust pastry with espresso ice cream

-\$8-

Rosewood Vineyards Honey Baklava

Crunchy, sweet and nutty with premium vineyard honey

-\$8-

Selection of Cheeses, fruit and flat bread for two

Selection changes regularly

-\$10 per person-