



BREAKFASTS

Exotic Game Breakfast* 15.99
Sizzling duck and pork sausages with crispy wild boar bacon served with 3 quail eggs cooked to your liking with an oven baked home-style hash brown and buttered mixed exotic wild mushrooms

Classic English Breakfast* 10.99
Two eggs cooked to your liking with bacon, Canadian back bacon, or sausage, buttered mushrooms, grilled tomatoes and pan fried home-style hash browns

Salmon and Eggs Breakfast* 10.99
Norwegian smoked salmon on a toasted brioche with a drizzle of homemade hollandaise sauce. Two lightly poached eggs garnished with fresh dill, house marinated tomatoes and pan fried home-style hash browns

* SERVED WITH RYE, WHITE OR WHOLE WHEAT TOAST

Belgian Waffle 8.99
Vanilla infused Belgian waffle served with warm berry compote and a dollop of fresh whipped cream

Berry and Yogurt Parfait 8.99
Fresh mixed berries served on top of vanilla yogurt garnished with granola crumble. Served with a scoffin

Strawberry Stuffed French Toast 10.99
Fresh Golden Grain French stick stuffed with sliced plump strawberries, hand dipped in an egg and chocolate milk mix, drizzled with melted chocolate

APPETIZERS

Cremeni Mushroom and Goat Cheese Bruschetta with House Marinated Tomatoes 11.99
Balsamic roasted cremini mushrooms, layered with soft creamy goat's cheese and house marinated tomatoes served on a toasted garlic crustini

Almond Crusted Baked Camembert 10.99
A whole Camembert wheel coated with ground almonds, baked in the oven to a golden brown, topped with brown sugar and Manitoulin maple syrup, served with grilled flat bread

Elk and Caribou Carpaccio 13.99
Lightly pan seared elk and caribou tenderloins, marinated with a curious blend of fresh herbs and aged balsamic vinegar, thinly sliced, served with arugula greens, marinated forest mushrooms, drizzled with black truffle oil

Duck and Pork Terrine with Pistachios 10.99
Ripe, hand-squashed cherry tomatoes, marinated Fresh Duck and Pork meat blended together with Curious Thyme's mix of fresh herbs and spices, red wine, onions, eggs and hand picked pistachios. Served with a 10 year old Tawny Port Jelly and warmed focaccia bread

Baked Artichoke, Thyme and Lemon Dip with Grilled Pita Bread 12.99
Sautéed artichokes are combined with cream cheese, fresh squeezed lemon juice, garlic, fresh thyme and grated Parmesan cheese, baked in the oven and served with grilled pita points

Caribou Osso Bucco 13.99
Day-long braised caribou shank with Ontario carrots, celery, onions, fresh thyme, bay leaves, and chopped plum tomatoes mixed with our red house wine, served with polenta triangles

Chevre Lollipops 10.99
Hand rolled goat cheese balls, coated in each, paprika, poppy seed, and ground pecans, served on bamboo skewers, pierced in a fruit half with baby greens and warmed pita points

Coffee Crusted Scallops 15.99
Jumbo sea scallops, topped with freshly crushed coffee beans, baked in the oven, served in a Kahlua and cream reduction

Pan-fried Shrimp Cakes with Garlic Aioli and Mango Coulis 12.99
Chopped black tiger shrimp, mixed with diced bell peppers, shallots, fresh garlic, chives and a hint of "Chef spice", pan fried, to a crisp golden brown, served with a side of garlic aioli and drizzled with a fresh mango coulis

Warm Root Vegetable Salad* 10.99
Green zucchini wedges, eggplant spears, golden patty pans, Ontario grown carrots, turnip, and radishes, slow roasted in the oven to bring out their natural flavours, drizzled with a sweet balsamic reduction and white truffle oil

Simple Tossed Green Salad*
Young greens served with cherry tomatoes and marinated red and yellow bell peppers tossed with a light citrus vinaigrette
Side – 6.99 Large – 11.99

The Curious Caesar Salad*
Whole Romaine lettuce leaf hearts fanned on a plate, served with rustic Curious Thyme's oven roasted Parmesan and fresh thyme hand ripped croutons, drizzled with our own homemade caesar dressing
Side – 7.99 Large – 13.99

Curious Niçoise Salad*
Warm roasted fingerling potatoes, crisp green beans, chopped hot-house tomatoes, kalamata olives and a hard boiled quail egg, topped with a light red wine vinaigrette is our take on this classical French salad. Add a grilled yellow fin tuna steak for a traditional style niçoise
Side – 7.99 Large – 13.99

*Add Grilled 6 oz. Chicken Breast5.99
*Add Grilled 4 oz. Salmon Fillet.....6.99
*Add Grilled 6 oz. Roasted Duck Breast.....7.99
*Add 4oz Yellow Fin Tuna Steak7.99



SOUP

Chef's Homemade Bisque of the Day 12.99

All of our bisques are made fresh each day using the freshest ingredients possible and served with a spoonful of Sherry or Brandy

Roasted Butternut Squash Soup 8.99

Slow roasted butternut squash, blended vegetable stock and a touch of cream, topped with Cajun toasted seeds and thinly sliced crispy duck

Cauliflower and Bell Pepper Soup 8.99

This unique soup combines a silky cauliflower puree on one side and a robust roasted red bell pepper puree on the other, beautiful to look at and tastes even better. Includes a black sesame coated fresh scallop

THE MAIN DISH

Thyme Roasted Portabello and Cauliflower Lasagne 16.99

Portabello mushroom caps, roasted with fresh thyme, layered with baked cauliflower florets, roasted red bell peppers, homemade lasagne sheets and alfredo sauce, served on a bed of organic baby spinach

Bison and Blue Cheese Cannelloni 19.99

Seasoned ground bison chilli, rolled in fresh lasagne sheets, baked in the oven in a blue cheese, white wine and cream sauce, served on a layer of organic baby spinach and finished with tomato concasse

Fresh Pasta, Pancetta, Chicken and Arugula in a Sherry Cream Sauce 17.99

Sautéed pancetta and shallots, deglazed with sweet sherry, with the added flavours of heavy cream and chicken tossed together with our fresh noodles, topped with chopped arugula leaves and served with grilled focaccia bread

Vanilla Bean Chicken Supreme 19.99

Chicken supreme pan-fried to a golden brown, finished in the oven, draped with sautéed cremini mushrooms in a fresh vanilla bean cream sauce with roasted mini potatoes and seasonal vegetables

Goat's Cheese Stuffed Chicken Breast with a Hazelnut Crust 20.99

Chicken supreme stuffed with peppered goat's cheese and scallions, rolled on ground hazelnuts and panko, pan seared golden brown and finished in the oven

Quail Cordon Blue 22.99

2 semi boneless quail stuffed with thick slices of Gruyere cheese and shaved black forest ham, marinated in extra virgin olive oil and fresh thyme, oven roasted to perfection

Boar Bacon Wrapped Sea Scallops with Amaretto Cream 25.99

Thick sliced boar bacon wrapped around diver sea scallops, baked in the oven, served in a pool of amaretto cream with rosemary infused basmati rice and fresh market vegetables

Shiraz Poached Halibut 18.99

Halibut fillet gently poached in shiraz wine seasoned with rosemary and honey, served on white bean, plum tomato and white wine cassole and lightly wilted organic spinach

Coconut and Black Sesame Seed Crusted Sea Bass 29.99

2 sea bass fillets, one crusted with shredded coconut and one topped with black sesame seeds, baked in the oven, served aside lemon and lime infused basmati rice and fresh seasonal vegetables

Blackened Cajun Catfish 17.99

Fresh Catfish fillet, dredged in mixed Louisiana style seasonings, cooked in a smoking cast-iron skillet until perfectly blackened, topped with a garlic and herb butter, served with citrus scented basmati rice and fresh vegetables

Grilled Polenta, Pear and Portabello Mushroom Salad 18.99

Seasoned polenta triangles, lightly grilled and sautéed portabello mushrooms, combined with a garlic and red wine reduction, topped with grilled pear wedges and walnuts, placed on nutty arugula leaves

Caramelized Apple and Walnut Salad with Grilled Chicken Breast and Crumbled Gorgonzola 17.99

Mixed lettuce topped with slices of raspberry balsamic caramelized apples, toasted walnuts, crumbled Gorgonzola cheese, and grilled chicken breast, finished with a light raspberry vinaigrette

Deconstructed Spring Roll and Duck Breast Salad 18.99

Golden brown won ton wrapper topped with shaved carrots, fresh ginger, julienne celery, chopped cilantro and bean sprouts, served aside an oven roasted duck breast drizzled with an Asian inspired vinaigrette

The New Yorker Club 15.99

Sliced turkey, smoked ham, crispy pancetta wheels, Gruyere cheese, pomray mustard, mayonnaise, iceberg lettuce and sliced tomatoes layered on granary bap

Kangaroo Burger with Gorgonzola and Onion Marmalade 15.99

Hand pressed ground kangaroo meat seasoned with a "curious" blend of herbs and spices, cooked medium, topped with warmed Gorgonzola cheese and our homemade onion marmalade

Grilled Rack of Lamb with Dark Chocolate and Port reduction 28.99

Perfectly seasoned New Zealand rack of lamb, grilled to your liking, draped with 75% cocoa chocolate and Tawny Port reduction, served with house vegetables and fingerling potatoes

Grilled Elk Tenderloin 35.99

Hand cut 8oz elk tenderloin, seasoned and grilled to your perfection, placed on Manitoulin maple syrup glazed pancetta disks, accompanied by roasted seasonal vegetables and mini fingerling potatoes

12oz Canadian AAA Ribeye 24.99

12oz AAA Alberta Ribeye, aged at least 28 days, grilled to your perfection, served in a pool of port wine demi glaze, accompanied by seasonal vegetables and potato