

## APPETIZERS

### SOUP OF THE DAY

Ask what was made fresh today. \$ 6

### SUPLI DI RISO

Crisp fried risotto balls filled with Mozzarella and set in a roasted tomato and red pepper sauce. Finished with shaved Asiago cheese. \$ 8

### CALAMARI FLOWERS

Golden fried and finished with Szechaun pepper, fresh lemon and a hot and sour dipping sauce \$ 9

### TIGER SHRIMP COCKTAIL

Traditionally poached black tiger shrimp, served with cocktail sauce and fresh lemon. \$ 10

### WALNUT CRUSTED CAMEMBERT

Served with grilled flatbread, apple preserves and shaved fennel. \$ 11

### PANKO CRUSTED CRAB CAKES

Blue crab, red pepper, roasted garlic, fresh chillies and cilantro. Finished with and Ancho pepper aioli and fresh tomato. \$ 12

### SEARED CERTIFIED ANGUS BEEF FLATBREAD

Strips of Certified Angus Beef, shitake mushrooms and crumbled Woolwich County Goat cheese with a roasted tomato and red pepper. \$ 15

### SEARED SEA SCALLOPS

Served with double smoked bacon, wilted pea shoots and toasted pine nuts. \$ 16

### OYSTERS ON THE HALF SHELL

The Region's freshest oysters served on the half shell with an orange and ginger emulsion, cucumber mignonette and smoky mango and chiptole sauces.

1/2 dozen \$15

## SALADS

### BABY SPINACH SALAD

Baby spinach tossed in a Dijon vinaigrette with double smoked bacon, roasted red pepper, shaved shallots and shredded egg. \$ 8

### CAESAR SALAD

Crisp romaine lettuce tossed with croutons, double smoked bacon and our in house Caesar dressing. Finished with an Asiago frico and fresh lemon \$ 8

### POACHED PEAR AND STILTON SALAD

Bartlett pears poached in a late harvest Riesling stuffed with a Blue cheese mousse. Accompanied with baby greens tossed in a Dijon vinaigrette with toasted walnuts and beet root rissoles. \$ 12

## PASTAS

*King Street Trio Uptown's* pastas are made using fresh pasta

### ROASTED VEGETABLE LASAGNA

Fresh zucchini and eggplant roasted in a vegetarian tomato sauce with a blend of Asiago and Parmesan cheese. Finished with fresh basil and Ricotta cheese. \$ 17

### TIGER SHRIMP PAPPARDELLE

Fresh Black Tiger shrimp sautéed with minced garlic, double smoked bacon and julienne vegetables. Finished in an Asiago and Parmesan cream sauce and hand cut pappardelle. \$ 24

### APPLE WOOD SMOKED CHICKEN ALFREDO PAPPARDELLE

In house smoked chicken sautéed with roasted garlic, sun-dried tomato and pearl onions. Finished in an light cream sauce with wilted spinach and hand cut pappardelle. \$ 24

## CERTIFIED ANGUS BEEF MAIN COURSES

**KING STREET TRIO UPTOWN** is proud to be one of the select few restaurants serving only Certified Angus Beef. For over 14 years we have served only Certified Angus Beef. Aged to perfection and hand cut by our team of chefs, we believe our steaks are second to none. We welcome your feedback!

All Certified Angus Beef main courses are served with a choice of roasted garlic mashed potatoes; hand cut pomme frites or roasted mini potatoes.

All steaks are offered with a choice of green peppercorn compound butter or Hunter sauce.

### CERTIFIED ANGUS BEEF CENTRE CUT SIRLOIN

The finest sirloin steak (8 ounces) grilled to your liking. Typically a thick juicy steak, sirloin steaks offer exceptional flavour.

\$ 26

### CERTIFIED ANGUS BEEF RIBEYE

Hand cut ribeye steak grilled to your liking. A thinner, *much fattier* steak that will appeal to the steak lover who prefers beef more well done.

10 ounce. \$ 29

14 ounce. \$ 39

### CERTIFIED ANGUS BEEF FILET MIGNON

The most tender steak available, hand cut and bacon wrapped.

6 ounce \$ 32

9 ounce. \$ 39

### CERTIFIED ANGUS BEEF NEW YORK STRIPLOIN

A centre cut striploin grilled to your liking.

10 ounce. \$ 27

14 ounce \$ 38

### EARTH AND OCEAN

Certified Angus Beef tenderloin grilled to your liking. Served with a Jumbo prawn stuffed with blue crab meat and bacon wrapped.

\$ 39

## OTHER MAIN COURSES

### **PORCINI CHICKEN SUPREME**

Chicken supreme stuffed with Porcini mushrooms and smoked Camembert cheese. Served on a bed of white wine and herb infused risotto and sautéed market vegetables. Finished with a double smoked bacon and apple pan jus \$ 24

### **APPLE WOOD SMOKED PORK LOIN CHOP**

Char broiled, apple wood smoked Ontario pork loin chop finished with a green apple chutney. Served with sautéed market vegetables and roasted mini potatoes. \$ 24

### **VEAL SCALOPPINI**

Thinly sliced pan seared veal served on a bed of white wine and Asiago infused risotto and sautéed market vegetables. Finished with a mushroom and cream herb cream sauce. \$ 28

### **WHITE STRIPE RACK OF LAMB**

Pan-seared to your desired doneness with a Panko, Asiago and fresh herb crust. Served with garlic mashed potatoes and sautéed market vegetables. Finished with pan jus, garlic confit and fresh rosemary. \$ 36

## FISH AND SEAFOOD

### **ALMOND CRUSTED PICKEREL**

Almond crusted pickerel, served on a bed of white wine and Asiago infused risotto and sautéed market vegetables. Finished with a fiery raspberry sauce and fresh lemon. \$ 24

### **PACIFIC SALMON WELLINGTON**

Fresh Pacific Salmon wrapped in puff pastry with asparagus spears and dill butter. Baked until golden brown and served with roasted mini potatoes and sautéed market vegetables. Finished with a light caper dill cream sauce. \$ 26

### **JUMBO SEARED SCALLOPS**

Jumbo seared sea scallops served medium rare on a bed of white wine Asiago infused risotto and sautéed green beans. Finished with fried prosciutto and a basil lemon butter sauce. \$ 32

We wish to guarantee you only the best and freshest ingredients for your dining experience. On occasion, we may not be able to offer certain menu items because of poor product quality or supply

## SIDES

**GRILLED TIGER SHRIMP SKEWER** \$ 9  
**SAUTÉED MUSHROOMS.** \$ 5  
**CARAMELIZED ONIONS.** \$ 4