

participant menus



CABIN FEVER

january 26, 2020

~ to ~

february 8, 2020

**Treat your tastebuds
to a delicious
feast at restaurants
across the city**

*2 course and
3 course meals*

\$25

AND

\$35



appetizer

**BUTTERNUT SQUASH WITH
CANADIAN MAPLE CRÈME**

- OR -

CHEF'S SALAD

torn lettuce with kale, charred corn, spiced
pumpkin seeds, edamame, mandarin and
Sortilege maple dressing

mains

PENNE CHICKEN GORGONZOLA

slivers of grilled chicken breast, portabella and
sundried tomato in a white wine gorgonzola
cream sauce

- OR -

CAJUN TILAPIA

served with roasted vegetables
and mini red potato

- OR -

GLAZED PORK LOIN

served with winter vegetables
and potato wedges

dessert

CRÈME BRÛLÉE WITH MIXED BERRIES

- OR -

**WARM APPLE CRUMBLE
WITH VANILLA ICE CREAM**

appetizer

CHEESEBOMBS

two breaded and fried balls of a variety of *Thunder Oak* cheeses and herbs, with our house ranch and marinara sauce.

\$25

main

BRISKET DINNER

6oz piece of our signature brisket coated in secret rub and braised for 20 hours. Served with *Thunder Oak* gouda mash potatoes, steamed buttered broccoli florets, and a side of rich brisket jus.

appetizer

CHEESEBOMBS

two breaded and fried balls of a variety of *Thunder Oak* cheeses and herbs, with our house ranch and marinara sauce.

\$35

main

BRISKET DINNER

8oz piece of our signature brisket coated in secret rub and braised for 20 hours. Served with *Thunder Oak* gouda mash potatoes, steamed buttered broccoli florets, and a side of rich brisket jus.

dessert

CRÈME BRÛLÉE

sweet, decadent and silky smooth chocolate-peach crème brûlée



French Quarter Steak & Seafood Restaurant

1575 Hwy 61

\$25

appetizer

THREE CHEESE CRAB STUFFED MUSHROOMS

wild Pacific crab, asiago,
Thunder Oak gouda, cream cheese,
bay seasoning, peppers, stuffed 'n baked
herb mushrooms

main

CHICKEN PONTALBA

Beaux's crispy breaded chicken, herb mushrooms,
smoked ham, Spanish onions, peppered
hollandaise, fresh tarragon, whipped potatoes
and seasonal vegetables

\$35

appetizer

CAULIFLOWER WINGS

cornmeal, seasoning, chickpea
flour. Dry spice toss choices:
cajun, BBQ, maple bacon, lemon pepper
and salt & pepper

main

SALMON CASQUETTE

baked Atlantic salmon, lemon or cajun aioli cap,
aromatic rice and seasonal vegetables

dessert

BEAUX'S SIGNATURE CHEESECAKE

baked in house, rich, dense, smooth & creamy.
Choose from chocolate fudge and caramel praline
or seasonal selection.

beauxdaddys.com



2 courses

\$25

appetizer

TROUT FRITTERS

two *Eat the Fish* trout
fritters, frisée
lettuce and herbed caper aioli

3 courses

\$35

main

GNOCCHI BOLOGNESE

ricotta gnocchi, ground dry aged beef tenderloin,
ground *Charkuu 102* pork belly, cured egg yolk,
grana padano and pangrattato

dessert

CHOCOLATE CHEESECAKE

sous vide mini chocolate cheesecake,
chantilly cream and cocoa

2 courses

\$25

appetizer

WILD RICE AND
MUSHROOM SOUP

3 courses

\$35

main

ESPRESSO RUBBED
TOP SIRLOIN

served with confit garlic mashed potato,
roasted mushroom caps and
red wine demi glace. Espresso rub from
Beefcakes and *Rose n Crantz* coffee.
Potatoes from *B&B Farms*

dessert

CHOCOLATE POT DE CREME



269 Red River Rd

appetizer

BAKED JALAPEÑO

stuffed with a cheese blend
& veggies and cilantro pesto

\$25

main

MEXICAN “BANGERS & MASH”

local *Charkuu 102* pork, sweet potato mash
and red chile gravy



242 Red River Rd

2 courses

\$25

appetizer

TOMATO VELVET SOUP

main

GRILLED HALLOUMI CHEESE
AND VEGETABLE PRESS

focaccia, grilled zucchini, eggplant,
roasted red peppers, pesto and black garlic aioli

3 courses

\$35

dessert

TIRAMISU CHEESECAKE

thefoundrypub.com



main

WILD RICE ARANCINI
local wild rice with pesto

- AND -

BRAISED VEAL
My Pride Farms veal ragu on polenta

add 2 Cannoli for \$5

\$35

IN COMMON

FOOD, DRINK AND SOCIAL AFFAIRS

40 Cumberland
St S

drink

Both options include beer on tap or house wine

\$25

appetizer

KALE CAESAR SALAD

main

2 PULLED JACK FRUIT

with *Sleeping Giant* stout bbq sauce, slaw,
cream, hot sauce and local sprouts

- AND -

2 PULLED BBQ CHICKEN TACOS

with greens, cheddar, pickled onions, crema,
hot sauce and local sprouts

\$35

appetizer

KALE CAESAR SALAD

main

2 PULLED JACK FRUIT

with *Sleeping Giant* stout bbq sauce, slaw,
cream, hot sauce and local sprouts

- AND -

2 PULLED BBQ CHICKEN TACOS

with greens, cheddar, pickled onions, crema,
hot sauce and local sprouts

dessert

NOT SO COMMON BROWNIE SUNDAE

Prime Gelato, dark chocolate brownie fingers, toffee
bites, whip cream and bourbon cherries





271 Bay St

appetizer

MIXED GREENS

with roasted beets and
fresh *Cheese Encounter*
Ontario goat cheese

\$25

main

BEER BRAISED HOUSE SAUSAGE

with mushrooms and polenta. Made with
Sleeping Giant beer.

appetizer

**TUSCAN WHITE BEAN
AND BREAD SOUP**

riboletta
bread from *Brule Creek* flour

\$35

main

PAPPERDELLE WITH LAMB RAGU

locally sourced lamb

dessert

ST PAUL ROASTERY TIRAMISU

\$25

appetizer

**HOUSE MADE
CAESAR SALAD**

with fresh bread from *Nucci's*

main

HOMESTYLE MEATLOAF

with fried onions & sauced up in our own house made
BBQ sauce. Choice of chef's vegetable of the day,
B&B Farms mashed potato with butter & chive

dessert

**TIA MARIA CRÈME BRÛLÉE & CREAM
WITH BERRIES**

\$35

appetizer

**ONION & LEEK SOUP
WITH SWISS TOAST**

sauteed onions & leeks caramelized
golden; splashed with whiskey, slow simmered &
finished with melted Swiss on a slice of French loaf

main

RIBEYE STEAK

8oz seasoned ribeye steak prepared to your
preference, brushed with garlic butter and finished
with sautéed peppers & onions. Choice of chef's
vegetable of the day and side.

dessert

STRAWBERRY-RHUBARB CRISP

served warm with vanilla ice cream



16 Cumberland St S

2 courses

\$25

appetizer

SMOKED BEEF & BARLEY BUNS

smoked beef shin and barley buns
with pear and blue cheese

- OR -

ANGLETERRE ONION SOUP (V)

caramelized onion, montgomery's cheddar,
toasted bap and horseradish croquette

mains

CRISPY DUCK & CASSOULET

confit duck leg, smoked bacon cassoulet, root
vegetable crisps, Jerusalem artichoke, Puy lentil
sauce and oyster mushroom ragout

- OR -

ROOT VEGETABLE NOODLES (V)

Big Lake Pasta bucatini, pecorino, smoked
tomato, portobello bacon with turnip,
crispy shallot and hazelnut

dessert

TREACLE SPONGE

steamed treacle sponge, honeycomb and
caramelized banana ice cream

- OR -

PERSIANS

cranberry filled doughnuts, vanilla custard,
cranberry jelly and cinnamon crumble

(V) Vegetarian

THE SILVER BIRCH

Northern inspired cuisine

28 Cumberland St N

\$25

main

BISON TOURTIÈRE

phyllo pastry filled
with tender rosemary
braised bison and
potatoes with root vegetables

dessert

BLUEBERRY PIE

CRÈME BRÛLÉE

baked vanilla custard,
caramelized sugar and
warm blueberry compote

\$35

appetizer

SMOKED

CAESAR SALAD

romaine, bacon, parmesan
and bannock croutons

main

BISON TOURTIÈRE

phyllo pastry filled with tender
rosemary braised bison and
potatoes with root vegetables

dessert

BLUEBERRY PIE

CRÈME BRÛLÉE

baked vanilla custard,
caramelized sugar,
warm blueberry compote

Silver Birch will be closed from January 22 - 30, 2020

thesilverbirchrestaurant.com





202½ Red River Rd

appetizer

FRIED CAULIFLOWER

tomato, rapini gremolata,
and parmesan

\$25

main

TUBETTINI PASTA

pork belly, dill, café butter,
cream, anchovy, stracciatella cheese
and dill pesto

appetizer

FRIED CAULIFLOWER

tomato, rapini gremolata
and parmesan

\$35

main

PORK CHOP AU POIVRE

potato and rutabaga puree,
maple, brown butter and fried
brussels sprouts

dessert

CHOCOLATE AND OLIVE OIL CAKE

clementine gelato, candied
walnuts, orange powder and
vanilla olive oil

Northern Delights is Thunder Bay's fall and winter culinary festival. Established in 2015 by local restaurateurs, this event is now in its fifth year and is now being led by Tourism Thunder Bay. It offers the perfect opportunity for patrons to discover delicious cuisine and celebrate our local restaurant and food scene.

During the two week festival, participating restaurants offer prix fixe menus, some featuring local ingredients, at \$25 or \$35. Northern Delights gives locals and visitors alike the opportunity to sample Thunder Bay's burgeoning culinary scene.

For more information, visit:
[VISITTHUNDERBAY.COM/
NORTHERNDELIGHTS](http://VISITTHUNDERBAY.COM/NORTHERNDELIGHTS)

All menu items are while supplies last

*Stay tuned for
Northern Delights
Fall Harvest*

~ fall 2020 ~

