



Dinner Menu

Appetizers

- Feature Soup** 6
Chef's Daily Creation
- Chef Michael Smith's Chowder** 12
Lobster | PEI Mussels | Scallops | Whitefish
- Mozzarella & Tomato Salad** 12
Vine Ripe Québec Tomatoes | Mozzarella Cheese | Balsamic Syrup | Basil Pesto
- Chef Salad** 9
Assorted Québec Lettuce | Marinated Local Vegetables | Pickled Shallot vinaigrette
- Caesar Salad** 9
Doubled Smoked Bacon | Garlic Croutons | Parmesan citrus dressing
- Add Grilled Ontario Chicken** 5
Add Grilled Garlic Prawns 5
Add Grilled Atlantic Salmon 5
- Québec Goat Cheese & Tomato Tart** 10
Caramelized Onions | Niagara Wine Vinaigrette
- Atlantic Scallops** 13
Parsnip | Ontario Apple | Maple Syrup
- Canadian Charcuterie Platter** 22
Smoked Ontario Duck Breast | Quebec Style Pork Rilette | Prosciutto | Canadian Artisan Cheese | Pickled Vegetables | Flavoured Mustard & Preserves
- PEI Mussels** 13
Sleeman's Cream Ale | Shallot | Fresh Thyme | Fingerling Potatoes

House Specialty – Tarte Flambée

Thin bread dough rolled out in a circle or a rectangle, covered with sour cream and onions

- Classic Ontario** 11
Ontario Smoked Bacon | Sour Cream | Caramelized Onions

- Atlantic** 14
Smoked Salmon | Capers | Red Onions | Sour Cream | Chive

- Québec Mushroom** 12
Seasonal mix | caramelized Onions | Sour Cream | Smoked Apple Wood Cheddar

Chef Michael Smith's Favourite Flavours

Table d'Hôte 50

Chowder

Lobster | East Coast Mussels | Scallops | Whitefish

Grilled Rib Eye

Brown Butter Mashed Potato | Grilled Asparagus
| Rosemary Mushroom Gravy

Just-Baked Molten Dark Chocolate Cake

Vanilla marshmallow | Strawberry orange compote

A portion of the proceeds from these dishes is donated to the Ottawa Food Bank in support of their ongoing efforts to fight hunger in our community

Vegetable Risotto 16

Québec Carrots | Baby Beets | Cipollini Onions | Celery Leaves | Parmesan Cheese

Grilled Shrimp Fettuccini 17

Pancetta | Garlic Confit | Spicy Tomato Sauce

House Made Gnocchi 16

Quebec Seasonal Mushrooms | Dijon Mustard Sauce | Fresh Tarragon | Parmesan Cheese

Spaghetti with Veal Ragout 14

Niagara Red Wine | Fresh Oregano | Parmesan Cheese

Executive Chef
Aurelio Petraglia

Executive Sous-Chef
Piero Catalfo

For private dining, group functions, celebrating special occasions, or business meetings, please contact us at info@grill41.ca or 613-569-2126.

www.grill41.ca