
APPETIZERS

LEMON TARRAGON CREAM MUSSELS

Mussels steamed in a lemon tarragon cream sauce with grilled focaccia 17

CAJUN CALAMARI

Crispy battered calamari, sweet onion, and banana peppers with a honey lime & hot chili crema 17

BROWN BUTTER SEARED SCALLOPS

Served over potato rosti and topped with house-made bacon jam 21

EAST COAST FISH CAKES

Georgian Bay white fish, traditionally spiced with Old Bay, house-made tartar and fresh lemon 18

TALL TREES CLASSIC POUTINE

Our house-made spätzle topped with duck confit and cheese curds 17

WARM COCKTAIL SHRIMP

Shrimp sautéed with tomato, lemon, garlic, and a hint of chipotle, topped with creamy horseradish 18

CRISPY FRIED SMOKED MOZZARELLA RAVIOLI

Served with roasted red pepper and chipotle sauce, topped with fresh arugula, balsamic reduction, and parmesan 16

FLATBREADS

CAPRI FLATBREAD

Oven roasted chicken breast, with cherry tomatoes, sweet onion, and goat cheese. Topped with fresh arugula, pesto & balsamic reduction 17

PARISIAN FLATBREAD

Brie, Bartlett pear, and caramelized onion with fresh arugula and balsamic reduction 15

NORTHERN FLATBREAD

Roasted garlic, creamy bacon and kale with fresh arugula 15



SOUPS & SALADS

FRENCH ONION SOUP

Spanish onion, red onion, and leeks under a bubbling trio of cheeses 12

SWEET POTATO CHEDDAR ALE SOUP

Made with aged cheddar and local craft beer
Cup 7 / Bowl 9

WEDGE CAESAR SALAD

Tall Trees' house-made dressing and crispy bacon completes this Tall Trees classic
Small 10 / Large 14

MIXED GREEN SALAD

Mixed greens with carrot, cucumber, cherry tomato, watermelon radish, and red beet tangle, in a herb and garlic vinaigrette
Small 10 / Large 14

ROASTED BEET & BALSAMIC SALAD

Roasted beets marinated in balsamic dressing, served with arugula, pear, and cashews 14

BURRATA SALAD

Heirloom tomatoes, sweet onion, Kalamata olives, and cucumber with house-made pesto and balsamic reduction 21

ADDITIONS

Add to any menu item

Bread Board Refill 2 (per person)

Grilled Chicken Breast 8

Garlic Buttered Shrimp 10

Pan-seared Scallops 17

Mussels 9

Goat Cheese 4

Chorizo Sausage 6

ENTREES

TOP SIRLOIN 8 OZ

Simply grilled with caramelized onion and house-made creamy horseradish, roasted fingerling potatoes and seasonal vegetables 34

PAN FRIED GEORGIAN BAY WHITE FISH

Served with roasted fingerling potatoes and seasonal vegetables, finished with Maple Liqueur butter sauce 32

BEEF TENDERLOIN 6 OZ

Simply grilled with Bourguignon demi-glace, roasted fingerling potatoes and seasonal vegetables 42

CABERNET BRAISED LAMB SHANK

In a classic rosemary red wine demi-glace, truffle country mashed potato and seasonal vegetables 34

CREAMY BACON & KALE STUFFED CHICKEN SUPREME

Oven roasted, served with truffle country mashed potato and seasonal vegetables 28

BBQ PORK BACK RIBS

Dry rubbed, braised and smothered in house-made BBQ sauce, served with roasted fingerling potatoes and seasonal vegetables 34

CONFIT DUCK LEG

Canadian blueberry gastrique, roasted fingerling potatoes and seasonal vegetables 28

PRIME RIB - EVERY SATURDAY

Tall Trees classic with Yorkshire pudding and demi-glace, served with truffle country mashed potato and seasonal vegetables (limited quantity) 42

PASTA & RICE DISHES

Gluten Free Pasta 3

BUTTERNUT SQUASH RAVIOLI

Carrot, peppers, sweet onion, mushroom, broccoli, lychee fruit, tossed in a mild creamy curry sauce and topped with papadum 25

ROASTED RED PEPPER ARRABBIATA

With mixed vegetables, pappardelle pasta, and topped with parmesan cheese 23

PESTO CREAM PAPPARDELLE

With carrot, peppers, sweet onion, mushrooms and broccoli, topped with parmesan cheese 23

PUMPKIN & SAGE RISOTTO

With dried cranberries, toasted, and topped with goat cheese 23

VEGAN STUFFED PASTA SHELLS

Stuffed with sweet potato, spinach, artichoke hearts and caramelized onion, baked in a roasted red pepper chipotle sauce and topped with whole cashews 25

AGED WHITE CHEDDAR & TRUFFLE RISOTTO

With wild mushrooms and blistered cherry tomatoes 23

ADDITIONS

Add to any menu item

Chorizo Sausage 6

Grilled Chicken Breast 8

Mussels 9

Garlic Buttered Shrimp 10

Pan-seared Scallops 17

Goat Cheese 4

Béarnaise Sauce 3

Mushrooms 4

 Tall Trees Signature Item

Applicable tax and gratuity not included.
All ingredients are not listed. Please inform your server of any food allergies.
