

# Fifty West

RESTAURANT & BAR

## APPETIZERS

### BLACKENED SCALLOPS

ON A BED OF PARSNIP PURÉE WITH A DOUBLE SMOKED BACON & BLACKCURRANT REDUCTION  
12.95

### LAMB LOLLIPOPS

HERB MARINATED & GRILLED LAMB WITH LEMON CILANTRO YOGURT & ROOT VEGETABLE CHIPS  
11.95

### CHEF'S SPECIALTY MUSSELS

FRESH MUSSELS STEAMED IN THE CHEF'S CREATION OF THE DAY  
SERVED WITH WARM CIABATTA BREAD  
10.75

### WARM BREADED GOATS CHEESE

GRILLED NAAN BREAD, TOMATO CHUTNEY & BALSAMIC REDUCTION  
8.95

### RUSTIC ITALIAN BRUSCHETTA

HOUSE-MADE FOCACCIA WITH ROASTED TOMATOES, SHAVED PECORINO & MOZZARELLA CHEESE  
7.95

### WILD MUSHROOM SOUP

WILD MUSHROOM SAUTÉ, FOCACCIA CROUTONS & CHIVE OIL  
7.95

### CHEF BRYCE'S DAILY SOUP CREATION

6.95

### HOUSE SALAD

BABY GREENS WITH WOOLWICH DAIRY GOATS CHEESE,  
DRIED CRANBERRIES & CANDIED NUTS, DRIZZLED WITH  
ENOKI MUSHROOM VINAIGRETTE  
STARTER 7.45 MAIN 11.95

### CAESAR SALAD

ROMAINE & FOCACCIA CROUTONS WITH  
PANCETTA CRISPS, HOUSE-MADE PECORINO  
DRESSING & PARMESAN CHEESE  
STARTER 7.95 MAIN 12.95

### HOT HOUSE WEDGE SALAD

CRISP ICEBERG LETTUCE, CREAMY FETA VINAIGRETTE, HOT HOUSE TOMATO &  
RED ONION SALSA WITH NIÇOISE OLIVES  
10.95

## Our Kitchen is your Kitchen!

If you don't see something on our menu or have any dietary concerns, please speak to your server & our culinary team will do their best to accommodate your special request.

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TRY ONE OF OUR CENTRE CUT, TENDER & JUICY, LOCALLY PRODUCED  
WELLINGTON COUNTY STEAKS

## CHEF BRYCE'S SIGNATURE TENDERLOIN

CLASSIC 10oz TENDERLOIN TOPPED WITH TOASTED PECANS, CRISP CIPOLLINI ONIONS & DOUBLE SMOKED BACON  
SERVED WITH THYME ROASTED YUKON GOLD POTATOES

32.95

## BASEBALL OSCAR

7oz TOP SIRLOIN ON A BED OF ROASTED CHILI  
RISOTTO TOPPED WITH SALSA VERDE

28.95

## STRIP LOIN STEAK FRITES

10oz STRIP LOIN WITH A RICH BÉARNAISE SAUCE,  
SERVED WITH YUKON GOLD SHOESTRING FRITES

28.95

## LOCAL ONTARIO LAMB RACK

ROASTED LAMB RACK SERVED WITH FOUR VARIETIES OF ROASTED POTATOES,  
GARLIC SAUTÉED RAPINI & FINISHED WITH A CRACKED PEPPER PAN JUS

32.95

## HARRISTON FARMS CHILI MARINATED CHICKEN

ROASTED HALF CHICKEN MARINATED WITH ARBOL CHILIES, GARLIC & LEMON JUICE  
TOPPED WITH ROASTED FENNEL & CITRUS YOGURT, SERVED WITH  
OLIVE OIL SMASHED POTATOES & CORN BREAD

21.95

## WILLOW GROVE PORK CHOP

THICK CENTER CUT PORK CHOP GRILLED WITH DOUBLE BAKED BEAN & BACON RAGOUT  
& FOUR VARIETIES OF ROASTED POTATOES

23.95

## LAKE HURON PICKEREL

FRESH PICKEREL PAN FRIED & SERVED WITH A  
BROWN BUTTER CAPER SAUCE OVER CREAMY  
POLENTA & STEAMED ASPARAGUS

22.95

## ATLANTIC SALMON

PAN SEARED SALMON SERVED WITH BRAISED  
LEEKs, LEMON DILL RISOTTO &  
GRILLED LEMON

23.95

## CHICKEN TAGLIATELLE

THIN RIBBONS OF HOUSE MADE EGG NOODLES TOSSED IN A GARLIC, PECORINO CREAM SAUCE WITH CHICKEN  
BREAST, MUSHROOMS, ZUCCHINI, & CHERRY TOMATO

19.95

## SEASONAL ROASTED VEGETABLE RISOTTO

ROASTED SEASONAL VEGETABLES SIMMERED WITH ARBORIO RICE FINISHED WITH  
FRESH HERBS & WHITE WINE

16.95

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RED WINE	6OZ	9OZ	½LITRE	BOTTLE
JACKSON TRIGGS PE CABERNET FRANC (ONTARIO)	7	11	18	28
CAVE SPRINGS GAMAY (ONTARIO)	7	11	18	28
RED GUITAR TEMPRANILLO GARNACHA (SPAIN)	8	12	20	32
DAN AYKROYD CABERNET SHIRAZ (ONTARIO)	9	13	24	36
BERINGER STONE CELLARS MERLOT (CALIFORNIA)	9	13	24	36
CASILLERO DEL DIABLO MALBEC (CHILE)	9	13	24	36
BROQUEL CABERNET SAUVIGNON (ARGENTINA)	9	13	24	36
MASI VALPOLICELLA (ITALY)	10	14	25	37
ROSEMOUNT ESTATES SHIRAZ (AUSTRALIA)	10	14	25	37
COTES DU RHONE (FRANCE)	11	15	28	42
TIN ROOF SYRAH - CABERNET (CALIFORNIA)	11	15	28	42
ANGUS THE BULL CABERNET SAUVIGNON (AUSTRALIA)	13	17	34	49
CHIANTI SEFIRO (ITALY)	13	17	34	49
MCMANNIS PETITE SIRAH (CALIFORNIA)	13	17	34	49

WHITE	FEATURED WINES	RED
<b>ORGANIZED CRIME REISLING VQA</b> ONTARIO (2008) \$55		<b>TIN BARN CABERNET SAUVIGNON</b> SONOMA CALIFORNIA (2005) \$58
<b>MONDAVI NAPA FUME BLANC</b> CALIFORNIA (2007) \$58		<b>BAROLO</b> PIEDMONT ITALY (2005) \$80
<b>LE CLOS JORDANNE CHARDONNAY</b> ONTARIO (2007) \$95		<b>AMARONE DELLA VALPOLICELLA CLASSICO</b> VENETO ITALY (2005) \$90

WHITE WINE	6OZ	9OZ	½LITRE	BOTTLE
JACKSON TRIGGS CHARDONNAY (ONTARIO)	7	11	18	28
CAVE SPRINGS REISLING (ONTARIO)	7	11	18	28
ALVAR SEMILLON SAUVIGNON BLANC (ONTARIO)	8	12	20	32
MONTALTO PINOT GRIGIO (ITALY)	8	12	20	32
DAN AYKROYD CHARDONNAY (ONTARIO)	9	13	24	36
LINDEMANS BIN 85 PINOT GRIGIO (AUSTRALIA)	9	13	24	36
BOURGOGNE BLANC CHARDONNAY (FRANCE)	9	13	24	36
NORTON TORRONTES (ARGENTINA)	9	13	24	36
STONELEIGH SAUVIGNON BLANC (NEW ZEAL&)	12	16	33	46
MCMANNIS VIOGNIER (CALIFORNIA)	13	17	34	49

ROSÉ	6OZ	9OZ	½LITRE	BOTTLE
REIF'S ESTATE ROSÉ (ONTARIO)	6	10	14	24
MONDAVI WHITE ZINF&EL (CALIFORNIA)	7	11	18	28

SPARKLING	6OZ	9OZ	½LITRE	BOTTLE
FREIXENET SPARKLING (SPAIN)	7	-	-	32
VEUVE CLICQUOT CHAMPAGNE (FRANCE)	-	-	-	170
DOM PERIGNON (FRANCE)	-	-	-	300