



# OAKLANDS

RESTAURANT

## OAKLANDS HOUR MENU

Daily 3pm – 5pm

**Bistro Board** | Niagara Gold, Meteorite, Crottin De Chavignol, Pingue Prosciutto  
Black Forest Ham, Beetroot Cured Salmon, Pickled Vegetables  
Grainy Mustard, Red Pepper Icewine Jelly **48**

**Cheese Plate** | Niagara Gold, Meteorite, Crottin De Chavignol, Red Pepper Icewine Jelly **21**

**Fresh Baguette** Sea Salt Butter **4.5**

**Sparkling Onion Soup** | Gruyère, Garlic Croustade **18**

**Crottin De Chavignol Brule** | Strawberry, Grapefruit, Baby Spinach, Walnut Crunch  
Mint Citrus Dressing **21**

**Beetroot Cured Salmon** | Horseradish Crème Fraiche, Fried Capers, Pickled Fennel  
Red Chili, Mustard Sprouts **22**

**Mushroom Toast** | Toasted Baguette, Green Peppercorn Dijon Café Au Lait Sauce **23**

**Riverbend Ribeye Burger** | Peameal Bacon, Meteorite, Sweet Peppers, Red Onion Jam  
Pomme Frites & Dijon Aioli **36**

**Croque Monsieur** | Black Forest Ham, Gruyere Cheese, Sourdough, Dijon Aioli  
served with Frites or Spinach Salad **28**

**Spicy Tuna Nicoise Bowl** | Lemon Ginger Tuna, Egg, Heirloom Tomato, Potato  
Green Beans, Olives, Sriracha Dressing **33**

**Sour Cherry Tart** | Toasted Meringue, Rye Shortbread, Riesling Anglaise **14**

**Summer Fruit Trifle** | Vanilla Bean Diplomat Cream, Macerated Seasonal Fruit  
Buttermilk Cake **14**

**Chocolate Praline Semifreddo** | Whipped Crème Fraiche, Cocoa Nib Toile **14**

## COCKTAILS & WINE

Peller Private Reserve Rose  
Trius Pinot Grigio  
Peller Private Reserve Cabernet  
Sauvignon

6oz for 14

Lemon Gin Fizz  
Aperol Spritz  
Cranberry Lime Refresher

14 each