



## TAPAS TUESDAYS

**3 FOR \$55**

**5 FOR \$79**

**INCLUDES YOUR CHOICE OF APERITIF:**

**1 WITH 3**

**2 WITH 5**

**FRESH SPINACH SALAD** (V) | GF

Spinach, dried cranberries, candied walnuts, goat cheese with raspberry vinaigrette

**GNOCCHI** (V)

Cream sauce with sundried tomatoes, Heritage cheddar fondue

**CROSTINI PLATTERS (6 of either)**

**ROAST BEEF** – SiN Gin marinated roast beef, horseradish, crème fraîche, Kozlik's triple crunch mustard

**SMOKED SALMON** – smoked salmon, cream cheese, pickled shallots and capers

**LOBSTER RAVIOLI**

House-made pillow pasta dumplings with Niagara Gold filling, succulent lobster meat, américaine sauce, velouté lobster, and Ontario sumac

**CREMINI MUSHROOM CAPS (3)** (V)

Cremini mushrooms, stuffed with cream cheese and spinach, and balsamic drizzle

**SiN DEVILLED EGGS (2)** (V)

Free-range local farm eggs mixed with truffle oil and maple syrup served on a crispy leek nest

**SiN DIP DAILY PLATTER** (V)

Three house-made dips served with homemade crostini & naan bread

**SHRIMP GAMBAS**

Sauté shrimp with garlic, butter and chopped parsley, hit with sweet vermouth, served with crostini and naan bread

**NIAGARA SEASONAL SOUP (cup)**

Ask your server about our daily feature

**CAESAR SALAD** | GF **option: no pork belly**

Romaine wedge, crispy pork belly, Tickler cheddar cheese, house-made Caesar dressing

**VENISON TARTAR**

Pickled shiitake, dried fig sauce, shallots, Niagara Gold cheese, pretzel bites

**SiN GIN SAUSAGE SANDWICH**

Gin-infused sausage on a brioche bun, and latkes, served with mustard and sauerkraut

**PERCH WELLINGTON**

Succulent Lake perch served on puff pastry, paired with Napa coleslaw, Kozlik's Sweet and triple crunch mustard

