



## TAPAS TUESDAYS

**3 FOR \$49**

**5 FOR \$69**

**INCLUDES YOUR CHOICE OF APERITIF:**

**1 WITH 3**

**2 WITH 5**

### **FRESH SPINACH SALAD** ⑤ | GF

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

### **GNOCCHI** ⑤

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

**or**

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

### **LAMB POPS (2)**

Grilled lamb marinated with thyme and lime, served with crispy smashed potatoes and tzatziki sauce

### **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)** ⑤

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

### **SiN DEVILLED EGGS (2)** ⑤

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

### **SiN DIP DAILY PLATTER** ⑤

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