

Spring Feast \$39

Course One

Maple Butternut Soup *v+*

spiced parsley oil

or

Winter Greens

maple ginger vinaigrette, beets, fennel,
candied walnuts, grana padano

or

Maple Jalapeño Duck Wings \$10 Upgrade

sundried tomato ricotta, roasted mushrooms,
pickled red onion, arugula, garlic oil

For the table - Add on +\$10

Fior Loaf *v*

rosemary pan bread, garlic butter,
fior di latte mozzarella

Course Two

Maple Salmon *gf*

maple dijon glaze, mashed potato,
seasonal vegetables, beurre blanc

or

Harvest Gnocchi *v, v+ option*

sun-dried tomato pesto, honey ricotta cream,
butternut squash, pistachio crunch

or

New York Striploin

10oz prime striploin, mashed potato,
market vegetables, red wine demi

Course Three

Maple Walnut Cheesecake

maple cheesecake, apple compote,
candied walnuts, toffee sauce

or

Lemon Sorbet *gf, df*

seasonal fruit, mint

or

Sticky Toffee Pudding \$5 Upgrade

brown sugar sauce, vanilla ice cream



THE MAPLE LEAF

SEAFOOD & CHOP HOUSE

