

Spring Feast \$39

Course One

Maple Butternut Soup *v+, gf, df*

spiced parsley oil

or

Maple Leaf Greens *gf*

mixed greens, charred fennel, pickled beets,
candied walnuts, grana padano, maple ginger vinaigrette

or

Salt Spring Mussels \$10 Upgrade

white wine cream sauce, garlic, lemon, focaccia

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, shrimp, mashed potato,
seasonal vegetables, beurre blanc

or

Harvest Gnocchi *v, v+ option*

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

or

10oz Striploin *gf*

mashed potato, seasonal vegetables, beef jus

or

Bison Short Ribs \$15 Upgrade

roasted sweet potato, applesauce,
seasonal vegetables, saskatoon demi, carrot crisps

Course Three

Apple Walnut Cheesecake

maple cheesecake, apple compote,
candied walnuts, toffee sauce

or

Sorbet *gf, df*

seasonal fruit, mint

or

Maple Brûlée *gf option* \$5 Upgrade

sugar cookie

THE MAPLE LEAF

SEAFOOD & CHOP HOUSE
EST. 2000

30-40% OFF **Canadian Wines**

Whites & Rosé

Featherstone, Sauvignon Blanc

VQA Niagara Peninsula ON

zesty citrus flavours, fresh herbs, crisp mineral-driven finish

~~65~~ 45.5

Liquidity, Chardonnay

VQA Okanagan BC

ripe orchard fruit, toasted hazelnut & subtle vanilla,
balanced by fresh acidity

~~85~~ 51

Vineland, Riesling

VQA Niagara Peninsula ON

semi-dry white offering vibrant citrus flavours,
ripe peach & a touch of sweetness

~~65~~ 45.5

Haywire, Gamay Rosé

VQA Okanagan BC

flavours of cherry, red berries, spice & earth
with underlying smokey/savoury notes

~~68~~ 41

Red

Featherstone, Cabernet Franc

VQA Niagara Peninsula ON

vibrant & aromatic red showcasing raspberry,
black cherry & plum with hints of pepper & tobacco

~~75~~ 45

Stag's Hollow, Pinot Noir

VQA Okanagan BC

rich & full in style with ripe black cherry, oak & spice

~~85~~ 60

Trius, Meritage

VQA Niagara Peninsula ON

bordeaux-style blend of cabernet sauvignon, cabernet franc
& merlot, showcasing rich dark fruits & smooth tannins

~~70~~ 50

Bench 1775, Merlot

VQA Okanagan BC

flavours of dark berries & plum, complemented
by notes of cocoa & vanilla

~~77~~ 47