

**The Menu**  
**Welcome to Eight Wine Bar & Restaurant**



**Prix Fixe**  
**Choose 3 courses for \$50**  
**Or**  
**Choose 4 Courses for \$65**  
*or choose a la carte. (Cheese plate not included with Prix fixe)*

**Appetizers**

**Daily Soup-\$9**

Prepared with Fresh Ingredients

**Malpeque Oysters- \$14**

Raspberry Horseradish Salsa | Niagara Ice Wine Spritz

**Quebec Foie Gras- \$19**

BlueBerry Maple Demi | Vanilla Rosemary French Toast | Double Smoked Bacon Crisp

**Prosciutto Wrapped Figs and Bocconcini- \$13**

Port Reduction | Frisee | EVOO

**Earth & Ocean 'Duo'-\$18**

Caul Fat Peppercorn Tiger Shrimp | White Chocolate Chili Beurre Blanc | Crisp Basil  
Vanilla Scented Duck Confit Tian | Raspberry Citrus Coulis | Frisee

**Riesling Smoked Tomato Bruschetta-\$10**

Melted Brie | Chive EVOO

**East Coast Mussels- \$11**

Chardonnay | Garlic | Parsley | Butter

**Greens- \$9**

Seasonal Greens and Garnishes | Balsamic Vidal Vinaigrette

**Hearts of Romaine -\$11**

Crisp Prosciutto | Parmesan Reggiano Chip | Lemon Garlic Dressing

***A Note From Chef Shane Stralko:***

***We are pleased to present you this menu using the best ingredients, locally sourced where possible.***

***We Take Pride in Every Dish Served, our Creativity and Passion is in Everything we Prepare.***

If you would like something different, Please ask your server to check with our Chef.  
Our Chefs are prepared to please! If we have it in house, we will make it for you.

**The Menu**  
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**Main Course**

**Chicken Supreme- \$24**

Smoked Cheddar and Baby Spinach Stuffed | Herbed New Potatoes | EVOO tossed Vegetables | Natural Pan Riesling Jus

**Pork Tenderloin- \$23**

Bacon Wrapped | Chorizo Sweet Potato 'Rissotto' | Sauteed Greens | Red & Green Apple Slaw | Maple Bourbon Pecan Butter

**AAA Alberta Beef Tenderloin - \$29**

Herb Butter Brushed | Truffle Forked Mash | Grilled Asparagus | Pinot Noir Demi

**Atlantic Salmon- \$26**

Cranberry Goats Cheese Crusted | Herbed Red Bliss Potatoes | Grilled Asparagus | Cranberry Cabernet Gastrique

**Rack of Lamb- \$33**

Honey Mint Crusted | Sweet Potato Brie & Walnut Stuffed Peach | Cider Demi

**Hand Cut Pappardelle Pasta | Tiger Prawns - \$19**

Wild Caught Tiger Prawns | Baby Spinach | Roasted Garlic | Tomatoes | Riesling EVOO

**Sides**

Garlic Shrimp- \$9 | Fole Gras \$14 | Fries \$7 | Citrus Grilled Asparagus \$8 | Wild Mushrooms \$6

**Desserts- \$10 each**

Today's Featured Crème Brulee- See Server

Chocolate Ginger Tart

Chocolate Coulis | Grand Marnier Berries

House Made Cheese Cake

Berry Compote

**Cheese Plate** for One- \$18 for two- \$27 for more add \$9 per person

Local and Artisan Cheeses | Crackers | Fruits | Chutney & Accompaniments

*(Split Plate Surcharge Of %50 of A la Carte Pricing will be applied)*

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