

METTAWAS STATION

STARTERS

TODAY'S SOUP 5

Chef's choice. Ask your server for today's selection

CALAMARI RINGS 14

Lightly dusted and served with red pepper aioli

MEDITERRANEAN BRUSCHETTA 13

A classic featuring feta cheese, roasted red peppers and kalamata olives

SICILIAN ARANCINI 13

Sicilian style risotto balls, served with our homemade meat sauce

INSALATA CAPRESE 13

Ripe tomatoes, bocconcini cheese, olives and fresh basil drizzled with extra virgin olive oil

THE MED SPREAD 18

Hummus, lebnah with olive tapenade and a feisty feta dip served with warm pita chips

ANTIPASTO PLATTER 20

Prosciutto, Genoa salami, tomato and bocconcini cheese, kalamata olives, roasted red pepper and artichokes

SIGNATURE GREENS

SPINACH GORGONZOLA

& APPLE SALAD 16 SIDE 7

Baby spinach, blue cheese crumble, sliced apples, candied pecans, and dried cranberries with vanilla balsamic vinaigrette dressing

MEDITERRANEAN SALAD 16 SIDE 7

Romaine lettuce, tomatoes, kalamata olives, artichokes, cucumbers, roasted red peppers, red onions, pepperoncini, feta cheese and red wine vinaigrette dressing

GARDEN SALAD 12 SIDE 5

Fresh baby greens, tomato, cucumber and red onion with your choice of dressing: Red Wine Vinaigrette, Raspberry Vinaigrette, Tandoori Masala Vinaigrette, Blue Cheese or Ranch.

PANZANELLA SALAD 14 SIDE 7

Crispy greens, tomatoes, pancetta and croutons tossed in a warm vinaigrette dressing

CAESAR SALAD 14 SIDE 6

Fresh romaine lettuce, crispy bacon, parmesan, croutons and creamy caesar dressing

ACCOMPANIMENTS

Grilled Chicken Breast 7 Shrimp Skewer 14
Steak Strips 11 Falafel 6

PANINIS & SANDWICHES

PERCH "SANGWICH" 14

Lake Erie perch, tomato, lettuce and chipotle aioli

FALAFEL BUDDAH WRAP 15

Hummus, tabouli, pickled beets, cucumber, spinach, falafel and turmeric tahini dressing wrapped in Naan bread

SICILIAN STEAK SANDWICH 15

6oz New York steak with caramelized onions, sautéed mushrooms and provolone cheese on cibatta bun

CRISPY CHICKEN CLUB 14

Crispy chicken strips, apple wood smoked bacon, lettuce, tomato, cheddar cheese and mayo on grilled Naan bread

TRAIN WRECK 14

Breaded veal cutlets, tomato sauce and provolone cheese topped with sautéed peppers, mushrooms and onions on cibatta

PERCH & CHIPS 19

Lake Erie perch served with Yukon Gold fries

MEDITERRANEAN GRILLED

CHICKEN PITA 14

Grilled chicken, feta cheese, olives, lettuce, onions, and tzatziki sauce on grilled Naan bread

PASTRAMI REUBEN 13

Pastrami, Swiss cheese and sauerkraut on rye bread served with a side of house made dijonaise

PIZZA PIES

Gluten Free Crust \$3. Substituting pizza toppings may incur an additional charge

GREEK PIE 18

Spinach, feta cheese, artichokes and roasted red peppers

QUATTRO STAGIONI PIE 17

Four seasons pizza featuring ripe olives, artichokes, capicola and mushrooms

SPORCACCIONE PIE 18

The Dirty pig! A meat lovers dream. Mortadella, Genoa salami, capicola and pancetta

PESTO MARGARITA PIE 18

Sliced tomatoes, pesto, mozzarella and bocconcini cheese

GRILLED VEGETABLE PIE 18

Zucchini, peppers, eggplant, goat cheese, arugula, balsamic reduction

SIMPLE PIE 15

As basic as it gets. Genoa salami and mozzarella



PASTAS

Substitute gluten free noodles on select pasta entrées 3

SPAGHETTI AND MEATBALLS 19

Sebastian's favourite! Spaghetti with bolognese sauce served with meatballs

FETTUCCINE EGGPLANT PARMIGIANA 18

Fettuccini noodles with strips of sautéed eggplant, tossed in a creamy Alfredo sauce topped with marinara

TORTELLINI CARBONARA 21

Cheese filled tortellini in a cream sauce with pancetta and parmigiana

PENNE ATHENA 18

Penne noodles combined with artichokes, roasted red peppers, black olives, tomatoes and feta cheese in a white wine sauce

LINGUINE PESCATORE 23

Jumbo shrimps, scallops, clams and mussels in a light tomato basil sauce

RIGATONI ARRABBIATA 19

Angry pasta! Italian sausage, sautéed peppers and onions tossed in a spicy tomato sauce

GNOCCHI ARIA 19

Handmade potato dumplings smothered in our own rich bolognese sauce

SMOKED MOZZARELLA RAVIOLI 22

Ravioli filled with smoked mozzarella, baked in a rich cheesy cream sauce

MAIN ENTRÉES

ROASTED RACK OF LAMB 37

Marinated and grilled to perfection with garlic, olive oil and rosemary

VEAL CHOP 35

10 oz, bone in grain fed veal chop topped with grilled portobello mushroom

NEW YORK STRIP STEAK

8oz 29 10oz 33

45 day aged in house AAA Angus reserve striploin. Hand cut and char-grilled topped with sautéed button mushrooms

FILET MIGNON 35

8 oz bacon wrapped AAA beef tenderloin served with peppercorn sauce

BABY BACK RIBS 29

Slow roasted and delicately basted in our own tangy barbeque sauce

GRILLED TUSCAN CHICKEN BREAST 28

Topped with tomatoes, roasted red peppers, olives, artichokes and feta cheese

CHICKEN PARMIGIANA 28

Breaded chicken breast topped with tomato basil sauce, mozzarella and parmigiana cheese

VEAL MARSALA 27

Sautéed veal scallopini in a mushroom and marsala wine reduction

LAKE ERIE PERCH & PICKEREL 29

Fresh filets of perch and pickerel broiled or pan fried

BLACK COD PUTTANESCA 36

Broiled to perfection and topped with tomatoes, olives and capers

BALSAMIC AND MAPLE GLAZED SALMON 29

With quinoa tabouli and vegetable of the day

ACCOMPANIMENTS

Garlic Broiled Shrimp Skewer 14

Make it Steak Oscar 13

Grilled Portobello Mushrooms 4

Sauteed Peppers and Onions 3

DESSERT

CHEESECAKE FEATURE OF THE MONTH 9

TIRAMISU 8

MOLTEN CHOCOLATE SMOKESTACK 7

GLUTEN FREE VANILLA BEAN CHEESECAKE 9

Chocolate, Raspberry Or Caramel Topping

DRAUGHT BEER

TALL BOYS 5

Kingsville Light Eh!, Flywheel Blonde Ale, GL Heritage IPA

LOCAL ONTARIO WINE

WHITE

Pinot Grigio 2018 - Pelee Island

Riesling 2018 - Sprucewood Estate

Flagship Chardonnay 2019 - CREW Barrel Fermented

Sauvignon Blanc 2017 - Muscedere

North 42 Degrees Rosé 2019

Cabernet Sauvignon Rosé

RED

Weather Rock Cabernet Franc 2017 Oxley Estate

Shiraz 2016 - Pelee Island

Merlot 2017 - CREW

Cabernet Sauvignon 2017

Sprucewood Estate

BOTTLES

Btl WHITE

20 Hogue Pinot Grigio 2017 *Columbia Valley, WA*

20 Yealands Estate Sauvignon Blanc 2017 *New Zealand*

20

Red

20 Cabernet Sauvignon, Robert Mondavi

Private Selection 2017 *California*

20 Cabernet Sauvignon, Butterfield Station 2018 *California*

Bordeaux, Chateau de Courteillac 2017 *France*

20 Chianti Rufina, Fattoria di Basciano 2015 *Italy*

20 Montepulciano d'Abruzzo, Ilico Illuminati 2015 *Italy*

20 Amarone, Cesari 2014 *Italy*

20 Côte du Rhône, Château de Ruth 2018 *France*

20 Cabernet Sauvignon, Kenwood Vineyards 2013 *California*

20 Malbec, Claroscuro 2018 *Argentina*

20 Tempranillo, Montecillo Rioja 2016 *Spain*

20 Shiraz, Willowgen 2018 *Australia*

Btl

42

46

Btl

48

55

39

44

44

45

96

58

69

58

46

44