

DINNER MENU

at the five
RESTO+LOUNGE

10 Dunlop Street East, Barrie, ON L4M 1A3
tel: 705.725.9608 fax: 705.725.8262
www.atthefive.com

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APPETIZERS

SOUP 5

Made fresh from seasonal ingredients.

AAA BEEF TENDERLOIN CARPACCIO 9

Salad of shaved radishes, fennel, frisée, and Toscano cheese. Pommery balsamic vinaigrette.

'COOKSTOWN GREENS' HEIRLOOM BEET SALAD 11

Toasted hazelnuts, blue d'avergne cheese, and lemon herb vinaigrette.

GRILLED CALAMARI 12

Watermelon and lime salad. Fresh Thai chilies, coriander, and soy glazed crispy pork belly.

'DAY BOAT' SCALLOPS 13

Pan seared scallops, cauliflower purée, pineapple and caper salsa, double smoked bacon.

'DINGO FARM' BERKSHIRE PORK AGNOLOTTI 11

Wilted rainbow swiss chard, fontina cheese fondue, cider froth, and Niagara PINGUE prosciutto crisps.

'CLEARVIEW RABBITRY' RABBIT GNOCCHI 12

Braised rabbit 'au vin', crispy herb gnocchi, sautéed kale, heirloom carrots, and saffron sauce.

PAN FRIED QUAIL 11

Maple glazed parsnips, crispy pancetta, and CARPE DIEM orchard apple salad. Warm mustard vinaigrette.

WARM PEAR AND ENDIVE SALAD 12

Grilled endive, radicchio, and pear. Blue cheese honey dressing, toasted walnuts, and stilton crumble.

'COOKSTOWN GREENS' GREENHOUSE SALAD 10

Deb McKay organic lettuce mix, fresh herbs, Banylus vinegar, fine olive oil, and Vincotto.

PIZZAS 15

BERKSHIRE PORK SAUSAGE Tomato base, hot peppers, DOP buffalo mozzarella, and fresh sage.

GOAT CHEESE Pesto, grilled artichokes, roasted red peppers, olives, fresh arugula, and balsamic reduction.

VENISON Venison loin, caramelized red onions, sundried tomatoes, brie, and fresh marjoram.

CHICKEN Tomato base, grilled organic chicken, mozzarella, and fresh oregano.

ENTRÉES

STEAKS 28

All steaks served with local organic vegetables, mashed potatoes, natural jus, and sauce béarnaise.

14 oz AAA Simcoe County BEEF RIBEYE

8 oz AAA Simcoe County BEEF TENDERLOIN

10 oz BISON STRIPLOIN from Universal Game Farm

'UNIVERSAL GAME FARM' VENISON RACK 29

Brussel sprouts, kubocho squash, bacon, and chestnuts. Peppered red currant compote and mustard sauce.

'RIVERGLEN FARM' DUCK BREAST 25

Pearl barley risotto. Candy cane, golden, and white beets. Thyme jus and blood orange marmalade.

'DINGO FARM' LAMB DUO 27

Grilled loin and braised shoulder. Potato boulangere, slow roasted winter vegetables, lamb jus, and mint sauce.

PAN FRIED PICKEREL 23

Braised salsify, sautéed apples, double smoked bacon, and vanilla parsnip purée. Red wine jus.

GRILLED SASHIMI GRADE YELLOWFIN TUNA 26

Steamed bok choi, edamame, honey mushrooms, and shiitake soy broth.

ROASTED ORGANIC SHETLAND SALMON 27

Beluga lentils, braised leeks, and crispy fingerling potatoes. Horseradish white wine cream sauce.

EAST-WEST SHELLFISH LINGUINE 23

B.C. Dungeness crab and Nova Scotia Lobster. Chilies, scallions, mango, and coriander. Coconut, kaffir lime, and lemon grass cream sauce.

'FENWOOD FARM' CHICKEN AND FONTINA RAVIOLI 22

Sautéed pearl onions, smoked bacon, oyster mushrooms, hazelnuts, and escarole. Garlic froth and thyme jus.

TASTING MENU AVAILABLE ON REQUEST

Five courses, 45 per person.

Five courses and wine pairing, 60 per person.