

# botaniCa restaurant

## Soups

### Five Onion Soup

*Topped with Grain Harvest Asiago Croutons*  
\$6.25

### Winter Squash Bisque

*Coconut Creme Fraiche*  
\$5.95

## Garden Greens

*Add Chicken 5/ Prawn Skewer 5/ Salmon 5/*

### BotaniCa House Greens

*Baby Greens, Cranberries, Celery, Apple and  
Pea Tendrils.  
Tossed in a Wellesley Apple Cider Vinaigrette*  
\$7.95/ \$4.75

### Chefs Caesar

*Romaine Lettuce, Grain Harvest Croutons,  
House Cured Bacon & Shaved Asiago Cheese*  
\$8.95/ \$5.75

### Salmon and Rocket

*Grilled Atlantic Salmon, Arugula, Marinated  
Ontario Mushrooms, Bell Peppers and Roasted  
Onion. Finished with Truffle Honey Vinaigrette*  
\$10.95

### Cobb Salad

*Romaine Hearts, topped with Farm Fresh On-  
tario Chicken, Eggs, Heirloom Carrot. Finished  
with Asiago Cheese and Fig Dressing*  
\$10.95

**Wellington County Strip Loin Steak Frites**  
*Harrissa Aioli, Brandy Peppercorn Butter and Crispy Fries*  
\$21.95

### Rajs Butter Chicken Chefs Continuing Obsession

*Basmati Rice, Raita, Papadum and Grilled Naan*  
\$16.95

### Fish & Chips

*Mill Street Amber Ale Battered Cod, Fries, Fennel slaw  
Chipotle/Lime Tarter Sauce*  
\$12.95/ add an extra piece for \$3.95

### Jumbo Squash Ravioli

*Roasted Garlic, Diced Squash, Carrot, Dried Cranberries  
and Wilted Spinach in a Brown Butter Cream Sauce  
Served with Herb and Garlic Baguette*  
\$14.95

### 100 Mile Vegan Vegetable Sheppards Pie

*Red Lentils, Corn, Heirloom Carrot, Bell Pepper,  
Edamame, Tomatoes and Onion topped with Parsnip  
Truffle Puree.*  
\$12.95

## Stone Oven Flatbreads

### Bruschetta

*Vine Tomatoes, Buffalo Mozzarella, Basil  
& Niagara Cabernet Reduction*  
\$9.95

### Beef Steak

*Marinated Strip Loin, Mushroom Ragout,  
Asiago Cheese & Roasted Parmesan Drizzle*  
\$11.95

**100 Mile Prime Rib Burger**  
*Add Swiss 2/ Blue Cheese 2/  
Mushroom Ragout 2/ House Cured Bacon 2*

*8 oz of Holly Park ground Prime Rib, Grain  
Harvest Artisan Roll. Served with Mayo  
Lettuce, Tomato, Onion & Pickle*  
\$11.95

### Artisanal Chicken Club

*Add Cheese 1.50  
Farm Fresh Chicken, Peameal Bacon,  
Avocado Salsa, Bibb Lettuce, Tomato,  
Mayo and Pickle*  
\$10.95

### Harvest Vegetable Roll

*Carrot and Lentil, Tomato Pesto, Portobello  
Mushroom and Red Onion, Mayo, Lettuce and  
Shaved Asiago Cheese,  
Wrapped in a Flour Tortilla*  
\$9.95

### BBQ Chicken Quesadilla

*Farm Fresh Ontario Chicken Breast,  
Confit Peppers, Roasted Red Onion and  
Balderson Smoked Cheddar  
Accompanied with Salsa and Sour Cream*  
\$11.95

*All Sandwiches are served with choice of  
Fries, House Salad or Soup*

## Our Kitchen Is Your Kitchen

*Should you find there is something you wish to try  
that is not on our menu please inform  
your server and our Inspired Kitchen Team  
will do their very best to accommodate your  
Request.*



**BotaniCa Restaurant is committed to providing  
you the freshest ingredients made available to  
us by our local suppliers.  
Enjoy the fresh flavors of our Region.**

# botanica

## restaurant

Sustainability. Quality. Creativity.