



LIV
RESTAURANT

T H E B E G I N N I N G

soup of the evening 12

LIV caesar salad, romaine hearts, parmesan tuile, battered anchovy, grilled pancetta, lemon, garlic crouton, roasted garlic dressing 16

charcuterie board: cured meats, local fine cheeses, White Oaks honey and grainy dijon, sweet Thai chili pickled eggs, fruit chutney, salted cashews, pickled vegetables, assortment of breads 21

LIV caprese salad, vine ripe tomato, buffalo mozzarella, chiffonade basil and kalamata olive over lemon quinoa with Niagara balsamic reduction 18

P.E.I. mussels, Niagara stout, double smoked bacon, grape tomato, spinach, gorgonzola cream 23

shellfish 4x: crab cake, smoked tomato aioli; lobster spring roll, ponzu glaze; seared scallop, Asian slaw; jumbo prawn, garlic butter 23

chilled **jumbo prawns**, roasted red pepper cocktail sauce, turmeric cucumber, lemon dill vinaigrette, caper berries, lotus chips 23

Niagara balsamic **roasted Ontario beet salad** with toasted almonds, red onion, garbanzo beans, carrot, chèvre, White Oaks honey and fig vinaigrette on Niagara greens 16

grilled **naan bread** with roasted garlic purée, Forty Creek sautéed mushrooms, caramelized onion, maple cashews, Jordan Station Niagara heritage cheddar, grape tomato, scallions 18

T H E M I D D L E

grilled 8 oz **Wellington County beef tenderloin**, shallot and shiraz demi-glace, butternut squash rustic mashed potato 51

pan seared **Manitoulin Island rainbow trout**, romesco sauce, lemon pepper rösti potato 40

blackened **rack of Ontario lamb**, pomegranate and dark balsamic reduction, wild mushrooms and comfort cream risotto, crushed roasted pine nuts 54

panko crusted **chicken suprême**, sherry lobster cream, grilled sweet potato 41

grilled 12 oz **Wellington County beef striploin** marinated in Silversmith Black Lager, maple and garlic, served with a peppercorn demi-glace, caramelized onion and bacon mashed potato 50

sweet potato gnocchi with braised Willowgrove Hill Farms pork shoulder, caramelized root vegetables, sage cream 36

Drost Farms **triple duck burger**, 8 oz ground duck and doubled smoked bacon patty, merlot soaked red onion, confit duck, maple smoked comfort cream, fried duck egg, grainy dijon aioli, Niagara lettuce and tomato on a brioche bun, served with parmesan garlic pomme frites 35

grilled **Ahi tuna**, Dillon's rose gin beurre blanc, creamy lemon and grape tomato orzo 43

pan seared **sea scallops**, pancetta and nectarine glaze, sweet sriracha jasmine rice 43

grilled **bison tenderloin**, chipotle demi-glace, Niagara heritage cheddar boulangère potato 55

eggplant parmesan, fresh mozzarella, sundried tomato pesto fettuccine 35

white bean and **wild mushroom ragoût** in a grilled acorn squash bowl, balsamic reduction, pumpkin wild rice and sweet potato crisps 35

O N T H E S I D E

garlic and herb seared **prawn skewer** 18

Forty Creek soaked and sautéed **wild mushrooms** 12

parmesan garlic **pomme frites** 11

cajun butter **brussels sprouts** 12

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W E L L N E S S

- today's fruit smoothie 8
- sliced fruit plate with honey and natural yoghurt 12
- organic quinoa with dates, dried cherries and soy milk 10
- steel cut oats with honey, cinnamon and fresh berries 11
- granola with natural yoghurt, fresh berries and banana 13
- egg white omelet [feta, tomato, onion, basil] grilled tomato, turkey sausage, toasted gluten free bread 17

C O M P L E T E

- cereal, toast and a choice of oven fresh croissant, danish or muffin 14
- two eggs with your choice of smoked bacon, peameal bacon or turkey sausage with breakfast potato, toasted bread 17
- eggs benedict [two poached eggs, smoked virginia ham with hollandaise sauce] on a toasted english muffin with breakfast potato 18
- avocado eggs benedict [two poached eggs, smoked salmon, avocado salsa, smoked tomato hollandaise] on a whole wheat english muffin with breakfast potato 18
- egg white frittata [chicken, artichoke, sundried tomato, green onion, cilantro, chevrè] with breakfast potato, toasted bread 18
- three egg omelet [portabello mushroom, onion, spinach, virginia ham, and fontina cheese] with breakfast potato, toasted bread 17
- broken eggs [dill, cream cheese, green onion, tomato and steamed asparagus wrapped with smoked salmon] smoked tomato hollandaise, bagel crisps 19
- the sandwich [three over easy eggs, grilled peameal bacon, cheddar cheese, lettuce, vine tomato] on sour dough bread with breakfast potato 18
- scramble sandwich [three scrambled eggs with green onion and dill, lettuce, tomato and sriracha aioli] on a warmed croissant with breakfast potato 16.50
- potato hash [seasoned shredded potato, green onion, bell pepper] 7
add choice of meat to your hash 2
- buttermilk pancakes 14
- sour dough or multigrain french toast 14
- add any of these toppings to your pancakes or french toast:
 - berry compote 3.50 sliced banana, maple syrup and chocolate covered pecans 4.50
 - apple cinnamon compote 4.50 cappuccino, chocolate, maple syrup and candied walnuts 4.50

**complete breakfast includes coffee/tea*

L I G H T

- bagel and cream cheese 7 bagel and cream cheese with lox, caper and red onion 12
- fresh fruit cocktail 7.50 natural or fruit yoghurt with honey 7 toast 5.50
- cereal, milk 7 cereal, milk and berries 9 granola with milk 9 soy or rice milk 4.50
- freshly squeezed orange or grapefruit juice 7 apple, cranberry or tomato juice 4.50

DELISH DESSERTS

- fondue for two with today's homemade
marshmallow flavour 21
- flourless chocolate armageddon 13
- today's vegan dessert feature 13
- cheesecake of the moment 13
- chocolate hazelnut crème brûlée with
chocolate tuile cookie 13
- White Oaks honey cake, custard fill,
local lavender glaze 13
- local maple sugar tart, glazed apple rose,
cinnamon ice cream 13

SPIRITED ROASTS

- black forest crunch 11.50
- crème de cacao, frangelico, chambord, coffee
- monte cristo 11.50
- kahlúa, grand marnier, coffee
- blueberry tea 11.50
- grand marnier, amaretto, orange pekoe tea
- minted mocha 11.50
- peppermint schnapps, hot chocolate

SNIFTERS

- french connection 16.50
- grand marnier, cognac, orange wheel, heated
- suburban 14.50
- port, appletons rum, dillons white rye, lemon scented rim
- new yorker in france 16.50
- cognac, sweet vermouth, bitters, ice, cherry skewer
- the revolver 14.50
- bulleit bourbon, kahlúa, orange wheel

**KIDS'
EATS**

**12
& under**

1. THE MAIN EVENT

6" pizza with two toppings

2 crispy chicken fingers
served with carrot and celery sticks

grilled cheese with cheddar on
your choice of bread

pasta bowl, daily noodle tossed in choice of
olive oil and bruschetta, alfredo, or tomato sauce,
served with garlic bread

4 oz. grilled salmon or chicken breast
served with bruschetta

grilled chicken wrap: sliced chicken breast,
lettuce, tomato, served in a tortilla wrap
with ranch dressing

\$10

**CHOOSE
ONE ITEM FROM
EACH SECTION TO
CREATE YOUR
FAVOURITE
MEAL!**

2. THE SIDES

- caesar salad
- green salad
- french fries
- fluffy rice
- yam fries
- steamed veggies

3. THE BEVVIES

- apple juice
- orange juice
- milk
- bottled water
- soft drink

4. THE 'ZERT

- oatmeal/raisin cookie
- fresh fruit cup

rise & shine

KIDS' BREAKFAST



LIV

LIGHT BITES

cereal 4.75

oatmeal 3.50

bagel and cream cheese 4.75

muffin, danish or toast 2.50

bacon or sausage 2.00

yoghurt and fruit 4.75

fruit salad 4.75



BREAKFAST OF CHAMPS

scrambled eggs with toast and potato 5.75

french toast (sourdough or multigrain) 5.75

two oatmeal pancakes 5.75

RES

AURANT

12
& under

Very close attention is paid to the preparation and handling of our menu items for those that indicate an allergy however, White Oaks Resort cannot guarantee that allergens have not been introduced during other stages of the food chain process or inadvertently during preparation. It is ultimately up to the Guest to make an informed choice that is best for their particular allergy or intolerance.