

# DINNER

## [STARTERS]

### SEASONAL SOUP

chef's daily inspiration 9

### POTATO & LEEK SOUP

potato & leek purée, matchstick  
frites, roasted garlic oil garnish 8

### SPRING ROLLS

julienne vegetables & glass  
noodles, crispy, with soy lime  
& peanut sauces 10

### MUSSELS PROVENCALE

tomato, fennel, onion, garlic  
deglazed sambuca, French  
baguette 15

### THAI CRUNCH SALAD

shredded nappa and red  
cabbage, julienne vegetables,  
crispy wontons, cilantro lime  
vinaigrette, thai peanut  
dressing, roasted peanuts 12

### CAESAR SALAD

crisp romaine lettuce, house  
caesar dressing, smoked bacon  
lardons, herbed croutons,  
parmesan reggiano shavings 12

### PHYLLO WRAPPED SHRIMP

Argentinian wild caught shrimp,  
wrapped in shredded phyllo pastry,  
sweet chili dipping sauce 13

### DAILY SEASONAL FLATBREAD

chef's daily inspiration 13



519.271.1407

annexrestaurant.com



We strive to use local ingredients,  
working with local producers to  
obtain the best possible product.

## [MAINS]

### FILET MIGNON

grilled Ontario AAA beef tenderloin, green  
peppercorn red wine reduction, ratatouille  
of vegetables, garlic mashed potatoes 37

### BRAISED LAMB SHANK

braised root vegetables, roasted mushroom  
& caramelized onion risotto 28

### ASIAN PORK TENDERLOIN

pan seared Perth County pork tenderloin,  
peanut teriyaki cream sauce, saffron  
couscous, Asian vegetables 28

### PROSCIUTTO WRAPPED CHICKEN

pan seared, locally sourced chicken breast,  
wrapped in prosciutto, gorgonzola & cremini  
mushroom cream sauce, herbed baby new  
potatoes 27

### BOUILLABAISSSE

French seafood stew - scallops, shrimp,  
mussels, white fish, tomato concassé, fennel,  
caramelized onions, baguette with rouille 28

### MAPLE BAKED ATLANTIC SALMON

fresh baked, glazed with locally sourced maple  
syrup, black forbidden rice, roasted parsnips,  
light soy and maple reduction 27

### CHICKEN PESTO PASTA

house made fettucine, locally sourced grilled  
chicken, roasted cremini mushrooms, roasted  
red peppers, house made fire roasted tomato  
pesto cream sauce 25



Chef/Owner • Cameron Jariott