

# Whitbylicious

July 12 - July 23, 2017



## LUNCH MENU

### FIRST COURSE

(choice of one)

#### GLAZED DUCK WINGS

Hoisin and chili glaze / sesame and scallions

#### MEXICAN STREET CORN SALAD

Chili lime crema / fresh charred corn  
shaved onions / farmer Brett's organic greens  
fresh cilantro / crumbled feta / shaved chilies

### MAIN COURSE

(choice of one)

#### VEAL SANDWICH

Shallow fried veal cutlet / roasted red peppers  
pickled mushrooms / buffalo mozzarella  
house marinara / toasted kaiser

#### HABANERO MARINATED TIGER SHRIMP

Watermelon and watermelon radish salad  
whipped feta

#### 1/4 JERK CHICKEN

"rice and peas" / house slaw

### DESSERT

#### S'MORES SUNDAE

Toasted graham crumbs / chocolate ganache  
charred marshmallow / vanilla ice cream

## \$25

TAX & GRATUITY EXTRA

Available 11:30 am - 3:00 pm only

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## DINNER MENU

### FIRST COURSE

(choice of one)

#### GLAZED DUCK WINGS

Hoisin and chili glaze / sesame and scallions

#### MEXICAN STREET CORN SALAD

Chili lime crema / fresh charred corn  
shaved onions / farmer Brett's organic greens  
fresh cilantro / crumbled feta / shaved chilies

### MAIN COURSE

(choice of one)

#### VEAL SCALOPPINI

Shallow fried veal cutlet / fresh spaghetti tossed  
with fresh herbs and roasted garlic / topped with  
a lemon caper brown butter

#### 1/2 MARINATED JERK CHICKEN

"rice and peas" / house slaw

#### FRESH ONTARIO RAINBOW TROUT

Ancient grain blend / pineapple and charred  
corn salsa / chili lime crema

### DESSERT

#### S'MORES SUNDAE

Toasted graham crumbs / chocolate ganache  
charred marshmallow / vanilla ice cream

**\$35**

TAX & GRATUITY EXTRA