



FROM OUR HANDS TO YOUR TABLE
FEATURE MENU • OCTOBER 1-31



Harvest MENU

LOCAL WYOMING

PEI MUSSELS (GF)

Fresh mussels steamed in white wine, tomatoes, garlic, and herbs
Mussels sourced from *Purdy's Fish Market* with fresh sprouts and tomatoes
from *Aslan Organics* (one pound serving)

- 19 -

BEEF TENDERLOIN (GF)

Tender beef tenderloin served over smashed potato and Chef's vegetables.
Local beef and local vegetables from the *Sarnia Farmer's Market*

- 36 -

LOCAL GREEK SALAD (GF)

Herb marinated feta, grape tomatoes, cucumbers, kalamata olives, red onion,
on a bed of artisan greens, finished with an herb lemon vinaigrette.
Fresh lettuce, tomatoes and cucumbers from *Aslan Organics*

- 19 -



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