

TRADERS EXCHANGE



3 oz. Major Martini
Vodka or Gin, Dry Vermouth
\$15

Martini Menu

\$12 each

ASIAN MARTINI

Vodka, Sake, Plum Wine

ICE WINE MARTINI

Vodka, Ice Wine

CARIBBEAN MARTINI

Vodka, Malibu Rum
Pineapple Juice, Cranberry Juice

METROPOLITAN MARTINI

Brandy, Sweet Vermouth,
Simply Syrup, Angostura Bitters

APPLE MARTINI

Vodka, Sour Apple Schnapps

LYCHEE MARTINI

Vodka, Lychee Puree, Cranberry Juice

LEMON DROP MARTINI

Vodka, Cointreau, Fresh Lemon Juice

CHAMPAGNE MARTINI

Champagne, Cointreau

SAPPHIRE MARTINI

Bombay Sapphire, Blue Curacao, Dry Vermouth

BLOOD ORANGE MARTINI

Vodka, Triple Sec,
Blood Orange Puree, Cranberry Juice

COSMOPOLITAN MARTINI

Vodka, Cointreau,
Cranberry Juice, Fresh Lime Juice

CHOCOLATE MARTINI

Vodka, Creme de Cacao

LOCAL PETIT LAMB BURGERS

Served on homemade whole wheat petit kaiser's,
topped with mango, cherry tomato slaw and
a side of sweet potato frites and tamarind chutney
\$12

MMMMM POUTINE

Crispy truffle scented fries,
melted Stilton crumble, caramelized fennel,
smothered in honey demi glace reduction
Add Beef \$4 Add Chicken \$4 Add Veges \$2
\$7

LOUNGE 'SAGANAKI' CHEESE

Pernod flambee kefalotiri cheese, organic extra virgin olive
oil crostini's with home grown plum preserve
\$10

"DIY" LEAF LETTUCE WRAP

Miso marinated julienned vegetables, rice noodles,
hoisin, ginger maple soya dip and crisp lettuce
with choice of grilled chicken, beef or salmon
\$12

TRIO OF HOUSEMADE DIPS

with freshly made blue corn chips, pita and olives
\$9

CIDER BRAISED ELMIRA PORK BELLY SKEWERS

Glazed with maple and soya on Bistro greens
with Wellesley Apple Butter
\$7

TEMPURA SHRIMP

Fresh medley of greens & ginger maple soya reduction dip
\$10

BEER BATTERED ONION RINGS

Served with Danish blue cheese aioli
\$7

CRISPY TRADER WINGS

choice of BBQ; mild; medium; hot or honey garlic
served with crudite
\$12

ULTIMATE GRILLED VEGETABLE SANDWICH

Grilled seasonal vegetables tossed with basil pesto,
broiled Applewood smoked cheddar,
tomato jam, Boston bibb lettuce
served on ciabatta bread with gaufrette chips
\$11

HOMEMADE FLATBREAD PIZZA

Tapenade, grilled Portobello, local goat cheese,
sundried cherry tomatoes, fresh seedlings
and "Blaze" balsamic vinegar
\$10

HOMEMADE TRADERS EXCHANGE BURGER

6 oz. homemade burger served with Yukon gold gaufrette
chips and in-house pickled medley of seasonal vegetables
\$11

Add Broiled Stilton Cheese \$2

Add Caramelized Onions \$1.50

Add Sauteed Trio of Field Mushrooms \$1.50

Add 3 Year Old Cheddar \$2

GRILLED STEAK BY THE OUNCE

Select the size of tenderloin or striploin you desire and
grilled to your specifications. Served with Chef's choice of
potato & vegetable and your choice of accompaniment.
Compound Butter Selections of:
Gorgonzola, Tarragon, Fine Herbs or a
zesty Peppercorn Reduction
\$7 per ounce

PETIT ATLANTIC SALMON

with your choice of compound butter, fresh lemon,
and Chef's choice of potato and vegetables
\$19

SLOW BEER BRAISED LOCAL SHORTRIBS

with parmesan infused potato puree and finished with a
red wine reduction and Chef's choice of daily vegetable
\$24