



Armouries Grille Restaurant / 325 Dundas St., London, Ont. N6B1T9 / 519-640-5030

To Start + Share

- Chef's Soup** /9
House-made daily
- French Onion Soup** /11
Caramelized onions | beef broth | crostini | swiss cheese
- Caesar Salad** /12
Croutons | double smoked lardons | creamy house-made dressing | parmesan crisp
- Cobb Salad GF** /15
Cinnamon roasted apples | crisp bacon | heirloom grape tomatoes | roasted corn | smoked gouda | spiced black beans | seasonal greens | red wine vinaigrette
- Citrus & Beet Salad GF** /13
Roasted golden & ruby beets | goat cheese | house greens | citrus vinaigrette
- Brie en Croute** /17
Baked brie | puff pastry | cranberry citrus chutney | crostini
- Seared Scallops GF** /16
Smoked cheddar polenta | pickled shallots
- Charcuterie Board** /23
House-made pickles | artisan meats | local cheeses | crostini
- Enhance your meal with sautéed shrimp, grilled chicken or tofu /5

Mains

Chicken Supreme GF /32

Grilled chicken breast | herb & lemon risotto | cranberry citrus chutney

Beef Tenderloin GF /38

7oz grilled tenderloin | demi glaze | garlic mashed potato | maple-glazed root vegetables

Add sautéed mushrooms or onions /4

Add blue cheese /6

Atlantic Salmon GF /32

Pan-seared salmon | honey lime glaze | stewed tomatoes | zucchini | rice pilaf

Lamb Shank GF /35

Red wine braised lamb | goat cheese mashed potato | garlic broccolini

Vegan Cauliflower au Vin /30

Crispy cauliflower | wild mushrooms | red potatoes | pickled pearl onions | carrots | red wine gravy

Weekly Pasta Feature

Weekly, Chef-inspired dish, please ask server for details

Executive Chef/

Chef De Partie/

If you have any concerns regarding food allergies, or dietary restrictions please alert your server prior to ordering

*Parties of 10 or more people will be subject to an 18% gratuity