

PIZZAS

ALL OF OUR PIZZA'S START WITH OUR HOUSE-MADE SILKY SOFT PIZZA DOUGH & BAKED TO PERFECTION IN OUR AUTHENTIC ITALIAN STONE OVEN.

MEAT | 19

Cup-and-char pepperoni, double-smoked bacon, artisan salami, capicola, red onions, green olives and Mozzarella cheese. Drizzled with chili oil to finish.

VEGETARIAN | 18

Pickled cabbage, lemon garlic broccoli, pesto and chili oil with creamy Mozzarella cheese.

WILD MUSHROOM | 19

Hand-tossed with Fresh basil and garlic pesto sauce, a blend of wild mushrooms, caramelized onions and Mozzarella cheese. Topped with arugula, Grana Padano cheese and truffle oil.

MARGHERITA | 18

Traditional red sauce, Fior di Latte and fresh basil.

**** GLUTEN FREE DOUGH OPTION AVAILABLE UPON REQUEST ****

SANDWICHES & BURGERS

SUBSTITUTE FOR A VEGGIE PATTY ON ANY SANDWICH OR BURGER.

THE SMASHED PATTY BURGER | 17

Delivers all the goodness that a burger should. Two 4oz Freshly made beef patties, crisp shredded butter lettuce, American cheese, tomato, pickles and mayo on a soft egg bun. Served with crispy hot fries on the side.

THE REUBEN | 19

House-made corned beef, sauerkraut, creamy Provolone cheese and Thousand Island dressing. Stacked on large rye bread and served with a crunchy Kosher pickle.

THE OSTIN CLUB | 18

Tender, grilled chicken breast served with sharp Old Cheddar, crisp lettuce, ripe tomato, crispy double-smoked bacon and pesto mayo on an artisanal ciabatta bun, with your choice of side.

**** GLUTEN FREE BUN OPTION AVAILABLE UPON REQUEST ****

OSTIN'S
RESTAURANT

SUNDAY FEATURE:

Join us each an every Sunday from 10:00am until 2:00pm for our Famous Brunch featuring carved prime rib, farm fresh omelette bar, delicious pastries baked in-house and so much more!


Call 905 685 3307 or book online to make your reservation.
www.ostins.ca

TAKE OUT

(905) 685-3307

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STARTERS & SHAREABLES

PEI MUSSELS | 18

Fresh PEI mussels steamed in a white fume until they are tender and plump.
Served with seasoned grilled baguette bread.

CALAMARI | 18

Hand-cut tender calamari rings tossed in seasoned flour and lightly fried. Served with lemon aioli and charred lemon.

FETA BRUSCHETTA BREAD | 15

Our chef's handcraft this daily to ensure we use only the freshest tomatoes, onions, garlic, olive oil and Feta cheese. Served on our hand-tossed, house-made dough, brushed with rosemary oil and drizzled with a sweet balsamic reduction, topped with fresh peppery arugula.
Great for sharing.

FILO WRAPPED BRIE | 22

Flakey Filo Pastry wrapped around creamy Brie cheese and baked to perfection. Topped with our house-made Whiskey Honey drizzle and toasted Almonds.
Served with baked crostini.

SPINACH DIP | 16

A creamy, rich blend of cheeses, baby spinach, onions, peppers and baked to perfection.
Served with fresh pita and crispy corn tortilla chips.

PORK DUMPLINGS | 16

Pan-seared pork dumplings tossed in our very own sherry vinegar, soy sauce and sesame chili oil glaze. Topped with white sesame seeds and thinly sliced finger hot peppers.

MANGO PRAWNS | 22

5" Jumbo Prawns sauteed to a tender perfection.
Served with a fresh mango chutney and confit garlic.

TRUFFLE FRIES | 15

Per-fectly fried and tossed in truffle oil, seasoned with the perfect amount of truffle salt and shaved Grana Padano cheese. Garnished with parsley.

HAND-CRAFTED CHARCUTERIE BOARD

2 ppl | 24 \$44 | 4 ppl | 44

Features assorted artisanal cured meats, Ontario cheeses, olives, chef-inspired pickled vegetables, house-made chutney, crackers and crusty bread.

SOUP & SALADS

ADD CHICKEN | 10

ADD 3 JUMBO SHRIMP | 14

SOUP OF THE DAY

Our chef handcrafts a special soup selection daily from the freshest ingredients and brings every bowl to life.

PRICED DAILY

"NEW" STRAWBERRY & APPLE SALAD | 16 ^{VG}
Sweet baby spinach and red onions, crisp apples and sweet strawberries, candied walnuts, crumbled Gorgonzola cheese, toasted sunflower seeds and strawberry vinaigrette.

CAESAR SALAD | 12

Crisp romaine lettuce, double-smoked bacon, seasoned croutons and our very own house-made dressing.

THAI BEEF SALAD | 20

Tender 5oz AAA top sirloin tips grilled to a perfect medium-rare, thinly sliced and placed on top of a bed of broccolini, radish and bok choy.
Drizzled with a chili and sesame oil.

"ASK YOUR SERVER FOR ANOTHER TEMPERATURE FOR YOUR STEAK"

BAKED BEET SALAD | 16

^{VG/VG}
Fresh Ontario beets, baby beets baked to perfection, creamy Ricotta whip, orange supremes, and pistachios with a house-made rosemary-citrus vinaigrette.

"NEW" GREEK SALAD | 16

^{VG/VG}
Crisp romaine lettuce with tomatoes, cucumbers, sweet red onions, black olives, and crumbled Feta cheese.
Tossed with our house-made dressing.

PASTAS

PESTO ALFREDO | 28

Fettuccine noodles tossed with double-smoked bacon, sauteed tender chicken breast, garlic, onions and fresh cream.
Topped with arugula, shaved Grana Padano cheese and sprouts.

BUTTER CHICKEN | 24

Boneless chicken breast pieces marinated in our special house-made sauce, cooked in garlic and ginger cream with almonds. Fresh tomatoes and served with rice.

BUTTERNUT SQUASH RAVIOLI | 28

Tender Fresh Butternut Squash Ravioli tossed in a brown butter sauce and roasted cauliflower florets.
Topped with roasted squash seeds.

MAC & CHEESE | 24

Tender macaroni noodles tossed with melted Gruyere, Asiago and Old Cheddar cheese. Topped with a crunchy parko crust.

MAINS

ALL MAINS ARE SERVED WITH: CHEF'S CHOICE OF POTATOES AND VEGETABLES (UNLESS OTHERWISE STATED)

ADD 3 JUMBO SHRIMP TO ANY MAIN | 14

PAN-SEARED PICKEREL | 32

A generous 6oz portion of Lake Erie pickerel dusted in Cajun seasoning and flash-seared in a cast iron pan to seal in the flavour, delivering a beautiful blackened crust.
Served with a fresh mango salsa, roasted potato and seasonal vegetables.

PINEAPPLE CHILI CHICKEN | 32

Chicken supreme with a pineapple chili glaze, fresh cilantro, house-made pico, and avocado.
Served with Mexican rice and steamed broccoli.

SEARED LAMB CHOPS | 36

Tender Lamb Chops seared to perfection. Served with roasted beets, carrots, snap peas and roasted fingerling potatoes. Finished with a carrot puree and pan reduction sauce.

PAN-SEARED ARCTIC CHAR | 34

Whole Arctic Char. Filet pan-seared and served a top herbed roasted potatoes and seasonal vegetables.
Topped with a white wine beurre blanc.

THE "NEW YORKER" | 46

2oz AAA tender aged New York striploin steak. Selected and cut with pride. Grilled just the way you like it. Served with crispy onions and house-made red wine jus.
Served with daily potato and fresh seasonal vegetables.

VEGETABLE LASAGNA | 24

^{VG}
Green and yellow zucchini, mushrooms, spinach, eggplant, layered with fresh pasta sheets, house-made sauce, creamy Mozzarella and Ricotta cheese.
Baked to perfection and served with garlic bread.

SEAFOOD PESCATORE | 34

Fresh PEI mussels, jumbo shrimp, calamari confit tomato, baby spinach sauteed with linguini pasta in a white wine and lemon garlic butter sauce. Topped with sunflower sprouts.

BEEF CAVATONI | 28

6oz of tender sirloin tips, pan-seared and served with fresh cavatoni pasta with mushrooms and fresh baby spinach.
Tossed with a white wine garlic cream sauce and topped with Asiago cheese.

BEEF TENDERLOIN | 46

A centre cut 8oz AAA tenderloin with the perfect age for ultimate tenderness and the right flavour.
Served with redwine jus, creamy garlic mashed potatoes and seasonal vegetables.

LIVER & ONIONS | 24

A generous portion of beef liver pan-seared and topped with double-smoked bacon, pearl onions and a red wine jus.

OSSO BUCCO | 34

Slow braised beef to be fork tender with a rich red wine and tomato sauce. Cauliflower puree and honey roasted carrots make this a true hearty, yet elegant, dish.

CRUSTED AHI TUNA | 37

Asian dressed baby arugula, cherry tomato, capers, sunflower sprouts, pineapple chutney and roasted red and yellow pepper coulis.

THE OSTIN'S TOMAHAWK RIBEYE STEAK FEATURED FRIDAY & SATURDAY

The Tomahawk Ribeye Steak has become legendary, most known for being one of the most impressive cuts of meat.

Our steaks are hand selected for just the right amount of marbling after a minimum of 30 days of dry aging to achieve the maximum amount of flavour. We season them just right and grilled to how you like it.
We recommend Medium Rare.

Enjoy this signature with our chef's choice of potatoes and seasonal vegetables. We elevate your experience by coming table side to you and professionally carve this for you.

This is how we make your total culinary experience come alive.

WINE PAIRING: **CAKEBREAD CELLARS,
CABERNET SAUVIGNON**