

On The Curve - MENU



Hello & welcome to On The Curve, where our fresh market cuisine and extensive wine list is sure to please. So go ahead and let my chefs and I dazzle you with our passion for great food. Enjoy a gourmet treat from our a la carte menu or choose from one of our ever changing daily features. All our dishes are made in house, right from scratch, all the way from the crisp salads with homemade dressings to our house baked desserts. We try our best to bring flavours from around the world for you to enjoy here, at one of Mississauga's premier dining destinations. So whether it's a business lunch, an intimate dinner or a corporate occasion you can be sure you've made the right choice with On The Curve.

-Patrick Hartt, Head Chef-

SOUPS

Served Tableside

Our Signature Roasted Garlic & Baked Potato soup \$6.91

Today's Soup \$6.91

SALADS

Green Salad: spinach, romaine, arugula & shaved vegetables with your choice of dressing - black vinegar, jalapeño blue cheese, light lemon O&V or tangerine basil \$6.91

Grilled Vegetable: peppers, zucchini, onions & oyster mushrooms top a salad of spinach, goat's cheese, smoked almonds & crouton slices tossed in tangerine basil dressing \$9.67

Latin Spiced Chicken Salad: grilled chicken & roasted banana chutney on crisp vegetable slaw, topped with crispy plantain shoestrings \$12.82

Creamy Caesar: crisp romaine hearts are dunked in dressing & served with crouton slices, bacon, asiago cheese & fried capers \$7.81

Grilled Calamari Salad: Spicy marinated calamari with sweet corn, chorizo sausage & red onion, topped with orange basil dressed greens \$12.37

Add: Chicken \$5.91 Shrimp \$5.81 Salmon \$6.31 Extra Cheese \$3.95

STARTER PLATES

Thai Vegetable Spring Roll: with a sweet ginger & red plum dip \$7.92

Chicken Wings: crispy whole wings tossed with your choice of - scotch bonnet pepper, Thai red curry-honey, our BBQ sauce, sea salt & fresh lime or chipotle buffalo butter \$12.75

Crispy Calamari: with cocktail sauce & banana pepper relish \$11.31

Coconut Shrimp: with orange horseradish marmalade sauce \$12.95

Warm Cheese Fondue: baked Gouda & goat's cheese served with cranberry chocolate pistachio basil mint pesto with pita bread & nachos to dip \$12.99

Falafel: chickpea polenta is fried & then topped with chopped tomato salsa, parsley, chili sauce & garlic cream \$9.99

Mushroom & Chicken Quesadilla: mushrooms, chicken & cheese are folded into a soft tortilla shell & served with ancho chili cream \$9.91

Nacho Plate: roasted chicken or smoked beef brisket topped with cheese, jalapeños, green salsa, tomato salsa & sour cream \$14.51

Frites: crispy fresh cut potatoes topped with sea salt & pepper served with red & white sauces for dipping \$6.97

Sweet Potato Frites: thin cut, fried & topped with a dusting of cajun salt \$6.77

FLATBREADS

4 Cheese: served with spicy vegetable pesto \$8.44

Pepperoni & Mushroom: asiago cheese and roasted garlic sauce \$9.99

BBQ Chicken: goat cheese, scallions \$10.77

Bruschetta: tomato, mozzarella, fresh torn basil leaves \$7.31

VEGETABLES

Vegetable Stir Fry: topped with smoked almonds & our secret XO sauce \$9.92

Mashed Potatoes: roast garlic & cheese curds spun into our creamy potatoes \$6.91

Mixed Mushrooms: herb butter braised mushroom plate with shaved pecorino \$11.74

Italian Vegetables: roasted with garlic, oregano and olive oil, topped with fresh mozzarella & sun dried tomato vinaigrette \$10.17

Roasted Butternut Squash: with hazelnuts, sage, sweet corn & pecorino cheese \$7.93

Curried Cauliflower: with lentils, raisins, currents, apples & apricots topped with a tandoori-honey glaze \$10.96

Chickpea Stew: a hearty vegetable based stew filled with greens, jumbo couscous, harissa spice & yogurt \$14.98

Add: Chicken \$5.91 Shrimp \$5.81 Salmon \$6.31 Extra Cheese \$3.95

NOODLES

Spaghetti: you choose from our new classic, meatless mushroom or "Mario's" beef, pork & pancetta bolognese \$14.91

Fettuccini: sun-roasted tomatoes, smoked chicken & oyster mushrooms in a creamy alfredo sauce \$17.91

Penne: "Bourbon street" spicy blackened chicken, pork andouille sausage, shrimp & a trilogy of vegetables tossed in a creamy sambuca sauce \$18.93

Linguine: shrimp, crab, smoked salmon, spinach, broccoli & green peppercorns & pine nuts tossed in a vodka tomato cream sauce \$18.99

BURGERS

Prime Rib: fresh beef patty on an egg bun with garden toppings \$9.61

Banquet: our prime rib beef patty topped with 3 types of smoked bacon & cheddar cheese \$11.91

Three Mushroom: our prime rib beef patty topped with oyster, cremini & shitake mushrooms, bacon, asiago cheese & rosemary garlic sauce \$12.86

Butcher's Wife: our prime rib beef patty topped with blue cheese, caramelized onions, roasted garlic with a red wine jam \$12.96

Burgers are served with your choice of: potato fries, soup or green salad
Switch to a caesar salad or sweet potato fries for \$1.92

MAIN PLATES

Atlantic Salmon: grilled & served on a sweet potato & pork chorizo hash with lemon aioli sauce \$19.92

Chicken Supreme: jerk spiced chicken breast & served with smashed sweet potatoes topped with maple pecans & campfire marshmallows \$19.91

OTC Pot Roast: slow-braised beef chunk & vegetables served in its own juices & topped with horseradish cream & crispy onions with our cheese curd mashed potatoes \$21.31

Olaf's Schnitzel: our famous breaded pork with potato "brats" topped with lemon filets & capers served along lemon dressed lettuce \$19.67

NY Strip Loin: grilled 10 oz. AAA steak served on our cheese curd mashed potatoes & signature ragout sauce & then topped with crispy red onions \$28.96

Cod Fish: pan roasted served with vegetable stir fry, basmati rice & then drizzled with our secret XO sauce \$19.91

AAA Beef Tenderloin: pan seared medallions topped with melted sweet onion cheddar, smokey bacon & two poached eggs, served with sherry & Dijon dressed beet salad \$27.67

Save room for DESSERT.....

CHEESE

Cheese of the Week: a feature cheese with matching chef's accompaniment \$5.91

Trio of Cheese: three handpicked cheeses with thyme infused burnt honey, sweet red pepper jelly & chunky apple almond compote \$13.61

CHOCOLATE

Moulton Lava Cake: chocolate caramel truffle baked in an individual chocolate cake & served hot from the oven with vanilla ice cream (please allow minimum of 15 minutes) \$7.91

Warm Cookies & Cold Milk: chocolate chip & brownie cookies are made to order & served with a glass of cold organic milk (please allow minimum of 15 minutes) \$6.88

ICE COLD

Ice Cream: chocolate or vanilla ice cream \$1.91 per scoop

Sorbet: raspberry or mango sorbet \$1.91 per scoop

OTC Milkshake: we use hazelnut chocolate, burnt marshmallows & vanilla ice cream in this thick milkshake \$5.99

BAKED

Cheesecake: homemade cheesecake with a maple & crushed pretzel crust topped with your choice of sauces- strawberry, chocolate, caramel or vanilla bean \$7.81

Banana Pecan Egg Rolls: crispy fried bananas rolled in pecans & white chocolate then topped with a toffee caramel sauce \$7.61

Apple Strudel: classic apple, raisin, cinnamon & butter crumble are baked in a pastry & served with a scoop of vanilla ice cream \$6.76

BEVERAGES

Soft drinks (20oz.) \$2.96

Free refills between 11am-10pm

Iced Tea (12oz.) \$2.68

Juice (12oz.) \$2.88

Milk/chocolate milk \$1.91

HIP H2O (410ml) \$2.79

Sparkling mineral water (330ml) \$2.59

Sparkling mineral water (750ml) \$4.95

Still mineral water (750ml) \$4.95

Virgin frozen cocktails \$4.75

Virgin cocktails \$3.75

Non alcoholic beer \$3.75

Hot chocolate \$2.23

Coffee \$2.25

Tea \$1.97

Cappuccino \$4.25

Double cappuccino \$5.05

Espresso \$3.25

Double espresso \$4.25

Coffee latte \$4.25

Americano \$3.95

Pure brew tea \$3.95

Tea Latte \$4.25

Red Bull energy drink \$5.25

All prices subject to applicable taxes
