

DINNER MENU

AVAILABLE EVERY DAY AFTER 5PM

APPETIZERS

SOUP OF THE DAY 6/10

Served with warm focaccia, add salad or fries +4

“RATATOUILLE” WELLINGTON 15

Ratatouille Vegetables baked in a tomato pepper sauce wrapped in puff pastry served with white wine & tarragon cream sauce and side salad or shoestring fries. V

LOBSTER POUTINE 22

House made double blanch fries, st-Albert cheese curds, lobster meat, double smoked bacon, caramelized onion, lobster gravy, balsamic glaze. GF

WATERMELON CARPACCIO 15

Compressed watermelon, toasted prosciutto, crumble pistachios, mint, whipped feta, basil oil, chili thread, fresh black pepper. GF (Can be Vegetarian)

BAKED BRIE 19

Double cream brie, rosemary infused warm honey drizzle, fig jam, house made crostini, fresh berries. V/GF available.

CALAMARI 18

Served with, Cocktail sauce, spicy mayo drizzle, sesame seeds, lemon wedge.

TENDERLOIN TARTARE 23

AAA Tenderloin, shallots, capers, cornichons, pickled mustard seed, fresh herbs, Dijon, olive oil, smoked egg yolk, house made crostini. GF available.

TUNA TARTARE 22

Yellowfin tuna, shallots, capers, lemon juice, soy sauce, sesame oil, olive oil, sesame seeds, sriracha, cilantro, avocado, crostini, micro greens. GF available.

CHARCUTERIE BOARD 20 HALF / 36 FULL

Assorted cured meats, assorted cheeses, pickled vegetables, marinated olives, roasted nuts, berry compote, tzatziki, Dijon, caper berry, fruits, assorted crackers. GF available.

BRISKET SLIDERS 14

12 Hours slow Braised brisket, bacon and red pepper jam, double cream brie cheese.

RATATOUILLE WINGS 16

Cornmeal and parmesan cheese crusted chicken wings, choice of sauce: sriracha lime, bbq or sweet chili.

CROQUE MONSIEUR 14

Classic Béchamel sauce, black forest ham, swiss cheese, parmesan cheese, on sourdough served with shoestring fries. Add fried egg +2.

MAINS

STEAK FRITES 39

8oz AAA Tenderloin filet, shoestring fries, arugula salad, Béarnaise sauce.

RAINBOW TROUT 33

Skin on 8oz filet, roasted garlic rosemary baby potatoes, Whipped feta cheese, sundried tomatoes, miso beurre blanc. GF

BEEF BOURGUIGNON 29

Dauphinoise potatoes, pearl onions, pancetta, mushrooms. GF

LAMB SHANK 32

Dauphinoise potatoes, seasonal vegetables, tomato and pepper sauce. GF

CONFIT DUCK LEG 30

48-hour brined duck leg, butternut squash puree, sautéed garlic, almond flakes, broccolini, pomegranate jus. GF

SCALLOP, LOBSTER RISOTTO 39

Seared scallops, lobster risotto, parmesan cheese, peach and bourbon reduction, seasonal vegetables. GF

PORKBELLY, GNOCCHI 30

Slow roasted salt and brown sugar brined pork belly, gnocchi, leeks, shallots, garlic, grape tomatoes, wild mushrooms, white wine cream sauce, rosemary bread crumbs, parmesan cheese, garlic toast.

GOAT CURRY 27

Bone in goat, onion, garlic, ginger, tomatoes, aromatic Indian spices, saffron spiced basmati rice. GF

CHICKEN STROGANOFF 28

Chicken breast, dauphinoise potato, wild mushrooms, white wine, sour cream, Dijon. GF

WILD MUSHROOM RAVIOLI 32

Mushroom raviolis, cream cheese, white wine, wild mushrooms, grape tomato, green peas, parmesan cheese, truffle oil, garlic toast. V

SIDES

FRIES 6

SHOESTRING FRIES 8

TRUFFLE FRIES 8

SWEET POTATO FRIES 8

CROSTINI 3

DAUPHINOISE POTATO 6

SANDWICHES

SERVED WITH HOUSE CUT FRIES, SWEET POTATO FRIES (+\$3), MIXED GREENS (+\$4), TRUFFLE FRIES (+\$4), CAESAR SALAD (+\$4)

CHEESE BURGER & STICKY PORK BELLY 21

Ontario ground chuck patty, slow cooked sweet and spice glazed pork belly, double cream brie cheese, garlic aioli, lettuce, tomato, caramelized onions, bread and butter pickle, toasted brioche.

Add apple wood double smoked bacon +3

SOUS VIDE LAMB BURGER 22

Kebab spiced lean ground lamb patty, spicy tzatziki, fire roasted red pepper tapenade, caramelized onion, lettuce, tomato, grilled halloumi, toasted brioche.

PATIO MENU

(Only available at our patio and during happy hour)

BACON WRAPPED SCALLOPS 13

CALAMARI 14

BRISKET SLIDERS 12

RATATOUILLE WINGS 12

TENDERLOIN TARTARE 17

TUNA TARTARE 17

BEVERAGES

COFFEE 3

LATTE 4

CAPPUCCINO 4

ASSORTED TEA 3

ESPRESSO SINGLE 3 DOUBLE 5

JUICE APPLE, ORANGE, GRAPEFRUIT, PINEAPPLE, TOMATO, CLAMATO 4

SOFT DRINK PEPSI, DIET, GINGER ALE, 7 UP, SODA, TONIC, ICED TEA 3

SALADS

RATATOUILLE GREENS 14

Mixed greens, watermelon radish, red onion, tomatoes, beetroot, toasted almond flakes, local goat cheese, edamame beans honey balsamic vinaigrette.

Add wild smoked salmon+8, lemon herb grilled chicken +8

CAESAR SALAD14

Kale, fried pork belly, sourdough herb croutons, creamy Caesar dressing, parmesan cheese, lemon.

BURRATA, PAPAYA20

Arugula, papaya, watermelon radish, berries, red onions, tomatoes, candied pecans, raspberry vinaigrette, crostini.

QUINOA POWER BOWL 19

Kale, arugula, quinoa, watermelon radish, fried tofu, edamame beans tomatoes, figs, nutritional yeast dressing.

NOTE: GF=Gluten free, V=Vegetarian

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if you or anyone in your party has food allergy.

NOTE: Parties of 8 or more are subject to a 18% gratuity.