

# DINNER MENU

AVAILABLE EVERYDAY AFTER 5PM

## APPETIZER

(SMALL COURSE PRECEDING MAIN COURSE)

### **WARM MARINATED OLIVES 8**

### **LOBSTER POUTINE 22**

House made double blanch fries, st albert cheese curd, lobster meat, lobster gravy, herbs.

### **MUSHROOM ON TOAST 16**

Char baguette, wild mushroom, caramelized onion, leek, shallot, garlic, grape tomatoes, local goat cheese, fresh herbs, and balsamic reduction. V

### **BAKED BRIE 17**

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

### **CALAMARI 18**

Fire dusted, fresh baby greens, cocktail sauce, red pepper rouille, scallion, lime.

### **BAKED OYSTER AU CAMEMBERT 20**

5 fresh oyster, double cream brie, garlic, shallot, leek, pomegranate jalapeño mignonette, micro greens.

### **TENDERLOIN CARPACCIO 22**

Peppercorn crust tenderloin thin sliced, smoked egg yolk, kale mayo, caper berry, pickled mustard seed, arugula, crostini. GF available.

### **STEAK TARTARE 23**

Tenderloin, shallot, capers, cornichons, pickled mustard seed, fresh herbs, dijon, olive oil, smoked egg yolk, piccalilli pure, homemade crostini, micro green. GF available.

### **TUNA TARTARE 22**

Ahi tuna, shallot, capers, lemon juice, soy sauce, sesame oil, olive oil, sesame seed, sriracha, cilantro, avocado, crostini, micro greens. GF available.

### **BEETROOT TARTARE, MANGO YOLK 18**

Cooked beetroot, capers, shallot, Dijon, pickled mustard seed, olive oil, herbs, smoked Mango yolk, crostini, micro greens. V/ GF available.

### **HAM HOCK TERRINE 20**

Homemade clove and nutmeg scented ham hock terrine, piccalilli, greens, caper berry, balsamic glaze, fresh herbs. GF

### **CHARCUTERIE BOARD 20 HALF/36 FULL**

Assorted cured meat, assorted cheese, pickled vegetables, marinated olives, roasted nuts, jam, tzatziki, Dijon, caper berry, fruits, assorted crackers. GF available.

### **SOUP OF THE DAY 10**

Warm focaccia bread, herbs.  
Add side salad or Fries for +4

## MAINS

### **STEAK FRITES 39**

10oz AAA striploin steak, Cajun frites, arugula salad, radish, grape tomato, green peppercorn demi, café de paris butter.

### **RAINBOW TROUT 33**

Skin on 8oz fillet, pesto pearl couscous, leek, shallot, burnt garlic, seasonal vegetables, smoked char red pepper and lobster sauce, herb oil, char spring onion butter, micro greens. GF

### **BEEF BOURGUIGNON 29**

Creamy Roasted potato mash, seasonal vegetables, pearl onion, pancetta, wild mushroom, chestnut, herbs. GF

### **LAMB SHANK 32**

Chili maple glazed, creamy roasted potato mash, seasonal vegetables, rich tomato and saffron gravy, rosemary, mint oil, micro green. GF

### **CONFIT DUCK LEG, LEEK RISOTTO 30**

Salt, sage and juniper berry brine duck leg, leek risotto, parmesan cheese, fresh herbs, chili saffron oil, pomegranate jus. GF

### **SCALLOP, LOBSTER RISOTTO 39**

Iron cast seared scallop, lobster risotto, herbs, parmesan cheese, peach and bourbon reduction, seasonal vegetables, cilantro oil, micro greens. GF

### **PORK BELLY, GNOCCHI 30**

Peach glazed pork belly, gnocchi, leek, shallot, garlic, grape tomato, wild mushroom, white wine cream, fresh herbs, apple.

### **PASTA RIGATONI 29**

Spicy chorizo tomato sauce, fresh basil, shallot, garlic, parmesan cheese, grape tomatoes, micro greens, chili thread, garlic bread. GF +3

### **LINGUINE CARBONARA 28**

Fresh cream, leek, shallot, garlic, double smoked bacon, mushroom, egg, fresh parmesan, fresh herb, garlic bread. GF +3

### **GOAT CURRY 27**

Bone in goat, onion, garlic, ginger, tomato, aromatic Indian spice, garam masala, cilantro, saffron spiced basmati rice. GF

### **CHICKEN STROGANOFF 28**

Chicken breast, creamy roasted mash potato, onion, garlic, shallot, mushroom, white wine, sour cream, Dijon, fresh herbs. GF

### **VEGAN LENTIL AND CHICKPEA MASALA 25**

Chickpeas, onion, garlic, ginger, tomato, aromatic Indian spice, garam masala, cilantro, saffron spiced basmati rice. GF/Vegan

### **WILD MUSHROOM RAVIOLI 32**

Mushroom ravioli, mascarpone cheese cream sauce, white wine, wild mushroom, peas, roasted grape tomato, garlic, leek, shallot, herbs, parmesan cheese, truffle oil, garlic toast. V

## SANDWICHES

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

### **CHEESE BURGER & STICKY PORK BELLY 21**

Ontario ground chuck patty, slow cooked sweet and spice glazed pork belly, garlic aioli, lettuce, tomato, caramelized onion, 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, geek feta, toasted brioche.

## DESSERTS

CRÈME BRULEE 11

NY CHEESE CAKE 11

FLOURLESS CHOCOLATE CAKE 10

PISTACHIO POACHED PEAR, BOURBON CARMEL 13

CHEESE BOARD 16

**PIE IN A JAR, VANILLA ICE CREAM 11**

Ask server for today's special.

## SALADS

### **RATATOUILLE GREEN SALAD 17**

Mixed greens, watermelon radish, red onion, tomato, beet root, toasted almond flake, local goat cheese, sherry vinaigrette.

Add wild smoked salmon +6, lemon herb grilled chicken +8

### **CAESAR SALAD 18**

Rainbow kale, fried pork belly, sourdough herb crouton, creamy Caesar dressing, parmesan cheese, lemon.

### **BURRATA, PAPAYA 18**

Arugula, red papaya, watermelon radish, berries, red onion, tomato, candied pecan, raspberry vinaigrette.

### **QUINOA POWER BOWL 19**

Kale, arugula, quinoa, watermelon radish, fried tofu, edamame beans, tomato, fig, **nutritional yeast dressing**.

## SIDES

FRIES 6

TRUFFLE FRIES 10

SWEET POTATO FRIES 10

SMALL GARDEN SALAD 9

SMALL CAESAR SALAD 9

LEMON HERB GRILLED CHICKEN 8

PEPPERCORN DEMI 3

CROSTINI 3

**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 a food allergy.**

## BEVERAGES

Coffee 3

Latte 6

Cappuccino 5

Assorted tea 3

Espresso single 4 double 6

Latte macchiato 6

Americano 5

Milk White| chocolate|  
oat| almond 4

Juice Apple| orange| grapefruit| cranberry| tomato|  
pineapple| clamato 4

Soft drink Pepsi| diet| ginger ale| 7 up| soda| tonic| iced tea  
4

## KIDS MENU

CHEESE BURGER & FRIES 12

CHICKEN STRIPS & FRIES 12

GRILLED CHEESE & FRIES 10

KIDS MAC & CHEESE 10

FRUIT BOWL 6

KIDS ONE EGG BREAKFAST 10

KIDS BUTTER NOODLE 10