



TO START

SOUP DU JOUR

market inspired, chef made

CAESAR SALAD

romaine hearts, bacon, roast garlic aioli, crisp fried capers with parmesan & toasted croutons

RUSTICA SALAD {GF}

mixed greens, baby kale, foraged mushrooms done 3 ways with dijon & herb vinaigrette

NIÇOISE SALAD {GF}

pickled green beans, potatoes, shallots, roasted tomatoes, eggs & niçoise olives with creamy basil dressing

ADD TO ANY SALAD:

4 oz. chicken – 7

3 chili prawns – 10

3 oz. tuna poke – 10

4 oz. prime beef – 10

SMALL PLATES

PRAWNS DIABLO {GF}

grilled chili prawns, dueling tomatoes with horseradish, cilantro & crème fraiche

SEA SCALLOPS {GF}

pan roasted sea scallops, maple pork belly with celeriac, sour apple puree & crisp fried celery leaves

LOBSTER ROCKEFELLER

butter poached lobster tail, bacon, shallots, fennel & parmesan gremolata

JARS

PRICE PER

125 ml mason jar served with olives

- pickled ratatouille, parmesan & warm pita
- tuna poke, raita & warm pita
- duck rillettes, ginger glaze & crostini
- beef tartare, capers, shallots & crostini

CHEESE AND BAQUETTE

brie with fig jam, almonds & honey
manchego with black garlic & balsamic
stilton, candied walnuts & port reduction

CHARCUTERIE

valbella cured meats, duck rillettes with olives, branston pickle, ravigote & warm baguette

FAVORITES

8 all items below are served with a community bowl of vegetables

11 **BEET STRUDEL**

honey roasted golden beets, quinoa & goat cheese wrapped in phyllo pastry with ginger, beet & basil puree

26

11 **RAVIOLI**

Three cheese ravioli, with spicy tomato beurre blanc & parmesan shards

26

12 **SALMON**

6oz salmon filet poached in cider broth, dijon mustard pearl glaze with barley & butternut squash risotto

28

CHICKEN SUPREME {GF}

chipotle grilled chicken with almond brown butter, creamy polenta & romesco sauce

30

DUCK MARSALA

duck scallopini, with marsala beurre blanc, herb spätzle & lemon preserve

34

16

LAMB DUO

half lamb rack with braised lamb shank on a savory onion galette & pistachio gremolata

38

18

GAME TRIO

- braised elk short ribs & spicy coffee demi
- bison saltimbocca, sage brown butter;
- deer sausage with blackberry demi
with creamy garlic mashed potato

55

18

12

We pride ourselves on providing a variety of house made, delicious dishes for all our guests. However, if you have a special dietary requirement, preference or allergy, please let us know so our culinary team can accommodate your needs to the best of their ability. Kindly note that modifications or substitutions may be subject to an additional charge.

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24



CANADIAN PRIME BEEF

all our steaks are proudly Canadian prime beef, seasoned with our signature dry rub, seared under a 1500 F broiler, garlic butter basted, served with classic demi – glaze, roast potatoes & a community bowl of vegetables.

STEAKS

petit filet mignon – 5 oz. (142 g)	40
grand filet mignon – 10 oz (284 g)	65
New York striploin – 10 oz (284 g)	55
rib eye steak – 12 oz (340 g)	58

SIDES

mushrooms & garlic beurre blanc	6
mushroom demi - glaze	6
grilled chili prawns	3 for 10
sea scallops	2 for 10
lobster béarnaise	12

MARKET MENU

**Ask about our daily two or three course menu, market fresh,
chef inspired!**