



TO START

SOUP DU JOUR

market inspired, chef made

CAESAR SALAD

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

RUSTICA SALAD {GF}

mixed greens, baby kale, foraged mushrooms done 3 ways with Dijon and herb vinaigrette

GREEK SALAD {GF}

tomatoes, baby bell peppers, cucumbers, red onions, olives, feta cheese, lemon and herb dressing

ADD TO ANY SALAD:

4 oz. chicken – 7

3 chili prawns – 10

SMALL PLATES

PRAWNS DIABLO {GF}

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

SEA SCALLOPS {GF}

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

LOBSTER ROCKEFELLER

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

SLATES

8 CHEESE 22

brie with fig jam, almonds and honey manchego with black garlic and

11 balsamic
stilton, candied walnuts and port reduction
olives and crackers

11 CHARCUTERIE 24

valbella cured meats, duck rillettes with olives, branstons pickle, and crackers

12

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 and a community bowl of vegetables

STEAKS

petit filet mignon – 5 oz. (142 g) **40**

grand filet mignon – 10 oz (284 g) **65**

16 New York striploin – 10 oz (284 g) **55**

rib eye steak – 12 oz (340 g) **58**

18 SIDES

mushrooms and garlic beurre blanc **6**

mushroom demi - glaze **6**

18 grilled chili prawns **3 for 10**

sea scallops **2 for 10**



FAVORITES

all items below are served with a community bowl of vegetables

BEET STRUDEL honey roasted golden beets, quinoa and goat cheese wrapped in phyllo pastry with ginger, beet and basil puree	26
ARRABIATA PASTA penne noodles with smoked chili tomatoes, bacon, basil pesto and parmesan shards	16
SALMON 6oz salmon filet poached in cider broth, Dijon mustard pearl glaze with barley and herb risotto	28
CHICKEN SUPREME {GF} chipotle grilled chicken with almond brown butter, creamy polenta and romesco sauce	30
DUCK MARSALA duck scallopini, with marsala beurre blanc, herb spätzle and lemon preserve	34
LAMB DUO half lamb rack with braised lamb shank on a savory onion galette and pistachio gremolata	38
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

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.