

Dinner Menu

Monday - Sunday 3:00 PM - Cl



Small

Fresh Bread (v) 5
whipped brown butter

Truffle Fries (v) 10
truffle parmesan aioli / parmesan snow
scallions / truffle oil

Chicken Liver Mousse 🥜 12
caramelized onions / maple demi syrup
crostini/ crushed cashews

Smoked Fish Pâté 12
pickled onions / dill / kettle chips

Whipped Ricotta (v) 12
truffle honey / sunflower seeds / crostini

Spanish Shrimp Sandwich 🌶️ 12
battered black tiger shrimp / garlic aioli
spicy tomato sauce / iceberg lettuce
marinated olives / brioche bun

P.E.I. Mussels 🌶️ 16
nduja sausage / basil / white wine cream
sauce / toast

Fried Brussels Sprouts 12
maple balsamic vinaigrette
double smoked bacon / parmesan aioli
lemon zest

Duck Wings (df) 🌶️ 12
5 spice salt / japanese bbq / kewpie
mayonnaise / red chilies / scallions
fried shallots
Add an extra wing for \$2½

Wedge Cobb Salad 18 (gf)
double smoked bacon / cherry tomatoes
red onions / blue cheese crumble
hard boiled egg / pickled mustard seeds
buttermilk herb dressing

Desserts

Funnel Cake 9
strawberry coulis / fresh strawberries
vanilla ice cream / whipped cream

Matcha Tiramisu 9
mascarpone / ladyfingers / fresh berries

Medium

Bacon Mushroom Cheeseburger 20
7oz beef patty / double smoked bacon
sautéed mushrooms / mozzarella cheese
iceberg lettuce / parmesan aioli / milk bun
*served with hand cut fries, mixed greens, or
truffle fries for \$2 extra*

Poke Bowl (df) (gf) 18
marinated sashimi salmon / crab salad
avocado / cucumber / tobiko / seaweed salad
togarashi aioli / nori / sushi rice

Fish & Chips 17
beer battered haddock / tartare sauce
coleslaw / grilled lemon / hand cut fries

Spaghetti & Meatballs 23
lamb meatballs / zucchini / pork tomato
sauce / herb crumble / parmesan snow

Shrimp Linguini 🌶️ 26
black tiger shrimp / tomatoes / shishito
peppers / tobiko / Japanese broth / bonito
flakes / sesame seeds

Jerk Chicken (df) 🌶️ 25
half chicken/ jerk glaze / roasted chickpea
hummus / pineapple salsa

Duck Two Ways 26
smoked duck breast / duck leg confit
Parisian gnocchi / spinach / local mushrooms
cheese curds / maple duck demi

Beef Short Rib Poutine 21
24 hour braised beef / beef demi
caramelized onions / cheese curds
hand cut fries

Spanish Feast

120 (Serves 4)

To Start:

- Steamed P.E.I. Mussels
- Fresh Bread
- Shishito Peppers
- Patatas Bravas
- Marinated Olives

Entree:

Seafood Paella

whole atlantic lobster/ Ontario rainbow
trout / black tiger shrimp / P.E.I. mussels
chorizo sausage / orzo

*Not all ingredients are listed please inform your server of any allergies or dietary restrictions.

(v) - vegetarian (df) - dairy free (gf) - gluten free
(v/g) - vegan 🌶️ - spicy 🥜 - contains nuts