

## STARTERS

### FISH TACOS \$14

Blue cod, sambal oelek, sesame and taco spice with citrus tartar in a soft flour tortilla

### LETTUCE WRAPS \$12

Baby iceberg lettuce, crispy noodles, cashew nuts and our signature satay sauce

### SPINACH AND ARTICHOKE DIP \$13

Warm dip with a mix of herbs, cream cheese, spinach and artichoke served with baked pita bread

### ST LOUIS PORK FINGERS \$13

BBQ, hot, hoisin or cajun spiced

### TRUFFLE FRIES \$9

## APPETIZER PLATTER

### BOMBAY DELIGHT

FULL \$29.95

HALF \$18.95

An assortment of finest appetizers served across India: Chicken tikkas, vegetable kebabs, onion bhaji and fish pakoras served with mint and sweet tamarind sauce.

### TERIYAKI CHICKEN BITES \$14

Lightly breaded tender chicken with our sweet teriyaki glaze and house pickled vegetables

### SKY HIGH NACHOS \$14

Loaded with peppers, onions, tomatoes, jalapenos and cheese on a mountain of corn tortilla chips. Served with salsa and sour cream.

### WILD MUSHROOM BRUSCHETTA \$13

Mixed wild mushrooms, EVOO, parmesan cheese, basil oil

### CHICKEN TIKKA SKEWERS \$14

Three chicken skewers marinated in fine aromatic spices and hung yogurt, served with mint coriander dip and onion roundels

### CRISPY CALAMARI \$14

Lightly breaded with lemon pepper, served with red onion, crispy fried capers and tzatziki

### CHICKEN WINGS (1lb) \$13

Hot, lemon pepper, teriyaki, salt & pepper or tandoori spiced

### SICILIAN TIGER PRAWNS \$14

Tiger prawns, tomato, basil, brandy cream, with toasted crostini

### CRISPY BEANS \$11

Tempura fried beans, sriracha mayo, hoisin sauce

## SOUP

### FEATURE SOUP OF THE DAY

Ask your server about today's creation

### NEW ENGLAND CLAM CHOWDER

Freshly made in house

### FRENCH ONION

Classic recipe with gruyère, emmenthal cheese and a toasted crostini

## STEAK CRAFT



It's one thing to say the Certified Angus Beef® brand is tastier than anything else you put on your plate. The Certified Angus Beef® brand ensures incredibly flavourful, tender, and juicy beef due to the generous marbling in every cut. Only the best AAA beef is considered for our premium label. The beef has passed the brand's 10 science-based specifications for quality. Further, we ensure 28 days of aging and grill at 1500 °F to guarantee the flavour concentration and tenderness benefiting Canada's Premium steak lover's experience

All steaks are served with seasonal vegetables and your choice of stuffed potato, chef's potato or fries

**Rare** red throughout

**Medium Rare** pink to red in the centre

**Medium** pink in the centre

**Medium well** slightly pink in the centre

**Well** cooked throughout

**Chicago** charred outside, cooked to order inside

### RIBEYE

The steak lover's cut, thick, rich and juicy

12oz \$39 16oz \$41

### NEW YORK STRIPLOIN

Our most popular cut, richly marbled and delicious

7oz \$33

### FILET MIGNON

Fork tender, bacon wrapped, with cognac cream sauce

6oz \$39

### TOP SIRLOIN

Robust, flavourful and finely textured, with crispy onions

6oz \$29

### STEAK ENHANCEMENTS

Nova scotia lobster tail (4 oz) \$12 Madagascars peppercorn sauce \$6

Herb & wine sautéed mushrooms \$6 Crispy spicy onions \$4

Cognac neptune (Scallops, prawns, asparagus & cognac cream sauce) \$11

Mushroom sizzlers (button mushrooms, garlic butter, ginger, garlic toast) \$9

## BURGERS AND SANDWICHES

Includes choice of fries, daily soup, caesar salad or house salad

### XS CLASSIC BEEF DIP \$17

Tarragon horseradish mayonnaise and crisp onions on garlic bread, beef au jus

### WHALER FISH SANDWICH \$16

Fried spicy cod filet, crunchy coleslaw and tomatoes

### XS VEGGIE BURGER \$15

Home made veggie patty, swiss cheese, pickles, sriracha, pesto mayo and fresh produce

### XS SIGNATURE BURGER \$17

Our fully loaded beef burger with bacon, cheddar, the produce section, BBQ sauce and crispy fried onions

### CAJUN CHICKEN BURGER \$16

Grilled cajun-style chicken breast with bacon, the produce section, sriracha mayo

### CHICKEN AND BRIE CIABATTA \$16

Grilled chicken breast with cranberry brie, sweet onions on a toasted ciabatta

### GRILLED VEGGIE WRAP \$15

Grilled onions, peppers, roasted hummus, sriracha mayo, ranch dressing

### XS DOUBLE BURGER \$19

Two beef patties, BBQ sauce, cheddar cheese, crispy onions, bacon, mushrooms

## SALAD

### CAESAR SALAD

Crisp romaine lettuce, croutons, parmesan and asiago cheese with our classic caesar dressing

Starter \$6 Main \$10

### MIXED TUSCAN GREENS

Artisan mixed lettuce, sundried tomatoes, sliced pears, romano cheese, slivered almonds and citrus vinaigrette dressing

Starter \$6 Main \$10

### SPINACH AND GOAT CHEESE SALAD

Romaine, spinach, creamy goat cheese, fresh seasonal berries and candied pecans with honey sesame dressing

\$13

### KALE AND QUINOA SALAD

kale, quinoa, honey mustard dressing, black olives, sundried tomatoes, parmesan cheese

\$13

### Add To Any Salad | Stir Fry | Rice Bowl

Grilled chicken breast \$6 Certified Angus Beef Sirloin 6oz steak \$9

Wild pacific salmon \$8 Two prawn skewers \$7

## FAVOURITES

### THAI COCONUT CURRY \$16

Yellow thai curry sauce, seasonal vegetables, basmati rice pilaf and fresh mangoes

### CHEF'S BUTTER CHICKEN \$21

Juicy chicken tenders cooked in a rich creamy tomato curry sauce, basmati rice pilaf, masala cucumber yogurt

### TERIYAKI STIR FRY \$16

Seasonal vegetables with chow mein noodles, sesame oil and teriyaki sauce

### SESAME GINGER STIR FRY \$16

Oriental noodles, seasonal vegetables and romaine lettuce

### TIGER PRAWN FETTUCCINE \$21

Fettuccine pasta with tiger prawns, garden peas, creamy rosé sauce, parmesan cheese tossed in basil oil

### VINDALOO BEEF OR GOAT \$21

Cooked in rich onion and curry leaf gravy, pilaf rice, naan bread, sweet mango chutney

### NEW ORLEANS JAMBALAYA \$19

Prawns, scallops, fresh fish, chicken, Italian and chorizo sausage and vegetables with house made spicy new orleans sauce

### FISH 'N' CHIPS \$21

Cod fish filet marinated with home made batter, served with coleslaw and tartar sauce

### TERIYAKI RICE BOWL \$16

Veg medley sautéed with thai teriyaki sauce and served with jasmine rice and your choice of chicken, steak or soy strip

### FETTUCCINE ARRABIATTA \$19

Fettuccine pasta, chili flakes, minced garlic, roma tomatoes, white wine, fresh bocconcini cheese, fresh tomato sauce drizzled with basil pesto and served with garlic toast

### PENNE CARBONARA \$16 Add Chicken \$6 | Add Steak \$9

Penne with herbs sautéed bacon, onions, parmesan creamy alfredo sauce, garlic toast

Substitute gluten free pasta for any dish \$2.00

## MAINS

### HALIBUT RISOTTO \$25

Pan seared halibut with asparagus, white wine risotto, seasonal vegetables

### SLOWLY BRAISED SHORT RIBS \$28

7oz Certified Angus Beef® short rib slowly braised in house to fork tender, brown butter mashed potatoes, roasted baby tomatoes and wilted spinach

### RACK OF LAMB Full \$38 Half \$29

New zealand lamb with mint gravy, roasted baby herb potatoes, seasonal vegetables

### SEARED SOCKEYE SALMON \$32

Pan flashed pacific wild salmon, home-made potato wafers and citrus rucola served with quinoa salad

### CHICKEN NEPTUNE \$29

Chicken, Scallops, prawns, asparagus and cognac cream sauce served with seasonal vegetables and choice of stuffed potato, chef's potato or fries

### HONEY GARLIC STEAK \$36

10 oz Sirloin steak cooked in rich homemade honey garlic sauce served with mashed potatoes and seasonal vegetables

### ST. LOUIS MAPLE BBQ RIBS \$29

Slow roasted pork ribs with housemade maple BBQ sauce served with seasonal vegetables and choice of stuffed potato, chef's potato or fries



Produce section includes: Lettuce, tomato, onion and pickle

17% Gratuity will be applied for groups of 8 or more

Please inform server of any Food allergies