

Dinner Menu

Monday - Sunday 3:00 PM - CI



Small

Fresh Bread (v) 5½
whipped brown butter

Oysters (min ½ dz) (df) (gf) mp
house made cocktail sauce / horseradish

Duck Wings (df) 🌶️ 13
sweet chili & honey / pickled chilies
green onions / sesame seeds
add an extra wing for 2½

Whipped Ricotta (v) 14
truffle honey / sunflower seeds / crostinis

Shrimp Roll 8¾
Argentinian shrimp / basil hollandaise
tomatoes / lemon zest / black lumpfish caviar

Fried Brussels Sprouts (v) 14
maple balsamic vinaigrette / lemon zest
parmesan aioli / parmesan snow

Calabrian Baked Oysters 🌶️ 17½
nduja sausage aioli / baby spinach
herb crumble
add a baked oyster for 8¾

Lamb Hummus 19½
braised lamb / curry oil / fried chickpeas
pickled onions / garlic flatbread

Pani Puri 🌶️ 21½
butterfish tartare / masala verde / lime crema
black lumpfish caviar
add an extra pani puri for 4

P.E.I Mussels (df) 🌶️ 20
Thai pork sausage / green curry
pickled chilies / fried garlic / fresh bread

Beef Tartare 19½
beef tenderloin / romen egg / pickled daikon
nori / sesame seeds / yuzu kosho aioli / crostinis

Sides

Truffle Fries (v) 10
Hand Cut Fries (v) (df) 6
Small Mixed Greens (v) (df) (gf) 6
Large Mixed Greens (v) (df) (gf) 10

Medium

French Onion Cheeseburger 22¾
7oz beef patty / swiss cheese / iceberg lettuce
caramelized onions / mustard aioli
double smoked bacon / butter bun
served with hand cut fries, mixed greens, or truffle fries for 2 extra

Chicken Roulade 29
sage chicken mousseline / potato purée
grilled asparagus / roasted mushrooms / chicken jus

Lasagna 27
beef cheek ragu / roasted bone marrow
tempura oyster mushroom / parmesan cream
beef jus

Rigatoni 🌶️ 28
shrimp & pork meatballs / P.E.I mussels
nduja sausage / tomato sauce / herb crumble
charcoal rigatoni

Cabbage Roll Dumplings (v/g) (gf) 26
plant based stuffing / green peas
baby spinach / tuscan beans
roasted mushroom & sherry sauce

Icelandic Cod 🌶️ 29¼
charcoal spaetzle / roasted kale
spinach & tarragon sauce / chili oil

Octopus Shawarma (gf) 29¼
braised beluga lentils / garlic tahini sauce
marinated tomatoes / caper berries

Lamb Barbacoa 🌶️ 28
guacamole / pickled onions / grilled zucchini
whipped goats cheese / cilantro / flour tortillas

Iberico Pork 34½
8oz secreto steak / fried mussels
apple & fennel purée / roasted fennel
green peas / salsa verde

Wagyu Short Rib 42
6oz steak cut / carrot ginger purée / grilled bok choy
ginger scallion sauce / gochujang arancini

Large Formats

Duck Poutine (Serves 2) 80
smoked duck breast / duck confit leg
foie gras torchon / hand-cut fries
cheese curds / maple duck gravy

Seafood Paella (Serves 3) 90
jumbo shrimp / P.E.I. mussels / lobster tails
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