

BAR MENU

Spiced Olives with Fresh Herbs (V) (GF) | 9

Supreme Fries (GF) | 14
chili, sour cream, scallions, queso

Perogies | 15
dill, sour cream, caramelized onions, bacon, cheddar cheese

Roasted Pepper and Goat Cheese Arancini (V) | 16

BBQ Meatballs (GF) | 16

Roasted Turkey Sandwich | 18
aged cheddar cheese covered in gravy with french fries

Triple Decker Club Sandwich | 22
bacon, cheddar, crisp apple, fried egg, roasted chicken

Open-faced Smoked Salmon Sandwich | 22
cream cheese, capers, shaved red onions

The Under "40" Burger | 22
bacon, American cheese, mushrooms with french fries

Charcuterie Board | 28

Cheese Board with Fruit and Crackers | 30

DINNER

APPETIZERS

Canadian Oysters (GF) | Market Price
half shell with mignonette and grilled lemon

Baby Arugula Salad | 16
shaved prosciutto, pecorino cheese, figs, lemon-scented bread crumbs, balsamic vinaigrette

Cobb Salad (GF) | 16
bacon, avocado, tomato, chicken, hard-boiled egg, peppers, blue cheese, baby gem

Club Caesar Salad | 16
baby gem, croutons, club bacon

Roasted Portobello Caprese Cap (GF) | 16
grape tomatoes, baby arugula, bocconcini, pesto

Tuna Tartare | 18
shaved cucumber, wasabi tobiko, wonton chips

Grilled Calamari & Shrimp (GF) | 25
beurre noisette, capers, lemon, red onions, anchovy, tomato

ENTRÉES

Chicken Supreme Power Bowl (GF) | 32
black bean, avocado, chickpeas, roasted broccoli florets, red cabbage, lime dressing

Diver Scallops (GF) | 38
potato, fennel, corn, smoked bacon chowder

Grilled Veal Chop (GF) | 40
cipollini onions, grilled peppers, asparagus, potato rosé

Duck Two Ways Confit of Leg & Roasted Breast (GF) | 42
potato rosti, roasted baby carrots, French beans, celeriac purée, orange jus

30 Day Dry-Aged New York Striploin (GF) | 45
confit fingerling potatoes, forest mushrooms, garlic broccolini, green peppercorn jus

Ahi Tuna | 48
vegetable ribbons, bok choy, shiitake mushrooms, charred peppers, spicy aioli

SIDES

French Fries or Truffle Fries (V) | 8
Organic Green Salad (V) | 8

LUNCH

APPETIZERS

Canadian Oysters (GF) | Market Price
half shell with mignonette and grilled lemon

Baby Arugula Salad | 16
shaved prosciutto, pecorino cheese, figs, lemon-scented bread crumbs, balsamic vinaigrette

Cobb Salad (GF) | 16
bacon, avocado, tomato, chicken, hard-boiled egg, peppers, blue cheese, baby gem

Club Caesar Salad | 16
baby gem, croutons, club bacon

Roasted Portobello Caprese Cap (GF) | 16
grape tomatoes, baby arugula, bocconcini, pesto

Tuna Tartare | 22
shaved cucumber, wasabi tobiko, wonton chips

Searred Scallops (GF) | 22
vegetable ribbons, soya dressing, pickled ginger, sesame seed

ENTRÉES

Omlette of the Day (GF) (V) | 22
organic green salad

Three Cheese and Mushroom Cannelloni | 26
ricotta, mozzarella, parmesan, tomato sauce

Feta & Grilled Zucchini Phyllo Tart | 28
grilled zucchini, mushrooms, feta cheese, spinach, sundried tomatoes

Chicken Supreme Power Bowl (GF) | 30
black bean, avocado, chickpeas, roasted broccoli florets, red cabbage, dressing

California Cut Striploin (GF) | 36
confit fingerling potatoes, broccolini, sauteed garlic & herb mushrooms, green peppercorn jus

Branzino (GF) | 37
white bean ragout, smoked bacon, asparagus, charred peppers, tomato, black olive relish

Chef's Choice of Market Special & Vegetables | Market Price

SIDES

French Fries or Truffle Fries (V) | 8
Organic Green Salad (V) | 8

(V) Vegetarian | (GF) Gluten-free | Vegan options available on request