

## 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*

Seared 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