

# Food Menu

## Sociables

### Oysters on the Half Shell \$25

Freshly shucked PEI oysters with mignonette, lemon and horseradish.

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### Warm Olive Bowl \$14

House-marinated olives with chili peppers and garlic, warmed in a skillet.

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### Sizzling Mushrooms \$16

White, cremini, maitake and shiitake sautéed with pesto and white wine. A great addition to any steak.

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### Firecracker Shrimp \$26

Crispy tempura shrimp tossed in spicy aioli and sesame, served over a cool watermelon-radish salad.

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### Fiery Pork \$23

Crispy pork belly glazed in gochujang and ginger, set over carrot-butter gnocchi with crispy lotus and a hint of mustard seed.

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### Lamb Lollipops \$38

Four grilled lamb chops with grilled vegetables and a saffron-lemon crème drizzle. *Add an extra Lamb Chop for \$10.00*

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### Scallop & Shrimp Pernod \$29

Scallops and shrimp with garlic, shallots, tomato and chives in a creamy Pernod reduction, served over cumin-infused basmati.

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### Skillet Lobster Dip \$29

Lobster, shallot, tomato, garlic, lemon, corn, parsley and tarragon folded into cream cheese and mozzarella. Served bubbling in a skillet with crisp corn and pita chips.

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### Tempura Maitake \$22

Crispy maitake mushrooms with tajín, sesame aioli and green onion.

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### Steakhouse Flatbread \$26

A perfect balance of smoke, sweet, and heat. Tender beef tips layered with rich caramelized onions and melted smoked white cheddar, balanced by a sharp horseradish aioli and the bright, tropical kick of fresh pineapple chimichurri. Topped with arugula

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### Truffle Fries \$15

Golden, fresh-cut potatoes infused with aromatic truffle oil, generously dusted with aged Grana Padano, and paired with a house-made garlic aioli.

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### Santorini Fries \$18

Fresh cut potatoes, tomato, red onion, greek seasoning, loaded with feta, tzatziki.

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### Chef's Board \$40

The chef's selection of cured and dry-aged meats with specialty cheeses, house-pickled vegetables, fresh bread and crackers.

## *Entrées*

### **Engagement Chicken** **\$44**

Perfectly roasted, juicy bone-in chicken served in a “*marry me*” style sauce with garlic, sundried tomato, basil and cream. Served with garlic mashed potato and market vegetables.

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### **Chicken Costoletta** **\$40**

Panko and parmesan crusted chicken cutlets with lemon zest and micro greens, in a garlic-lemon sauce. Served with garlic mashed potato and market vegetables.

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### **Teriyaki Salmon With Orzo** **\$42**

Hand-cut Canadian salmon, seared and glazed with house teriyaki. Roasted maitake, sesame, warm orzo with peas and market vegetables.

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### **Carrot Butter Gnocchi** **\$32**

Pan-seared gnocchi with mushroom, garlic, shallots, cherry tomato and leek, finished with crispy maitake mushrooms and an emulsified carrot butter.

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### **Miso Sea Bass** **\$54**

Patagonian sea bass marinated in white miso and sake, served with coconut-infused rice and market vegetables. Chili-infused oil and miso cream.

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### **Seafood Bucatini** **\$45**

Lobster, scallops, prawns and white clams with shallot and garlic in a beurre blanc, finished with micro greens. Grilled house bread on the side. Finished with chili oil.

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### **Truffle Tortellini** **\$32**

Mushroom blend, shallot and garlic in a truffle-infused sauce over al dente tortellini, with tomato and white wine. Finished with shaved parmesan and chives. Grilled bread on the side.

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### **Braised Short Rib** **\$46**

Hickory-braised short rib with whipped Yukon gold potato, crispy lotus root, market vegetables and our honey BBQ.

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### **10oz Canadian Prime New York Striploin** **\$58**

Cut in-house, grilled and sliced, served with pineapple chimichurri. Choice of crispy russet or garlic mashed, with market vegetables.

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### **7oz Canadian Prime Tenderloin** **\$65**

Hand-cut and seared to temperature with crispy russet potato, or garlic mashed, market vegetables and demi-glace.

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### **12oz Canadian Prime Ribeye** **\$75**

Boneless rib steak, grilled and served with russet potato, or garlic mashed, market vegetables and demi-glace.

## Salads

### Summer Berry Salad \$25

Crisp romaine with local strawberries and blueberries, chopped walnuts, dried raspberry and goat cheese, tossed in raspberry balsamic.

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### Caesar Salad \$19

Romaine hearts with house dressing, croutons, parmesan, bacon and lemon.

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### Honey Crisp Cobb Salad \$25

Sliced honey crisp apple, roasted pecans, blue cheese, crisp bacon, avocado, red onion and slivered grapes over spring mix, with poppyseed dressing.

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### Horiatiki Salata \$26

A classic village Greek salad — rough-cut tomato, cucumber, red onion, thick-cut marinated feta, kalamata olives, oregano and olive vinaigrette.

#### ADD TO ANY SALAD

**Grilled Chicken** + \$10

**Seared Salmon** + \$18

**Garlic Shrimp** + \$16

**Seared Scallops** + \$18

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## Handhelds

*Served with house salad, fresh-cut fries or soup of the day.*

*Upgrade to truffle fries, sweet potato fries, Caesar +\$3.*

*Upgrade to Santorini Fries +\$8*

### Wagyu-Iberico Burger \$25

A 6oz patty of Wagyu beef and ground Iberico pork — the Wagyu of pork. Crispy bacon, smoked white cheddar, crisp iceberg and our secret garlic sauce.

*Prefer all beef? Substitute for a traditional beef patty.*

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### Mac Tacos \$25

Two smashed beef patties with American cheddar on a flour tortilla, with shredded lettuce, tomato, pickle and Mac sauce.

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### Garlic Chicken Sandwich \$25

A 6oz crispy chicken breast on a toasted schiacciata bun with arugula, roasted red pepper, balsamic reduction and our signature garlic sauce. *Available as a wrap.*

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### Banh Mi Pho Dip \$25

Crispy pork banh mi tossed in gochujang, topped with a carrot-cucumber-red onion slaw, lime, cilantro and creamy Asian aioli. Served with pho broth for dipping.

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### Beef Dip \$26

Shaved top sirloin on a toasted baguette with smoked white cheddar, caramelized onion and horseradish aioli.

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### The Lobster Caesar Wrap \$28

Butter-poached knuckle and claw with chopped romaine, bacon, parmesan and house Caesar dressing in a grilled flour tortilla.

## **Casual Entrées**

### **Loaded Nachos**

**\$30**

A generous platter of corn chips layered with a three-cheese blend, pico de gallo, bell pepper, roasted corn and black beans. Served with guacamole, salsa and sour cream.

*Choice of seasoned ground beef or Cajun chicken.*

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### **Chicken Wings**

**\$19**

Brined and fried, breaded or naked, with carrots, celery and a choice of blue cheese or ranch.

*Mild, medium, buffalo, honey garlic, New York butter (buffalo-sauced and grilled), dry Cajun, honey BBQ, salt & cracked pepper, or chipotle lime.*

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### **Buttermilk Tenders**

**\$24**

House buttermilk-brined chicken with seasoned breading and fries, tossed in your choice of wing sauce. Ranch or blue cheese on the side.

*Mild, medium, buffalo, honey garlic, New York butter (buffalo-sauced and grilled), dry Cajun, honey BBQ, salt & cracked pepper, or chipotle lime.*

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### **Fish and Chips**

**\$26**

Crispy beer-battered haddock with fresh-cut fries, coleslaw, tartar and lemon.