

Sociables

Oysters on the Half Shell **\$30**

Freshly shucked PEI oysters on crushed ice with mignonette, lemon and horseradish.

Warm Olive Bowl **\$16**

House-marinated olive assortment with garlic, herbs and chilies, warmed and served in a skillet.

Skillet Brussels Sprouts **\$15**

Brussels sprouts sautéed with sweet potato and shallots, finished with maple syrup and served in a skillet.

Firecracker Shrimp **\$27**

Crispy tempura shrimp tossed in spicy aioli with sesame and green onion, over watermelon radish and arugula.

Tenderloin Carpaccio **\$42**

Thinly sliced Canadian Prime tenderloin with horseradish and spicy aioli, peppery arugula, capers, Maldon salt, cracked black pepper, shaved pecorino romano and a drizzle of award-winning olive oil.

Fiery Pork **\$24**

Crispy pork belly glazed with gochujang and ginger, set over carrot-butter gnocchi with crisp lotus root and mustard seed.

Lamb Lollipops **\$45**

Three grilled lamb chops on a bed of grilled Mediterranean vegetables with a light balsamic reduction, drizzled with lemon-saffron crème.

Artichoke & Asiago Dip **\$26**

Bubbling hot skillet of creamy garlic artichoke and Asiago, topped with extra Asiago, mozzarella-cheddar and chives. Served with nacho chips and mini naan dippers.

Steakhouse Flatbread **\$29**

Sliced beef tenderloin on a sourdough crust with horseradish aioli, caramelized onion and smoked white cheddar, topped with arugula and fresh pineapple chimichurri.

Duck Confit Poutine **\$25**

Crispy fresh-cut fries with slow-cooked duck confit and a chicken-duck gravy, mixed with Montreal cheese curds.

Truffle Fries **\$15**

Fresh-cut fries infused with aromatic truffle oil, generously dusted with grana padano. Served with house-made roasted garlic aioli.

Chef's Board **\$46**

Chef-selected cured and dry-aged meats with specialty cheeses, pickled garnishes and an assortment of sweet and savoury dips. Served with crackers, breads and pretzel bites.

Chèvre & Beets **\$34**

Herb-and-garlic chèvre two ways — two pieces panko-breaded and fried golden, two sesame-crust and oven-warmed — over arugula, frisée and endive tossed in passion fruit vinaigrette, with sous-vide beets, watermelon radish, shaved pecorino and dried raspberry.

Entrées

Engagement Chicken

\$45

Roasted bone-in, skin-on chicken supreme in a 'Marry Me' style sauce of cream, garlic, sun-dried tomato and basil, reduced to velvety perfection. Served with roasted garlic mashed potato and market vegetables.

Crispy Pork Schnitzel

\$40

Two crispy breaded pork cutlets topped with a grainy mustard beurre blanc, laid over rich four-cheese spaetzle and served with sautéed market vegetables.

Teriyaki Salmon with Orzo

\$44

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

Four Cheese Gnocchi

\$32

Pillowy gnocchi in a rich four-cheese cream sauce.

Miso Sea Bass

\$57

Wild Patagonian sea bass marinated in miso, mirin and sake, served over miso-infused cream with coconut basmati and market vegetables, finished with a few drops of chili oil.

Seafood Bucatini

\$46

Lobster, prawns, white clams and scallops in a beurre blanc of garlic, shallots and white wine over al dente bucatini, drizzled with chili-infused olive oil and chives. Grilled bread on the side.

Truffle Tortellini

\$33

Wild mushroom blend, shallots and garlic in a truffle-infused cream sauce over al dente tortellini stuffed with ricotta and mozzarella. Topped with sautéed mushroom, tomato concassé, chives and shaved Asiago.

Braised Short Rib

\$48

Sous-vide and braised beef short rib in a red wine demi-glace, with whipped Yukon gold potato and market vegetables, garnished with crisp lotus root chips.

10oz Canadian Prime NY Striploin

\$59

Chef-cut, grilled and sliced, served with pineapple chimichurri. Choice of crispy russet or roasted garlic mashed potato, with fresh market vegetables.

7oz Canadian Prime Tenderloin

\$68

Hand-cut and seared to your liking, served with roasted garlic mashed potato, market vegetables and a red wine demi reduction.

Mediterranean Farfalle

\$35

Grape tomato, garlic, shallot and exceptional olive oil with kalamata olives, fresh parsley and basil in a white wine-balsamic marinara, topped with crumbled feta. Served with grilled house-made bread.

Cacio e Pepe

\$33

A simple pasta made with the highest-quality ingredients — imported pecorino, fine olive oil and a toasted pepper blend emulsified into a velvety cheese sauce over al dente spaghetti. Finished with a mountain of freshly grated pecorino romano.

Wagyu Pain de Viande

\$40

Ground Wagyu beef with shallot, celery and garlic under a chili-BBQ glaze — a modern spin on meatloaf. Served with whipped potato and sautéed vegetables.

Salads

Caesar Salad

\$20

Romaine hearts with house-made dressing and croutons, crisp bacon, shaved parmesan and lemon.

Horiatiki Salata

\$26

A classic village-style Greek salad — rough-cut tomato, cucumber, red onion and thick-cut marinated Greek feta, finished with kalamata olives, oregano, fresh basil and lemon-herb vinaigrette.

West Social Cobb

\$24

Fresh spring mix layered with crisp bacon, tomato, avocado, hard-boiled egg, seasoned croutons and angel-hair Asiago. Choice of sherry vinaigrette or creamy garlic dressing.

WS Wedge

\$26

Crisp iceberg wedge with grape tomato, rough-cut cucumber, diced pancetta, crisp fried onion, blue cheese crumble and buttermilk blue cheese dressing.

ADD TO ANY SALAD

Grilled Chicken + \$12

Seared Salmon + \$20

Garlic Shrimp + \$15

Handhelds

Mac Tacos

\$26

Two smashed beef patties with American cheddar on a flour tortilla, with shredded lettuce, diced tomato, pickle and mac sauce. Served with fries.

Hot Turkey Baguette

\$26

Roasted turkey breast dipped in piping-hot gravy on a toasted baguette with arugula, cranberry aioli and savoury stuffing. Served with fries.

Montreal Deli

\$26

Soft Canadian rye, melted Swiss, tangy aioli and a mountain of juicy Montreal smoked meat. An absolute classic. Served with fries.

Wagyu-Iberico Burger

\$25

A 6 oz patty of Wagyu beef and ground Iberico pork — the Wagyu of pork. Crispy bacon, smoked white cheddar, crisp iceberg and our secret garlic sauce on a potato bun. Available with an all-beef patty.

Spicy Schnitzel Melt

\$25

Crispy breaded pork loin with capocollo, spicy aioli, arugula and sliced jalapeño, smothered in melted jalapeño havarti. Served with fries.

Avocado Club Wrap

\$25

A 6 oz grilled chicken breast with sliced avocado, tomato, crisp bacon and a cheddar-mozzarella blend, wrapped with lettuce, mayonnaise and honey mustard. Served with fries.

Casual Entrées

Loaded Nachos

\$30

A generous platter of corn chips layered with a three-cheese blend, pico de gallo, diced bell pepper, roasted corn and black beans. Served with salsa and sour cream. Choice of seasoned ground beef or chicken. Add guacamole \$4.

Chicken Wings

\$19

Brined and fried, breaded or naked. Served with carrots, celery and your choice of house-made ranch or blue cheese.

Mild, Medium, Buffalo, Honey Garlic, New York Butters (buffalo-sauced, grilled and glazed), Dry Cajun, Honey BBQ, Salt & Cracked Pepper, Chipotle Lime, Garlic Parm.

Buttermilk Tenders

\$25

Buttermilk-brined chicken breaded in our top-secret seasoning and fried golden. Plain or tossed in wing sauce, with carrots, celery and ranch or blue cheese. Served with fries.

Fish & Chips

\$27

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