

Salads

SPINACH SALAD 16

Baby spinach + cabbage with crisp apple chips, sun-dried cranberries, raisins, canadian goat cheese, almonds, sliced apricots and fried prosciutto, finished with a curried raisin vinaigrette

CAESAR SALAD 16

Fresh romaine with crisp bacon, croutons, shaved asiago cheese tossed in our house-made caesar dressing

Inquire with your server about how you can enhance your salad

Light Fare

PAKORAS 17

Fried chick pea fritter consisting of peppers, onions, cauliflower, spinach and potato, served with our house made bang bang sauce

NACHOS 19

Traditional baked nachos layered with pico de gallo, jack + cheddar cheese, olives, jalapeno peppers and green onions, served with sour cream + salsa

KALE ARTICHOKE DIP 20

A cream mixture of kale and artichokes, topped with fresh tomato salsa and asiago cheese. Served warm with naan bread and tortilla chips

CRAB CAKES 23

Two house-made crab cakes topped with fresh pico de gallo and cajun aioli

DUCK BOMBS 20

Smoked duck, roasted red pepper and smoked gouda, encased in prosciutto. Grilled and served warm on a balsamic reduction

FALAFEL 19

Curried cauliflower, potato + chick pea falafels, pickled red onions, drizzled with a yogurt raita. Served on a bed of cilantro curry quinoa

WINGS 21

Traditional dusted wings, served with fries, carrots + celery
Spicy Buffalo sauce / Old Bay dry spice / Chipotle Mango dry spice

Handhelds

BLACKNED TUNA HANDHELD 21

Blackened ahi tuna, grilled to rare, with garlic dill mayonnaise, pineapple salsa, guacamole, pea tendrils and red + green onion, served on a potato bun

PEPITO SANDWICH 24

Marinated skirt steak seared on a fresh baguette with bacon infused refried beans, house made guacamole and topped with baby mozzarella, served with spicy pickled vegetables

ALOO TIKKI NOODLE BURGER 22

A fried spicy potato and pea patty, layered with a sweet tamarind sauce, topped with a manchurian style noodle and a drizzle of mint yogurt

LAMBORGHINI BURGER 26

Ground New Zealand lamb mixed with crumbled feta cheese, kalamata olives, fresh tomato, onion and peppers, topped with a dill bakers style sour cream and fresh cucumber wheels, served on a brioche bun

Entrees

TERIYAKI BAKED CHICKEN THIGHS 30

Marinated in honey + soy, served with ginger scented basmati rice and a roasted pepper mix

SHRIMP UDON NOODLES 27

Broccoli, snow peas, red onion and carrots sautéed with udon noodles in our infamous fire sauce

CEDAR PLANKED SALMON 39

Atlantic salmon, oven baked with a walnut crust, caramelized lemon + honey butter. Served with a daily fresh vegetable + starch feature.

10 oz NEW YORK CUT STRIP LOIN 50

Taken from the marbled larger end of the short loin, a consistent high quality cut. Served with a daily fresh vegetable + starch feature.



Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.