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## APPETIZERS

**GRAIN SERVICE 5**

Warmed, sliced rosemary focaccia and ciabatta served with a balsamic reduction infused olive oil drizzle and chopped garlic

**SPINACH SALAD - STARTER 11 ENTRÉE 19**

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

**CAESAR SALAD - STARTER 11 ENTRÉE 18**

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

**HONEY MARINATED BEET SALAD 18**

Honey and cider vinegar marinated seasonal beets placed over a poppy seed and sesame seed whipped goat cheese and topped with an aged balsamic reduction and crispy onions

**FALAFEL 19**

Curried cauliflower, potato and chickpea falafels, pickled red onion, drizzled with a yogurt raita. Served on a bed of cilantro curry quinoa

**TERIYAKI CHICKEN BITES 19**

Tempura battered chicken bites, tossed in our house-made teriyaki sauce atop of massaged and marinated kale with pico de gallo, sriracha aioli and scallions

**DUCK BOMBS 21**

Smoked duck, roasted red pepper and smoked gouda, encased in prosciutto. Grilled and served warm on marinated massaged garlic kale with a balsamic reduction gf

**CRAB CAKES 24**

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

**SCALLOPS 24**

Seared white scallops wrapped in smoked prosciutto on top of our house-made sriracha aioli, with pea tendrils and crispy onions

**LEMON PEPPER BATTERED CALAMARI 19**

Fresh cut calamari dipped in heavy cream and prepared in lemon pepper flour. Fried and served with tzatziki

**DYNAMITE LUMPIA ROLLS 18**

Seasoned and spiced ground chuck beef with canadian white and cheddar cheese. Wrapped in a lumpia sheet, rolled and fried. Served with our house made tangy aioli

## PASTAS

**BLACKENED CHICKEN RIGATONI ROSE WITH SCALLOPS + SHRIMP 39**

Blackened chicken, scallops, shrimp and rigatoni sauteed and simmered in our house-made pine nut and san marzano rosé sauce

**BROCCOLINI CHICKEN PAPPARDELLE 36**

Sautéed baby broccolini, chicken breast, juanita peppers, fried kale and garlic chips tossed in pappardelle noodles and an asiago veloute sauce

**AAA BRAISED BEEF + CHEESE RAVIOLI 36**

Jumbo cheese ravioli sauteed in our house made braised beef, red and green peppers, red onion, snow peas, steak mushrooms and demi glace

DELTA HOTELS

*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*

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## STEAKS

**BAVETTE SIGNATURE STEAK 46**

An 8oz bavette sliced and atop of a house-made demi paired with jumbo shrimp, crispy onions, broccolini, and a mix of sweet potato and pomme frites

**FLANK + BRIE 46**

Sliced chimichurri marinated flank cut steak topped with steak mushrooms, caramelized onion and brie cheese. Served with a side of our house-made bavaroise sauce and starch of your choice

**10 oz NEW YORK CUT AAA STRIP LOIN 58**

A premium cut from the short loin, seasoned and grilled to your liking. Served with fresh vegetables and a daily starch gf

**14 oz RIBEYE 64**

Marbled and rich, this cut is taken from between the 6th and 12th rib. Seasoned and grilled to your preference, served with a daily fresh vegetable and starch feature gf

## ENTRÉES

**CEDAR PLANKED SALMON 39**

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

**ROASTED RED PEPPER STACKED CHICKEN 34**

Basil purée marinated chicken breast topped with a roasted red pepper and roasted garlic and spinach sauté with a pecorino romano panko crust, finished with a balsamic cream sauce. Served with a daily fresh vegetable and starch feature

**DUCK BREAST 36**

Anise rubbed pan seared duck finished with a cherry and bacon demi glace. Served with a daily fresh vegetable and starch feature gf

**BLACKENED TUNA 36**

Ahi tuna seared to rare and served with our house-made pineapple salsa on a bed of marinated and massaged garlic kale gf

**MAPLE BRANDY BAKED CHICKEN THIGHS 34**

Marinated in maple and a selected brandy, baked with a tamari soy, and served with a ginger lime rice pilaf and a pan seared vegetable mix gf

**PORK TENDERLOIN MEDALLIONS 36**

Pork tenderloin medallions brushed with a craft beer mustard with garlic and herbs. Wrapped in bacon with a port demi glace. Served with creamy risotto and daily vegetables gf

**KOREAN FIRE NOODLES 36**

Korean style fried pork cutlet and stir fried broccoli with carrot ribbons, sliced red onion, green onion, juanita peppers, green peppers and shaved cabbage. Tossed in our house made gochujang sauce and chow mein noodles

**TRADITIONAL CHICKEN PICCATA 38**

Traditional piccata cooked with capers, red onions in a white wine and lemon asiago sauce. Paired with a creamy risotto and broccolini gf

**LAMBORGHINI BURGER 27**

Ground new zealand lamb mixed with crumbled feta cheese, kalamata olives, fresh tomato, onion and peppers, topped with dill sour cream and fresh cucumber wheels, on a brioche bun

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