

Salads

SPINACH SALAD 18

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 18

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

CAPRESE BURRATA 26

Fresh buttery burrata cheese on a bed of arugula. Served with confit tomato, extra virgin olive oil, balsamic reduction and a red onion + lemon vinaigrette with focaccia bread

Apps

NACHOS 23

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

TACO DIP 20

Roasted garlic infused refried beans layered with a spiced cream cheese and tomatoes. Topped with cheese, black olives and green onions. Served with naan and corn tortillas

CRAB CAKES 24

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

DYNAMITE LUMPIA ROLLS 18

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

DUCK BOMBS 21

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 with pickled red onions, drizzled with a yogurt raita. Served on a bed of cilantro curry quinoa

Entrees

WINGS 22

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

TUNA POKE 24

Fresh chopped vegetables with diced ahi tuna, mixed in our house made poke sauce. Served over ginger + lime rice pilaf with naan bread

BEER BATTERED HADDOCK 24

Haddock dipped in our signature, house-made beer batter, fried crisp and served with coleslaw and tartar sauce

LAMBORGHINI BURGER 27

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

DONKATSU HANDHELD 22

Mini Korean style fried pork cutlets with our house made katsu sauce. Served with a roasted garlic aioli on a classic hamburger bun with kimchi.

TERIYAKI BAKED CHICKEN THIGHS 34

Marinated in honey + soy, served with ginger lime rice pilaf and a medley of vegetables

KOREAN FIRE NOODLES 36

Korean style fried pork cutlet + 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

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

CEDAR PLANKED SALMON 39

Atlantic salmon, oven baked with a walnut crust, caramelized lemon + honey butter. 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.