

Appetizers

LENTIL SOUP 10.00 (V) *gf*
Fried plantain, cherry tomato

FRENCH ONION SOUP 12.00
Caramelized onion broth,
Emmental cheese

ENDIVE SALAD 16.00 (V) *gf*
Roasted oyster mushrooms,
radicchio, heirloom cherry
tomatoes, frisée, basil infused
balsamic vinaigrette

WILD CANADIAN SOCKEYE 22.00 *gf*
Smoked salmon, potato pancake,
crème fraîche, caper berries

ST. JACOBS CHARCUTERIE 28.00
Cured sausage, pickled vegetables,
ham, grilled baguette

CANADIAN CHEESE BOARD 28.00
Fig jam, red wine poached pear,
raisin nut bread

CRISPY CHICKEN WINGS 18.00
Vegetable crudités, blue cheese dip

THAI CHILLI SQUID 18.00
Hot and sweet tomato glaze,
crisp vegetable chards

MARGHERITA THIN CRUST 19.00
Pomodoro sauce, fresh mozzarella,
basil, cherry tomatoes

SKILLET BAKED POUTINE 18.00
Crisp fries, Canadian cheese curds,
caramelized onion, gravy

TANDOORI LAMB SKEWERS 22.00
Naan bread, yogurt cilantro dip,
pickled red onion salad

WILD ARGENTINE SHRIMP 24.00
Seared with sweet garlic pearls,
white balsamic and cold pressed
olive oil

Sides

SAUTEED MUSHROOMS 8.00

ASPARAGUS 8.00

SEA SALTED FRIES 6.00

STEAMED JASMINE RICE 6.00

Dinner Entrées

BEEF RAVIOLI 34.00
Braised beef rib, cipollini onion,
port wine demi glace

GNOCCHI 30.00 (V)
Wild mushrooms, ricotta cheese,
fresh herbs, stewed tomato cream

SCALLOPS AND SHRIMPS 38.00
Thai scented rice, crisp bok choy,
ginger lime yellow curry

BARRAMUNDI FILLET 36.00
Sweet corn risotto, sautéed greens,
roasted carrot horseradish cream

VEAL TENDERLOIN 38.00
Asparagus, wilted greens,
gratin potato, wild mushroom sauce

ROASTED LAMB RACK 44.00
Herb mustard crust, Yukon mash,
rosemary reduction

CERTIFIED AGED ANGUS STEAKS
All steaks come with chefs'
vegetables, peppercorn sauce and a
choice of Yukon mash or thick cut
fries

7OZ BEEF TENDERLOIN 44.00

8OZ CENTER CUT NEW YORK 36.00

EAT WELL MENU

Our Chef has crafted these delicious dishes with your well-being in mind, giving you the freedom to choose when it comes to portion size, nutritional balance and quality of ingredients.

BUTTERNUT SQUASH SOUP 10.00 (V) *gf*
Diced Fuji apples,
maple, nutmeg,
soy milk

BLUEBERRY CHEVRE SALAD 12.00 (V) *gf*
Kale, coconut lemon
dressing

AHI TUNA TATAKI 22.00
Watercress, pickled
vegetables, warm soy
dressing

SUMMER HARVEST PASTA 30.00 (V)
Roasted garlic lemon
vinaigrette, cured
heirloom tomato,
Parmesan shavings

POMEGRANATE CHICKEN 34.00
Roasted root vegetables,
natural pan juices
infused with
pomegranate nectar

HONEY GARLIC GLAZED SALMON 38.00
Brown rice pilaf

Desserts

CREME BRULE CHEESECAKE 10.00
Shortbread crust, caramel,
meringue

CHOCOLATE MANGO MOUSSE 10.00
Alphonso mango,
vanilla biscuit

FRENCH LEMON TART 10.00
Fresh berries

TIRAMISU GATEAU 10.00
Espresso soaked biscuit,
chocolate shavings

CHAMPAGNE AND BERRY SORBET 10.00
Fresh mint

EXOTIC FRUIT AND BERRIES 10.00 (V)
Kaffir lime sherbet

OUR SOURCING PROMISE

We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible.

