

TO START

CHEESY FOCACCIA GARLIC BREAD 13

caramelized mozzarella , marinara sauce , grana padano

CRISPY TEMPURA PRAWNS **GF** 18

togarashi & pickled ginger dip , cucumber salad

SEARED SCALLOPS & DOUBLE SMOKED BACON **GF** 25

parsnip puree , truffle yuzu vinaigrette

SZECHUAN LETTUCE WRAPS 22

choice of : pulled chicken or crispy tofu chow mein noodles, bell peppers, wild mushrooms, edamame beans, pickled red onions, chill crisp hoisin sauce, cilantro, sesame seeds

CRISPY CHICKEN WINGS **GF** 19

saucy : hot , honey garlic , gochujang (with peanuts and cilantro) , jerk (with scallions and cilantro)

crispy : salt & pepper , dill pickle , hot or mild spice

served with truffle ranch dip , pickles

add : blue cheese dip +2

PORK DRY RIBS **GF** 17

served with ranch dip , pickles
choose a wing flavour to toss them in

AHI TUNA CRUDO 21

pickled pineapple , fresh jalapeno , cilantro , sesame citrus vinaigrette , taro root hickory sticks

CHARCUTERIE BOARD 29

3 types of locally made salami , 2 artisan cheese , house made mustard , calabrian chili pepper jam, bread & butter pickles , mixed olives , focaccia crostini

MAPLE ROASTED BRUSSELS SPROUTS **GF** 16

maple balsamic glaze , butter toffee peanuts , pickled peppers , scallions , grana padano

SIX OYSTERS ON THE HALF SHELL **GF** 26

east coast varieties , champagne mignonette , hot sauce , horseradish , lemon + lime

additional oysters 4.5 each

SOUP + SALAD

add to any salad :

5oz **GRILLED CHICKEN BREAST** +9

3 **GARLIC PRAWNS** +9

CLASSIC CAESAR

SAMPLER 10 | FULL 15

romaine hearts , bacon , grana padano , thyme croutons , medium egg

HARVEST SALAD **GF**

SAMPLER 12 | FULL 20

honey crisp apples , pumpkin seeds , red onion , dates , feta , carrots , romaine , mixed greens , citrus vinaigrette , taro hickory sticks

SOUP OF THE DAY

10

served with focaccia bread

ROAST TURKEY & BACON COBB SALAD **GF**

23

iceberg lettuce , applewood cheddar , avocado , tomato , pickled red onion , medium egg , roast corn , truffle peppercorn ranch **add :** blue cheese +2

BOWLS

ALBERTA BEEF BOLOGNESE 28

tagliatelle noodles , whipped ricotta , grana padano , fresh herbs

PAD THAI **GF** 29

shaved beef striploin , prawns , mushroom , bok choy , red pepper , carrot , onion , coconut curry sauce , roasted peanuts , cilantro

substitute beef and prawns for :
chicken breast +2

LOBSTER, PRAWN & BACON CARBONARA 34

spaghetti noodles , peas , silky egg yolk & grana padano sauce , roasted garlic , fresh herbs

CRISPY TOFU BUDDHA BOWL **V** 25

edamame , radish , carrot , cabbage , tomato , avocado , black beans , rice , tahini sauce , peanuts , green onion

substitute tofu for:
5oz chicken breast or 3 garlic prawns +4

THE MAIN COURSE

SURF & TURF **GF** 47

12 hour braised beef short rib & pan seared scallops, mashed potatoes, seasonal vegetables, red wine jus, crispy shallots, microgreens

CHAIRMAN'S 6oz FILET MIGNON **GF** 54

beef tenderloin, madeira hunter sauce, mashed potatoes, seasonal vegetables

CHAIRMAN'S CUT 12oz STRIPLOIN STEAK **GF** 56

brandy peppercorn sauce, mashed potatoes, seasonal vegetables

PAN SEARED CHICKEN BREAST **GF** 33

gnocchi, mushroom, spinach, tomato, brown butter jus

WILD WEST COAST SALMON 35

cous cous tabbouleh salad, tomatoes, cucumber, pickled red onions, parsley, mint, feta, citrus vinaigrette, parsnip chips

BRAISED LAMB SHANK **GF** 42

parsnip puree, root vegetable, sprout leaves, red wine jus, fresh mint

PORK SCHNITZEL 32

spinach spaetzle, seasonal vegetables, gravy, grilled lemon

MAIN COURSE ENHANCEMENTS :

6oz canadian lobster tail	23
hokkaido scallops (2 pieces)	15
garlic prawns (3 pieces)	9
garlic butter crimini mushrooms	6

PIZZA

add : DIP / 3 EA

truffle ranch or calabrian chili honey

add : VEGGIES+2 PROTEIN+5 CHEESE+4

FEATURE PIZZA

ask your server for details!

BEE STING 28

cream sauce, mozzarella, fior di latte, grana padano, fresh basil, honey

CUP & CHAR PEPPERONI 29

tomato sauce, ezzo pepperoni, mozzarella, fior di latte, banana peppers, honey

substitute: vegetarian beyond meat pepperoni +2

HAWAII FIVE-O 27

tomato sauce, double smoked bacon, mozzarella, fresh pineapple, fresh jalapeno, fresh basil

FORGE & FIRE 28

cream sauce, mozzarella, wild mushrooms, lemon zest, truffle pecorino, fresh basil

CAPRICCIOSA 29

tomato sauce, soppressata sausage, mozzarella, artichokes, olives, wild mushrooms, red onions, oregano

CARNIVORE 31

bolognese sauce, double smoked bacon, soppressata salami, spicy capicola, ezzo pepperoni, mozzarella, fior di latte, fresh basil

HAND HELDS

served with : FRIES OR SOUP OF THE DAY

substitute : CAESAR SALAD +3 OR HARVEST SALAD +3

add : GRAVY +3

CANADIAN BURGER 23

prime beef patty, bacon, canadian cheddar, caramelized onion aioli, lettuce, tomato, dill pickle, sesame brioche bun

LOCALLY MADE VEGAN BURGER **V** 23

roasted vegetable hummus, lettuce, tomato, dill pickle, sesame brioche bun

CRISPY CHICKEN SANDWICH 23

nashville hot chicken, creamy coleslaw, dill pickles, dill mayo, sesame brioche bun

spiced to your liking : mild, medium, or hot

GRILLED CHICKEN HOAGIE 23

achiote marinated chicken, iceberg lettuce, tomato, avocado, house bacon, cheddar cheese, dill pickle, basil aioli, caramelized onion baguette



SCAN TO
READ OUR
PIZZA STORY

DID YOU ENJOY YOUR RENDEZVOUZ?
LEAVE A REVIEW

MANAGED BY  VINTAGE GROUP

Large Parties 8 and over will be subject to an 18% auto gratuity