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 HOKKAIDO SCALLOPS *GF* 25
sweet corn puree , crispy chorizo , fresh herbs

TACOS AL PASTOR *GF* 15
adobo pork , charred pineapple , guajillo reduction , pickled onion , cilantro , corn tortillas

CRISPY CHICKEN WINGS *GF* 19
saucy : *hot , honey garlic , gochujang (with peanuts and cilantro) , szechuan (with scallions)*
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

TUNA TATAKI *GF* 21
unagi , avocado , pickled onion , cucumber , crispy garlic , sesame seeds

CHARCUTERIE BOARD 29
3 types of locally made salami , 2 artisan cheese , house made mustard , chili honey , bread & butter pickles , mixed olives , focaccia crostini

CRISPY CALAMARI *GF* 18
pickled cucumber , gochugaru , spring onions , sesame lime aioli

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

HOUSEMADE SOUP OF THE DAY
10
served with focaccia bread
THE BEST SOUP IN THE CITY!

ROAST TURKEY & BACON COBB SALAD *GF*
23
lettuce , applewood cheddar , avocado , tomato , pickled red onion , medium egg , roast corn , truffle peppercorn ranch ***add :*** *blue cheese* +2

BOWLS

ALBERTA LAMB RAGU 28
pappardelle , olives , fresh mint , lemon , grana padano
suggested wine pairing:
cotarella vitano cabernet sauvignon

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

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

SEARED ATLANTIC SALMON ***GF*** **35**
corn velouté , corn & edamame succotash ,
roast potato , fresh herbs
suggested wine pairing:
invivo sauvignon blanc

PORK LOIN ***GF*** **33**
apple gastrique glaze , sweet potato puree ,
roasted brussels sprouts , fresh apple
suggested wine pairing:
laroche pinot noir

PORK SCHNITZEL **32**
spinach spaetzle , seasonal vegetables ,
gravy , grilled lemon

MAIN COURSE ENHANCEMENTS

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

PIZZA

add : **DIP / 3 EA**
truffle ranch or 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 , honey

HAWAII FIVE-O 27
tomato sauce , double smoked bacon , mozzarella ,
fresh pineapple , fresh basil

FORGE & FIRE 28
cream sauce , mozzarella , wild mushrooms ,
lemon zest , truffle pecorino , fresh basil

PROSCIUTTO ARUGULA 29
tomato sauce , prosciutto , fresh arugula ,
lemon oil , grano padano

CARNIVORE 31
tomato 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**

substitute : **GLUTEN FREE BUN +3**

add : **GRAVY +3**

CANADIAN BURGER 23
house made prime beef patty , bacon , canadian
cheddar , lettuce , tomato , red onion , dill pickle ,
our special sauce , brioche bun
substitute: *local vegan patty*
suggested beer pairing:
vintage blonde lager

CRISPY CHICKEN SANDWICH 23
nashville hot chicken , creamy coleslaw ,
dill pickles , dill mayo , brioche bun
spiced to your liking : *mild , medium , or hot*

GRILLED CHICKEN CLUB 23
achiote marinated chicken , lettuce , tomato ,
house bacon , cheddar cheese , dill pickle ,
basil aioli , herb ciabatta

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

SCAN TO READ OUR PIZZA STORY

GF *- gluten free* | ***V*** *- vegan*

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