



## STARTERS

### **Soup of the day**

*A unique daily soup crafted by our chefs 9.50*

### **Caesar Salad**

*Crisp Romaine lettuce tossed with confit bacon and asiago cheese in our signature caesar dressing & topped with an asiago crisp 13.50*

### **Beet Salad**

*Beets with lime crème fresh and vinaigrette 14 gf, v*

### **Arugula, Pumpkin and Shrimp Salad**

*Arugula, roasted pumpkin seeds and sautéed shrimp with a pumpkin vinaigrette 17 gf*

### **Raw Oysters**

*Rotating selection served with classic mignonette \$4 each gf*

### **Dragon Chicken**

*Deep fried chicken thighs tossed in dragon sauce with nori flakes 15.50*

### **Pizza Dip**

*Pepperoni pizza dip served with house made tortilla chips 14*

### **Haloumi Cheese Sticks**

*Golden brown fried haloumi cheese served with marinara sauce 14 gf, v*

### **Mushroom Arancini**

*Wild mushroom arancini served with tomato sauce, and charred brussel sprouts 17 v*

*Add the following to any salad...grilled vegetables 7, grilled salmon or herb chicken 9, sautéed shrimp or grilled striploin 10*



## **MAINS**

### ***The Katana Burger***

*Angus beef patty or Beyond Beef patty (v) on brioche bun, topped with bacon, mushroom demi, provolone and cheddar 21*

### ***AAA Beef Tenderloin (8oz)***

*Pressed with pink peppercorns and served with creamy peppercorn sauce 41 gf*

### ***Turkey Scallopini***

*Served with a creamy cranberry sauce and dressing croquet 29*

### ***Herb Crusted Canadian Lamb Rack***

*4 Bones crusted with gluten free crumb 42 gf*

### ***Catch of the Day***

*Seasonally fresh and market priced*

### ***Chicken Kiev***

*Breaded chicken breast stuffed with herb butter and mozzarella cheese 30*

*Selections above are served with daily vegetable and choice of: Mash Potato, Gnocchi, or Barley with herbs gf, v*

### ***Chicken Pazole***

*Mexican stew of peppers, beans, hominy and chicken topped with cabbage, radish, and coriander and sour cream 22 v*

### ***Vegetable Fricassee***

*Mushroom, broccoli, sweet potato, zucchini, onions, and peppers in a creamy garlic, ginger curry sauce 20 gf, v*

### ***Wild Mushroom Rissotto***

*Served with Duck confit 33 gf*

### ***House Made Gnocchi***

*Served with butternut squash, kale, sage & walnuts 23 v*