



## STARTERS

### **Soup of the day**

*A unique daily soup crafted by our chefs 10.25*

### **Roasted Baby Tomato Caprese**

*Warm tomatoes, thyme, garlic, and Burratini with our delicious focaccia to soak it all up  
15 v*

### **Caesar Salad**

*Crisp Romaine lettuce tossed with confit bacon and asiago cheese in our signature Caesar dressing & topped with an asiago crisp 14 (gf w/o croutons, v w/o bacon)*

### **Pomegranate and Citrus Salad**

*Mixed greens with pomegranate, citrus, sliced almonds, red onion & feta, drizzled with poppy seed dressing 16.50 gf, v*

### **Scallops on Sweet Potato Puree**

*Succulent scallops sitting on top of velvety puree 20*

### **East Coast Mussels**

*Steamed in beer, garlic and butter 17.50 gf*

### **Country Terrine**

*Chicken liver, pork, veal and ham pate served with, grainy mustard gherkin, sweet drop peppers and crostini 18.50*

### **Buttermilk Fried Calamari**

*Served with tzatziki sauce 16.50*

### **Trio of Meatballs**

*3 ground beef meatballs served upon Buffalo, Swedish, and Asian sauce 14*

### **Flatbread**

*Prosciutto, Burratini cheese, grilled asparagus pesto oil & hot honey 18*

### **Raw Oysters**

*Rotating selection served with classic mignonette 4 - \$16, 8 - \$32, 12 - \$46*



## MAINS

### **Canadian Lamb Lollipops**

4 Bones crusted with gluten free crumb  
48 gf

### **Baked Halibut 8 oz**

Parmesan crusted with sundried tomato  
cream sauce 46

### **Beef Tenderloin 8 oz**

With mushroom demi 52 gf

### **Duck Breast**

With orange honey glaze 35 gf

### **Pork Milanese**

Crusted thin pork slices served with  
lemon, caper cream sauce 32

### **Bison Striploin 10 oz** (rare - med rare)

With caramelized onions and balsamic  
demi 50 gf

### **The Katana Burger**

Angus beef patty or Baked Portobello  
Mushroom (v) on brioche bun, topped with  
smoked bacon chutney and smoked  
cheddar cheese 22.50

*Selections above are served with daily vegetables (except burger) and choice of duchess potato, saffron risotto, or sweet potato puree (vegan)*

### **Bouillabaisse**

Scallops, mussels, calamari, shrimp and fish in a light saffron tomato broth 43 gf

### **Creamy Pesto Fettuccine**

With grilled asparagus and grated asiago 27 v

### **Zucchini Noodles**

Spiralled noodles in a creamy curry sauce with vegetables and falafel balls 27 vegan

### **General Tao Chicken**

Fried chicken thighs tossed in a sweet & spicy sauce served over jasmine rice 31

*Add the following to anything on this menu...grilled vegetables 7, grilled salmon or herb chicken 9, sautéed shrimp or grilled striploin 10, blue cheese 5*