

STARTERS

Soup of the Day A unique daily soup crafted by our chefs 9.50

Caesar Salad

Crisp romaine lettuce tossed with roasted, crumbled bacon and parmesan cheese in our caesar dressing and topped with asiago crisp 13.50

Dragon Chicken

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

Winter Salad

Mixed greens with beets, red wine poached pears, blue cheese and toasted cashews. Drizzled with pumpkin vinaigrette 16 *gf*, *v*

Haloumi Cheese Sticks

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

Add the following to either salad...

Grilled Vegetables \$7, Smoked or Grilled Salmon, or Herb Chicken \$9, Sautéed Shrimp, or Grilled AAA striploin \$10

SANDWICHES

The Katana Burger

Angus beef patty or Beyond Beef patty (v) on brioche bun, topped with bacon, and jalapeno havarti 19.50

Sweet Potato Quesadilla

Roasted sweet potato, zucchini, onions, and peppers with grated cheddar, served with salsa and sour cream 16.50 v

Katana "Cubano"

Pulled pork, ham, swiss cheese, sundried tomato pesto mayo and pickle, on a vienna roll 18



Smoked Salmon Wrap Romaine, carrots, guacamole and dijonnaise 19

Piri Piri Chicken Sandwich

Chicken breast marinated in house made piri piri, on brioche served with tomato, arugula and creamy mayo 17

French Beef Dip

Slowly roasted beef,mustard,caramelized onions & provolone cheese on a vienna roll with porcini mushroom jus 20

Sandwiches served with French Fries, House Salad, Soup, or Caesar Salad. Substitute Sweet Potato Fries with Chipotle Dipping Sauce, or add Gravy \$3

MAINS

Striploin Steak au Poivre

7 oz. Striploin pressed with pink peppercorns and served with creamy peppercorn sauce, seasonal vegetables and sweet fries 23

Haddock and Chips

Tempura beer battered crispy fish, served with French fries, house made tartar sauce and creamy coleslaw 19

Wild Mushroom Risotto Creamy mushroom risotto with salmon 21 qf

Chicken Pozole

Mexican stew of peppers, beans, hominy and chicken topped with cabbage, radish, and coriander and sour cream 19 gf

Shephard's Pie

Seasoned ground lamb, peas, corn, and carrots topped with whipped potato 19 gf

Vegetable Fricassee

Mushroom, broccoli, sweet potato, zucchini, onions, and peppers in a creamy garlic, ginger curry sauce 18 gf, v