

STARTERS

Soup of the day

A unique daily soup crafted by our chefs 10

French Onion Soup

Warm and cozy beef broth and caramelized onion soup topped with croutons and melted cheese 12.50 v

Caesar Salad

Crisp Romaine lettuce tossed with confit bacon and asiago cheese in our signature Caesar dressing & topped with an asiago crisp 13.75

Beet Salad

Mixed greens with tri coloured beets, feta cheese and candied pecans. Drizzled with grilled pineapple vinaigrette 16 gf, v

Grilled Endive

Gilled endive topped with maple butter and pecan reduction 12.50 gf, v

East Coast Mussels

Steamed in white wine, garlic and butter 17 gf

Bone Marrow

Roasted bone marrow served with onion demi, grainy mustard and crostini 17

Lasagna Fritta

Lasagna noodles filled with cheese and beef then rolled, battered and fried until crispy with pomodoro sauce 16.50

Pub Plate

Jacket potato, flautas, & cauliflower bites served with chipotle sauce & sour cream 14

Spinach & Artichoke Dip

Creamy and warm served with nann 18 v

Raw Oysters

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



MAINS

The Katana Burger

Angus beef patty or Beyond Beef patty (v) on brioche bun, topped with bacon, caramelized onion and chili Gouda cheese 22.50

Venison Tenderloin (rare - med rare) With blackberry demi 52 gf

Catch of the Day

Seasonally fresh and market priced

Rib Eye (10oz)

Grilled with blistered baby tomatoes and rosemary 44 gf

Duck Confit

Canadian duck leg slowly simmered with cranberry sauce 33 qf

Chicken Florentine

Pan roasted chicken thighs served with a spinach white wine cream sauce 32 gf

Selections above are served with daily vegetables (except burger) and choice of smashed roasted potato, couscous pilaf, or Verde Jasmine rice (vegan)

Lamb Rogan Josh

Creamy tomato curry sauce, tender lamb served over Jasmine rice 31 gf

Three Cheese Ravioli

Home made pasta pouches filled with 3 cheese blend, in a creamy butternut squash delicate sauce 25 v

Bibimbap (Korean Rice Bowl)

Sautéed vegetables, Korean marinated beef, fried egg, with spicy Bibimbap sauce 31 gf

Vermicelli Pad See Ew

Thai stir fry dish, vegetables and tofu 23 gf, vegan

Osso Buco

Braised veal shanks with red wine broth, gremolata and vegetables served with creamy parmesan polenta 38

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