



## STARTERS

### **Curried Coconut Carrot & Coriander Bisque**

Topped with julienne vegetables and olive oil. Vegan, vegetarian and gluten free \$9

### **Caesar Salad**

Crisp romaine lettuce tossed with confit bacon and parmesan cheese in our Caesar dressing and topped with an asiago crisp \$13

### **Beetroot Salad**

A bountiful medley of beets, served with crumbled chevre, heritage greens, walnut confit, walnut oil and balsamic glaze \$15

### **Scallops and Bacon**

Maple and star anise glazed double smoked bacon, with a colossal sea scallop. Pickled peppers, green peas and ajo blanco \$15

### **Artisan Duck Sausage Pogos**

Deep fried in cornmeal and tempura batter and served with roasted apple aioli \$16

### **The Olive Branch**

House marinated olives, and olive tapenade alongside a selection of cheeses. Served with grilled nann bread and fruit chutney \$13/\$18

### **Oktoberfest Style Mussels**

PEI mussels, simmered in German style pilsner, Kozlicks triple crunch mustard, and duck sausage \$17

### **Fall Shrimp Taco Bowl**

Baby shrimp on shredded nappa cabbage and root vegetable slaw, topped with a ginger beet salsa, and double smoked cheddar in an authentic corn tortilla bowl. Chili oil and coriander garnish \$16

*Katana Cares: Around 20 billion Kg of plastic ends up in the ocean every year, including straws.  
Katana has joined in the movement to not use straws in our drinks. If you do need a straw, please  
ask and a paper straw will be provided*



## MAINS

### **Katana "Burger Bar"**

Choice of: 7 Oz. Angus beef patty or a grilled chicken breast on brioche with smoked cheddar \$21.50 Add (\$2each) caramelized onions, sautéed mushrooms, tempura onion rings, streaky bacon or a fried egg

### **The "Chop House" Section**

(All of our steaks are Canadian AAA and dry aged for a minimum of 30 days and butchered in house)

#### **Top Sirloin 'Baseball' Steak**

8oz \$34 10oz \$35

#### **Ribeye Steak**

10oz \$36 12oz \$38 16oz \$42 32oz \$60

**Atlantic Salmon \$30**

#### **Stuffed Festive Chicken**

Pan seared chicken breast, filled with cranberry, elderflower & sage stuffing \$31

(Chop house section accompanied with a medley of chef's daily vegetables and a choice of triple cooked chips, classic butter whipped mash, harvest succotash, or rice pilaf as well as choice of 1) creamy three peppercorn sauce 2) garlic, onion and mushroom ragout 3) cafe de paris compound butter)

### **Guinness Braised Irish Lamb Shank**

Served with an oat and barley 'spice burger' mint sauce and pan gravy \$32

### **Short Rib "Chili"**

Ontario short rib braised in tequila and beef stock with tomatoes, corn, smoked peppers and aromatics. Garnished with authentic chips and and coriander crema \$33

### **Ragout alla Bolognaise**

Ground chuck and soffrito simmered for 12 hours in tomatoes and red wine with, chorizo sausage and stewed beef on rigatoni noodles. Baked with Asiago cheese, and served with a side salad \$28

### **Risotto of Fall Vegetables**

A medley of sautéed harvest vegetables in a creamy Arborio rice, asiago, olive oil, & roasted nut garnish \$24