



## STARTERS

### ***Curried Coconut Carrot and Coriander Bisque***

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

### ***Soup of the Day***

A unique daily soup crafted by our chefs. \$8

### ***Caesar Salad***

Crisp romaine lettuce tossed with bacon and Parmesan in our Caesar dressing and topped with asiago crisp. \$13

### ***Festive Salad***

Plumped dried fruit on heritage greens with confit walnuts, roasted apples, crumbled chevre and lemon vinaigrette. \$15

### ***Artisan Duck Sausage Pogos***

Deep fried in cornmeal and tempura batter and served with roasted apple aioli. \$15

### ***Oktoberfest Style Mussels***

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

Add the following to either salad...

Pesto Grilled Chicken \$7, Grilled Vegetables \$5, Grilled AAA Sirloin \$9, Smoked or grilled Salmon \$7, Sautéed Shrimp \$7

## SANDWICHES

### ***"The Katana Burger bar"***

Choice of: 7 oz. Angus beef patty, Portobello mushroom, or smoked salmon on brioche bun, topped with streaky bacon and smoked cheddar. \$18.50

### ***Classic Reuben Sandwich***

Montreal smoked meat with Swiss cheese, sauerkraut and 1000 island dressing on toasted marble rye. \$16.50

### ***The Cubano***

Pulled pork, Virginia style ham, Swiss cheese, pickles and garlic dijonaise served on a French baquette. \$18



***Smoked Salmon Wrap***

*Sundried tomato and olive tapenade spread on a flour tortilla with red onion, cucumber and Parmesan. \$16*

***Loaded Kensington Market Sandwich***

*Grilled Chicken, Peameal and cheddar on brown, topped with maple mustard, heritage greens and tomato. \$17*

Sandwiches served with French Fries, House Salad, Soup, or Caesar Salad. Substitute Sweet Potato Fries with Chipotle Dipping Sauce for \$2.

## **MAINS**

***6 oz. Top Sirloin Steak***

Topped with creamy peppercorn sauce and served with French fries and sautéed vegetable **or** a side salad. \$21

***Beer Battered Haddock and Chips***

Served with French fries, coleslaw & chunky tartar sauce. \$19

***Seafood and Fall Vegetables Risotto***

Atlantic salmon and baby shrimp in creamy Arborio rice, finished with asiago cheese and olive oil. \$19

***Ragout alla Bolognese***

Ground chuck & soffrito simmered for 12 hours with tomatoes & red wine served on rigatoni, baked asiago cheese with a side salad. \$19

***Steak and Guinness Pie***

Served in a Yorkshire pudding bowl, topped with scallions and served with a choice of side. \$20

*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*