

Salads and Shareables

Fresh House Made Soup inspired by what is fresh and in season	9.00
Onion Soup Gratinée local onions, purple stripe garlic, beef broth, artisanal croustade, blended five cheese	10.50
Spring Seafood & Vegetable Chowder salmon, white fish, smoked trout, mussels & shrimp, baby new potatoes, asparagus, carrots & local corn	12.00
Smoked Duck Flat Bread hazelnut pesto, grilled bosc pear, goat cheese, local honey, baby arugula	12.50
Shaved Beef Carpaccio herb & peppercorn crusted beef tenderloin seared & shaved, dijon aioli, shaved padano, crisp fried capers, niagara microgreens	14.00
Crispy Calamari house smoked jalapeño aioli, grilled lemon	17.00
Yellow Fin Tuna Tataki citrus infused soy, fresh ginger, scallions, toasted sesame seeds, crispy wonton straws	18.50
Steamed East Coast Mussels choice of; Traditional white wine, garlic, herb & toma- to, Ale mustard & garlic or Coconut red thai curry Grilled local artisan crostini	15.00
Chef's Charcuterie Board daily selection of cured meats, sausage, local artisan cheese, marinated olives & grilled smokey french demi baguette	18.50
Pan Fried Japanese Gyoza chicken & pork dumplings, ginger soy vinegar	13.00
Hazelnut Pesto Grilled Naan edamame cilantro dip, house-made hummus, marinated olives, feta cheese	13.50
Chilled Shrimp & Avocado Cocktail chunky tomato compote	15.00
Seared Yellow Fin Tuna Salad cumin seared, tri-colour quinoa, red onions, peppers, cucumbers, tomatoes, golden raisins, feta cheese, red wine vinaigrette	23.00
Power Salad baby kale, yellow chard, spinach & lolla rossa, roast- ed red & golden beets, fresh blueberries, avocados, spiced pecans, gari ginger citrus vinaigrette	14.00
Traditional Caesar Salad romaine hearts, house spiced focaccia croutons, shredded parmesan, crisp bacon lardons, creamy garlic dressing	10.50
Steak and Blue Cheese Salad baby kale, yellow chard, spinach & lolla rossa, fresh avocados, chopped eggs, blue cheese, bacon lardons, grape tomatoes, pepper-cream dressing, grilled bistro steak	21.00

Pizza

Sicilian Pizza tomato basil sauce, spicy italian sausage, roasted red peppers, shaved parmesan, dressed baby arugula	19.00
Fresh from the Garden tomato basil sauce, roasted peppers, fire-roasted mushrooms, grilled eggplant, roasted tomatoes, marinated olives, herb seedlings	19.50

Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk
of food-borne illness.

Applicable taxes and gratuities not included.

Steaks and Ribs

7 oz AAA Beef Tenderloin	42.00
10 oz Centre Cut New York Steak	36.00
10 oz Bistro Fillet	26.00
12 oz AAA Ribeye	38.00
Grilled Lamb Sirloin	31.00
BBQ Baby Back Ribs (1 pound Half Rack)	19.00
BBQ Baby Back Ribs (2 pound Full Rack)	29.00
<i>choose 1 sauce & 1 side (\$5 each additional choice)</i>	

SAUCES:

red wine veal jus, sauce béarnaise, blue cheese
cream, smoked jalapeño aioli, brandy peppercorn
cream, bacon mushroom ragout

SIDES:

grilled asparagus, mac and five cheese, fire-roast-
ed woodland mushrooms, sour cream and chive
smashed potato, house cut pomme frites, butter
glazed heirloom carrots with french beans & olives,
steamed basmati rice, butter herb poached baby
white potatoes, mini greek salad with feta

Add: Garlic sautéed shrimp (min. 3 pc.) 2.50/pc

Add: Seared Yellow Fin Tuna (4oz.) 18.00

Mains

Seafood Steamer salmon, shrimp, scallops, lobster, fingerling potatoes, saffron fennel tomato stew, charred smokey french demi baguette	28.00
Grilled Maple Pepper Salmon leek & mushroom croquette, french bean & olive sauté, shallot vinaigrette	27.00
Pan Seared Steelhead Trout butter herb poached baby white potatoes, grilled asparagus, honey sage butter	27.00
Veal and Portobello Mushroom Meatloaf sour cream & chive smashed potato, caramelized cipollini onions, red wine mushroom veal jus	22.00
Boneless Half Chicken and Stuffing roasted boneless half chicken, sausage & herb stuffing, apple cranberry jam, sour cream & chive smashed potato, chicken jus lié	26.50
Scratch Butter Chicken tandoori braised chicken, steamed basmati rice, grilled naan, tomato, raita	20.00

Pasta

Spaghettini Aioli fresh Queens spaghettini, olive oil, toasted garlic, chile flakes, fresh cracked pepper, shredded reggiano cheese, squeeze of lemon	13.50
Rigatoni Bolognese savory sauce of ground veal, pork & beef with tomatoes & fresh herbs, fresh local pasta, rich veal jus, whole butter & reggiano cheese	21.00
Seafood & Spicy Sausage Spaghettini Arrabiata shrimp, scallops, salmon, lobster & mussels, hot italian sausage, spicy tomato arrabiata, fresh local spaghettini, herbs & shredded reggiano cheese	26.00
Mac and Five Cheese fresh Queens cavatappi, whole cream, buttered bread crumbs	17.00