

OYSTERS

HALF OR FULL DOZEN

mp

house mignonette
horseradish & lemon

SMALL PLATES

LITTLE GEM SALAD

\$ 14.00

cherry tomatoes, heirloom radish
hard boiled egg, pumpkin seeds
house ranch

DEVILLED EGGS

\$ 12.00

tarragon & truffle

WARM CRAB DIP

\$ 18.00

blue crab, spinach & artichoke
crispy taro chips

BUTTERNUT SQUASH SOUP

\$ 13.00

coconut milk, lemongrass, maple
pepitas & chives

ONTARIO BURRATA

\$ 21.00

warm peach & honey cardamom compote
toasted pistachios, grilled sourdough

STEAMED MUSSELS

\$ 23.00

1 lb. / white wine, cherry tomatoes, shallots



*due to the nature of our menu - we do not offer any
changes, modifications or omissions to our dishes*

CLASSICS

PORK KASSLER

\$ 30.00

10 oz. bone-in chop
brined & smoked
sauerkraut, cherry jus

HOT TURKEY

\$ 29.00

organic turkey breast, challah
bourbon gravy, shaved black truffles

ROTISSERIE

CORNISH HEN

\$ 24.00

pomme purée, asparagus
hot sauce butter

FISH & CHIPS

\$ 24.00

fresh atlantic cod, beer-battered
sweet potato frites, house tartar
napa cabbage slaw

**available on friday & saturday*

SEAFOOD

SEAFOOD BISQUE

\$ 33.00

saffron, scallops, tiger shrimp, mussels
sweet corn & chives, toasted challah

BLACK COD

\$ 36.00

pickled mussels, roasted beets
lentils du puy, brown butter caper sauce

TUNA

\$ 30.00

romesco, broccolini, toasted almonds

GRILLED TIGER SHRIMP

\$ 29.00

garlic butter, white wine, parsley
creamy polenta, charred greens

BEEF

TARTARE

\$ 32.00

xo sauce, egg yolk, crinkle cut potatoes

STEAK FRITES

\$ 41.00

8 oz. aaa dry-aged ribeye
sweet potato frites, malt & garlic aioli
add half lobster tail

+ \$ 10.00

STEAK AU POIVRE

\$ 41.00

8 oz. aaa dry-aged ribeye
asparagus, mushrooms, miso brandy cream

PASTA

MUSHROOM TAGLIATELLE

\$ 23.00

porcini cream, parsley, grana padano

CANESTRI A LA VODKA

\$ 22.00

burrata, pimento rosé sauce, basil
add half lobster tail

+ \$ 10.00

LAMB RAGU TAGLIATELLE

\$ 24.00

sourdough gremolata, peas