

APPETIZERS

Roasted Tomato Soup cheese crostini	\$14
Garlic Cheese Bread baguette, cheddar, Grana Padano, Swiss	\$13
Original 1964 Caesar Salad romaine hearts, light curry dressing, double smoked bacon, Parmesan, croutons	\$14
Classic Caesar Salad romaine hearts, house made dressing, double smoked bacon, Parmesan, croutons	\$14
Shredded Kale Salad Bosc pear, pumpkin seeds, dried currants, heirloom carrots, Grana Padano, white truffle vinaigrette	\$20
Fried Calamari chili, garlic, parsley, shallot butter	\$26
Beef Carpaccio Canadian Prime tenderloin, truffle oil, shaved Grana Padano, baby arugula	\$27
Tuna Tartare ginger, sesame, chili, house guacamole, nori chips	\$36
Seared Scallops sweet potato purée, chorizo sausage, foie gras jus	\$38
Oysters on the Half Shell Mignonette, fresh horseradish, lemon	<i>per piece</i> \$3
Nam Jim Shrimp Cocktail five piece shrimp, nam jim sauce, lime	\$29

SIDES TO SHARE

Meant for 2 or more people...or just you!

Sea Salt Fries	\$14
Parmesan Fries shaved black truffle	\$22
Creamy Mashed Potatoes	\$19
Steamed Broccolini tahini, lemon, slivered almond	\$19
Sautéed Hand Foraged Mushrooms	\$21
Roasted Brussels Sprouts roasted garlic, Parmesan cream sauce	\$19
Togarashi Spiced Onion Rings grilled scallion kewpie mayo	\$16
Roasted Heirloom Baby Carrots oregano brown butter	\$19
Buttered Baked Potato chives, sour cream, smoked bacon	\$16

MAINS

Cottage Pie	\$25
traditional cottage pie topped with glazed mashed potato, served with green salad	
Black Angus Burger	\$29
house ground Canadian Prime striploin/sirloin, brioche bun, house cut fries, saffron aioli, traditional garnishes	
Rainbow Trout	\$30
grilled rainbow trout fillet, mixed greens, red onion, cherry tomato, cucumber, lemon oil, goat's cheese, pine nuts, pear vinaigrette	
Cornish Hen	\$49
Jerusalem artichoke, asparagus, sautéed mushrooms, bordelaise	
Steak and Fries	\$49
8oz Black Angus striploin, house cut fries, aioli	
Pan Seared Halibut	\$45
fire roasted pepper, spicy seafood tomato sauce, coriander cress	
Soy and Ginger Salmon Filet	\$50
steamed bok choy, scallion slaw, chili oil	
Grilled Branzino	\$52
vinegar peppers, arugula, lemon	
Centre Cut Tenderloin	\$65
6oz Black Angus tenderloin, roasted root vegetables, bordelaise	

FRESH PASTA

Rigatoni Alla Vodka	\$29
house pomodoro, chilies, light vodka rosé sauce	
Spaghetti Pomodoro	\$25
house made tomato sauce, basil, Parmesan	
Vegetable Pasta	\$25
Brussels sprout leaves, roasted peppers, artichoke hearts, white wine, shallot butter	
Penne Alfredo with Chicken	\$31
Parmesan, sautéed mushroom, double smoked bacon	
Chorizo and Shrimp Linguine	\$32
spicy seafood sauce, roasted peppers	
Lobster Mac and Cheese	\$39
lobster meat, béchamel, gruyere, breadcrumbs	

KIDS MAINS

House made Chicken Fingers with Fries	\$18
Penne with Butter and Cheese	\$12
Kids Burger with Fries	\$16



MEATS

12oz Black Angus Striploin Guelph, ON	\$70
8oz Black Angus Centre Cut Filet Guelph, ON	\$70
16oz Black Angus Ribeye High River, AB	\$80
12oz Canadian Prime Dry Aged Striploin Guelph, ON	\$90
22oz Bone In Black Angus Ribeye High River, AB	\$95
6oz Australian Tajima Wagyu Tenderloin Queensland, AUS	\$140
30oz Black Angus Porterhouse Guelph, ON	\$140
6oz Japanese A5 Wagyu Striploin Miyazaki, JPN	\$180
44oz Black Angus Tomahawk High River, AB	\$195

ADD ONS

8oz Black Angus Striploin	\$45	Jumbo Black Tiger Shrimp	<i>per piece</i> \$9
6oz Black Angus Tenderloin	\$60	Grilled Trout Filet	\$20
Grilled Chicken Breast	\$20		

SAUCES

\$10

Bordelaise

Chimichurri

Peppercorn

Foie Gras Jus

Mushroom and Cognac