

APPETIZERS

- Original 1964 Caesar Salad** \$16
romaine lettuce hearts, double smoked
bacon, Parmesan, brioche croutons,
original 1964 curry scented Caesar dressing
- Classic Caesar Salad** \$16
romaine lettuce hearts, double smoked
bacon, Parmesan, brioche croutons,
traditional Caesar dressing
- Chicken Noodle Soup** \$12
slow braised leg of chicken, fresh herb
chicken broth
- Beet Carpaccio** \$21
micro greens, toasted pistachios, citrus
vinaigrette, dill infused goat cheese
- Burrata Salad** \$24
roasted winter squash, organic beets, truffle
honey, aged balsamic
- Oysters on the Half Shell** *per piece* \$3.50
mignonette, fresh horseradish, lemon
- Tuna Tartare** \$33
fresh ahi tuna, avocado, honey/soy/wasabi
glaze, sesame chips
- Angus Carpaccio** \$24
shaved Canadian prime tenderloin, micro
arugula, shaved Parmesan, black truffle
vinaigrette
- Grilled Octopus Salad** \$32
pickled vegetables, baby arugula, aged
balsamic, basil oil
- Shredded Kale Salad** \$23
bosc pear, pumpkin seeds, dried currants,
heirloom carrots, Grana Padano, white
truffle vinaigrette

MAINS

Atlantic Salmon Fillet \$40
roasted Brussels sprouts, smoked bacon, dill,
lemon butter sauce

Chicken Picatta \$32
seared paillard of organic chicken breast,
fried capers, grilled broccolini, thyme, lemon
butter

Steak Salad \$33
grilled flatiron, charred radicchio, sautéed
field mushrooms, grilled onion, balsamic
demi-glace

Vegetarian \$31
sautéed farro, root vegetables, preserved
lemon, fresh herbs, chive oil

Braised Short Rib \$27
jalapeño cornbread, red wine reduction

Angus Burger \$35
housemade frites, aged white cheddar, saffron
aioli, brioche bun

Spaghetti Lobster \$39
blistered cherry tomatoes, shallots, fresh
herb white wine butter

Tiger Shrimp Risotto \$48
classic risotto, sautéed tiger shrimp,
asparagus, chive oil

Rigatoni Bolognese \$28
classic ragout of pork, veal, beef,
San Marzano tomatoes, Grana Padano

Prime Rib Sandwich \$29
slow roasted prime rib, grilled rapini,
horseradish aioli, au jus
available until 5pm

Prime Rib \$42
10oz prime rib, herb roasted baby potatoes,
asparagus spears, Bordelaise sauce
Add 2oz for \$8
available until 5pm

Add Black Tiger garlic shrimp *per piece* \$9

Add Jumbo Scallops *per piece* \$12

WHITE

	6oz	9oz
PROSECCO		
Tenuta Santomè Prosecco Brut Veneto, Italy	\$18	
Casa Bianca Brut Prosecco Rosé Veneto, Italy	\$20	
ROSÉ		
Les Vignes Rosé Faugères, France, 2020	\$16	\$24
CHARDONNAY		
Bouchard Père & Fils Macon-Lugny Saint-Pierre Burgundy, France, 2019	\$16	\$24
PINOT GRIGIO		
Cantine Salvalai Pinot Grigio Veneto, Italy, 2020	\$16	\$24
RIESLING		
Cave Spring Cellars Dolomite Riesling VQA Niagara Escarpment, Ontario, Canada, 2019	\$15	\$23
SAUVIGNON BLANC		
Loveblock Sauvignon Blanc 'Estate' Marlborough, New Zealand, 2020	\$16	\$24

RED

CABERNET SAUVIGNON		
Blazon Cabernet Sauvignon Lodi, California, USA, 2019	\$16	\$24
CHIANTI		
Casalbosco Chianti DOCG Tuscany, Italy, 2019	\$16	\$24
MALBEC		
Callia Alta Malbec San Juan, Argentina, 2021	\$16	\$24
MERLOT		
GreenLane Estate Winery Merlot Christine's Block Beamsville Bench, Ontario, Canada, 2018	\$18	\$27
PINOT NOIR		
Bouchard Père & Fils Réserve Bourgogne Pinot Noir Burgundy, France, 2019	\$16	\$24
RIOJA		
Rioja Vega Semi-Crianza Rioja, Spain, 2019	\$15	\$23
SHIRAZ		
Barossa Valley Estate Shiraz Barossa Valley, Australia, 2020	\$16	\$24