

APPETIZERS

Pan Seared Calamari

coriander and dill, lemon beurre blanc *Ask for it spicy!* 15

Mussels ~ *our chef's daily creation* 15

Tempura Maki Rolls

julienne vegetables, cream cheese and hijiki sauce 14 * *half order* 8

Charcuterie

cured meats, local and domestic cheeses, preserves, crostini 25

Halloumi and Kimchi

pan fried cheese served over house made kimchi 17

Roasted Butternut Squash and Ginger Soup

basil oil and chives 11

Stuffed Jalapenos

house made chorizo, bacon, grainy mustard and local honey dip 16

Buffalo Mozzarella

grape tomatoes, prosciutto, radish, balsamic reduction, basil oil 18

Maple Pork Belly Burnt End Bao Buns

sriracha aioli, quickles, chicharron dust 16

Beet Carpaccio and Gorgonzola Salad

Slegers greens, maple granola, radish, onion, spiced yoghurt, grapefruit vinaigrette 14

Hearts of Romaine

house made bacon, grano padano, crispy herbed croutons, creamy lemon garlic dressing 13

Raw Bar ~ Ask your server for details and availability

ENTREES

Berberé Spiced Seared Tuna

Israeli cous cous with olive and citrus, wakami salad, wasabi crema 35

Lamb Rack

braised cabbage with almonds and sweet soy, sweet potato puree, glaze 35

Grilled Beef Tenderloin

garlic mashed potatoes, market vegetables, glaze 36

Seared Salmon

roasted garlic and parsnip puree, grain and rice pilau, lemon tahini 32

Duck Confit

maple lacquered, warm potato and bacon salad, market vegetables, grainy mustard sauce 33

Piri Piri Cornish Hen

Peruvian green rice, tomato and cucumber salad with feta 33

BGE Lamb Shank Shawarma

quinoa tabbouleh, roasted beet hummus, preserved turnip, garlic sauce, pickles 33

Seafood Linguine

sautéed shrimp, scallops, mussels and clams, tomatoes, white wine and dill cream sauce 27

Wild Mushroom and Black Truffle Sacchetti

roasted garlic, wild mushrooms, baby spinach, ricotta cheese, gorgonzola cream sauce 25

Roasted Winter Squash Risotto

leeks, onion, chevre, spiced pumpkin seeds, pumpkin oil, fried sage 25