

STARTERS

SOUP DU JOUR \$9

FRIES & AIOLI \$11
FRESH CUT FRIES SERVED WITH
TRUFFLE AIOLI

CHEESE \$19
SERVED WITH HOUSE MADE CHUTNEY,
CANDIED NUTS & TOASTED BAGUETTE
SELECTION OF 3

CHEF'S BLEND TENDER GREEN SALAD \$14
TOASTED SLIVERED ALMONDS, DRIED CRANBERRIES,
HOUSE MADE RICOTTA

ADD

ROASTED SUPRÊME OF CHICKEN \$11

PAN SEARED U10 SCALLOPS \$18

GRILLED SALMON \$14

WHITE BEAN HUMMUS \$13

WHITE BEAN AND TAHINI PURÉE,
TOASTED PINE NUTS,
SEASONED CORN FLOUR CHIPS

FIOR DI LATTE & HEIRLOOM

TOMATO SALAD \$15
FIOR DI LATTE CHEESE, MARINATED HEIRLOOM BABY
TOMATOES, PICKLED RED ONION, ARUGULA, EXTRA
VIRGIN OLIVE OIL & BALSAMIC

HOBNOB COBB SALAD \$25

ROASTED SUPRÊME OF CHICKEN,
GRILLED CANADIAN BACK BACON,
AGED CHEDDAR, AVOCADO,
HARD BOILED EGG, SHERRY VINAIGRETTE

EXECUTIVE CHEF

ADAM RAPSEY

SOUS CHEF

TIM COX

ENTRÉES

TRUFFLE "MAC & CHEESE" \$17

TRUFFLE & AGED CHEDDAR MORNAY,
BABY SPINACH, CHERRY TOMATOES,
DOUBLE SMOKED BACON,
TOASTED PANKO CRUMBS

ASIAN 5 SPICE & HONEY SALMON \$24

GRILLED GLAZED CHINOOK SALMON,
CUCUMBER, TEAR DROP CHERRY PEPPERS,
SPRING ONION, QUINOA SALAD

GRILLED VEGETABLE SANDWICH \$16

WARM GRILLED VEGETABLES, AVOCADO,
OLIVE TAPENADE, RICOTTA & ARUGULA,
SERVED ON ROSEMARY FOCACCIA

ORECCHIETTE BOLOGNESE \$23

RED WINE & TOMATO BRAISED GROUND BEEF TENDER
LOIN, PORK BELLY,
AGED PARMESAN REGGIANO

STEAK & FRITES \$28

GRILLED 8OZ STRIP STEAK,
HAND CUT FRIES, TARRAGON BUTTER,
RED WINE JUS

PORCHETTA PRETZEL HOAGIE \$19

HERB MARINATED SLOW ROASTED PORK LOIN, PRETZEL
HOAGIE, AGED GOUDA, ARUGULA, SALSA VERDE

**SIGNATURE 8OZ BEEF TENDERLOIN
BURGER** \$20

CARAMELIZED ONION & AGED CHEDDAR,
LETTUCE, TOMATO & RED ONION,
TOASTED KAISER

ADD BACON \$2

ADD GRILLED BACK BACON \$3

SIGNATURE BURGER & SANDWICHES

SERVED WITH CHOICE OF:

MIXED GREENS, FRESH CUT FRIES OR
SOUP DU JOUR