

SOUP DU JOUR
\$9

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

CHEESE
HOUSE MADE CHUTNEY,
CANDIED NUTS, B-Y'S LOCAL HONEY,
TOASTED BAGUETTE
SELECTION OF 3 **\$19**

PAN SEARED FOIE GRAS
SLIVERED RADISH, SAVORY BREAD PUDDING,
SWEET RED PEPPER GELÉE,
SWEET DROP PEPPERS,
RADISH CRESS
\$25

CHEF'S MIXED GREEN SALAD
ASSORTED GREENS, TOASTED ALMOND SLIVERS,
DRIED CRANBERRIES, HOUSE MADE RICOTTA
\$14
ADD
ROASTED SUPRÊME OF CHICKEN **\$11**
GRILLED CHINOOK SALMON **\$14**
PAN SEARED SCALLOPS **\$18**

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

WHITE BEAN HUMMUS AND CHIPS
WHITE BEAN, TAHINI PASTE,
TOASTED PINE NUTS,
CRISPY SEASONED CORN FLOUR CHIPS
\$13

HOBNOB COBB SALAD
BALSAMIC VINAIGRETTE,
ROASTED SUPRÊME OF CHICKEN,
GRILLED PEAMEAL BACON,
AGED CHEDDAR, AVOCADO,
HARD BOILED EGG
\$25

EXECUTIVE CHEF
ADAM RAPSEY

SOUS CHEF
TIM COX

PAN SEARED SCALLOPS
BEET SCENTED ISRAELI COUSCOUS,
HEIRLOOM CARROT SALAD
\$25

STEAK & FRITES
GRILLED NY STRIP LOIN,
FRESH CUT FRIES, TARRAGON BUTTER
SIMPLE JUS
\$28

SIGNATURE 8OZ BEEF TENDERLOIN BURGER
CARAMELIZED ONION & AGED CHEDDAR,
LETTUCE, TOMATO & RED ONION,
TOASTED KAISER
\$20
ADD BACON
\$2
ADD GRILLED CANADIAN BACK BACON
\$3

TRUFFLE "MAC & CHEESE"
AGED CHEDDAR & TRUFFLE MORNAY,
BABY SPINACH, CHERRY TOMATOES,
DOUBLE SMOKED BACON,
TOASTED PANKO BREAD CRUMBS,
\$17

ASIAN 5 SPICE HONEY GLAZED SALMON
GRILLED SALMON, QUINOA, CUCUMBER,
TEAR DROP CHERRY PEPPERS AND
SPRING ONION SALAD
\$24

GRILLED VEGETABLE SANDWICH
WARM GRILLED VEGETABLES,
OLIVE TAPENADE, AVOCADO
RICOTTA & ARUGULA,
ROSEMARY FOCACCIA
\$16

ORECCHIETTE BOLOGNESE
RED WINE & TOMATO BRAISED GROUND BEEF
TENDERLOIN, PORK BELLY,
AGED PARMESAN REGGIANO
\$23

SIGNATURE BURGER & SANDWICHES
SERVED WITH CHOICE OF:
MIXED GREENS, FRESH CUT FRIES OR
SOUP DU JOUR

MARINATED BUFFALO TOFU
(VEGETARIAN) **\$18**
PRETZEL BUN,
LETTUCE, TOMATO, CUCUMBER,
VEGAN RANCH