

Large PLATES

WARM POTATO + ASPARAGUS SALAD 13 – Bacon vinaigrette, confit fingerlings, smoked yogurt, cured egg yolk, radish, dill **(GF)**

POWER SALAD 14 – Kale, lentils, dried cranberries, toasted almonds, feta, apricot tarragon vinaigrette **(V/VE/GF)**

POPPED UP CAESAR SALAD 15 – Romaine, golden Caesar dressing, lemon, maple candied bacon, parmesan, black pepper popcorn **(P/GF)**

DONAIR POUTINE 16 – Hand cut fries, donair meat, house gravy, tomato onion jam, baked with provolone, donair sauce **(GF)**

CRAB CAKE SANDWICH – Cool ranch crab cake, remoulade, shredded lettuce, maple candied bacon, chow chow, served on a brioche bun

HAWAIIAN GRILLY – Marinated pineapple, maple candied bacon, smashed avocado, fior de latte

ADD-ONS: *fried pepperoni 4, salmon 9, fried chicken 8, pulled chicken 6, donair meat 6, smashed avocado 5, lobster 12*

CLASSIC GOAT BURGER 18 – Beef and pork patty, shredded lettuce, pickles, cheddar, burger sauce

MUSHROOM ONION BACON BURGER 19 – Beef and pork patty, roasted garlic aioli, crispy bacon, smoked mushrooms, caramelized onions, provolone

CHICKEN FRIED STEAK SANDWICH – Breaded sirloin, house gravy, shroud slaw

FRIED CHICKEN SANDWICH 18 – Buttermilk-soaked, cornflake crusted fried chicken, mornay, Buffalo sauce, roasted garlic aioli, shredded lettuce, pickles

GARLIC FINGER GRILLED CHEESE 16 – Sourdough, fior de latte, black dukkah, pumpkin seed pesto, halloumi, pineapple lentil chutney **(V)**

ROASTED ATLANTIC SALMON 24 – Curry cauli risotto, scallions, asparagus **(P/GF/DF)**

STEAK + POTATOES 28 – 8 oz Atlantic beef tenderloin, fried fingerlings, smoked mushrooms, grilled asparagus, jus **(GF)**

SIDES: *truffle fries 2, mixed greens 2, potato salad 6, power salad 6, caesar 6*

MAC 'N' CHEESE

THE OG MAC 15 – Orange cheddar mornay, panko, topped with mozzarella, cheddar, monteray jack **(V)**

CRAB + REMOULADE 19 – Mornay, red crab, lemon, pickles, caper, shallots, dill, cured egg, black garlic **(P)**

DOUBLE SMOKED BACON AND WHISKEY MAPLE 18 – Mornay, Brothers double smoked bacon, whiskey maple glaze, panko crumbs, shaved Grana Padano

SMOKED MUSHROOM AND TRUFFLE 17 – Mornay, smoked Maritime Gourmet Mushrooms, truffle oil, arugula, butter panko crumbs, Grana Padano **(V)**

FRENCH ONION 16 – Mornay, beef jus, caramelized onions, provolone, crispy onions

JALAPEÑO POPPER 18 – Mornay, roasted jalapeños, bacon lardon, fried pickled jalapeños

BBQ PORK + PINEAPPLE 16 – Mornay, BBQ pork, grilled pineapple, pickled red onions, cilantro, chimichurri

GF - GLUTEN FREE, DF - DAIRY FREE, V - VEGETARIAN, VE - VEGAN, P - PESCARIAN

All prices are subject to HST. Gratuity is not included. Please bring any dietary restrictions or allergies to your server's attention. Please note that we follow Restaurant Canada's cleaning, sanitation and safety guidelines which follow government-recommended health standards to fight the spread of COVID-19. The safety of our guests and team members is our top priority.

