



STEAKS

12oz AAA rib eye	12 oz. AAA rib eye, yukon gold potato purée, market vegetables, marsala demi glace 35
7oz canadian prime striploin & frites	crisp fries, market vegetables, red wine demi glace 30
6oz AAA tenderloin	yukon gold potato purée, market vegetables, red wine demi glace 38

GAME NIGHT PRIME RIB

available only on game nights while quantities last

slow roasted dijon crusted AAA Prime Rib, Yukon gold potato purée, market vegetables, red wine demi glace

32

STARTERS

arriba chips	smoked maple bacon & caramelized onion dip small 2 large 6
daily soup	chef's daily creation using fresh ingredients 9
steamed mussels	thai coconut broth appetizer 13 entrée size with frites 28
east coast crab cakes	sundried tomato aioli, baby greens, lime 13
crispy fried calamari	spicy sambal mayo, arugula, lemon 13
tomato bruschetta	whipped feta cream cheese, garlic focaccia crostini 10
roast beef dip sliders (three)	shaved dijon crusted roast beef, horseradish mayo, arugula, cheddar, beef gravy 12

DESSERTS

crème brûlée cheesecake	berry coulis, whipped cream 10
bread pudding	dark chocolate, berries, salted bourbon caramel 9
flourless dark chocolate torte	warm chocolate ganache, fresh berries 10
carrot walnut cake	maple cream cheese icing, sweet carrot coulis 10
ice cream or sorbet	ask about today's selection 8

BURGERS

burgers are served with french fries. add \$1 to substitute with a side salad, soup or yam fries.

certified angus beef burger	handcrafted in house, arriba burger sauce, lettuce tomato, shaved red onion, egg bun 16 + bacon & cheddar 18
kimchi burger	certified angus beef burger, bbq sauce, kimchi, spicy sambal mayo 17
black bean veggie burger	tzatziki, arugula, goat cheese, pickled red onions, egg bun 16



SALADS

All entrée salads are served with your choice of grilled chicken breast, grilled black tiger shrimp or pan seared atlantic salmon fillet

caesar salad	romaine hearts, shaved asiago cheese, double smoked bacon lardons, focaccia croutons, house caesar dressing appetizer 9 entrée 21
field greens salad	grape tomatoes, baked goat cheese, sunflower seeds, strawberry & smoked paprika vinaigrette appetizer 8 entrée 20
baby kale & quinoa salad	dried cranberry, toasted pumpkin seeds, pickled red onions, cilantro, lime & yogurt dressing appetizer 12 entrée 25

CASUAL FARE

bbq pulled pork sandwich	house made bbq pulled pork, sambal mayo, arugula, coleslaw, cheddar cheese, ciabatta bun 17
crispy fish tacos (two)	breaded cod, spicy mayo, coleslaw, coriander, flour tortilla, lime 19 with choice of side field greens or caesar salad
italian salumi flatbread	prosciutto, salami, pancetta, tomato sauce, mozzarella 16
roasted vegetable flatbread	basil pesto, balsamic roasted vegetables, mozzarella, arugula, balsamic 14
ontario craft beer battered fish & chips	battered cod, house made tartar sauce, fresh lemon 19

MAINS

seafood tagliatelle	black tiger shrimp, P.E.I. mussels, pernod, spinach, basil tomato sauce 22	pan seared atlantic salmon fillet	golden & red quinoa tabouleh with citrus dressing, market vegetables, taro frites 28
wild mushroom ravioli	cremini & porcini mushrooms, sundried tomatoes, asparagus, fresh thyme & rosemary, white wine parmesan cheese 20	halibut fillet	fingerling potatoes, haricots vert, grape tomatoes, baby greens, blood orange vinaigrette, herb salad 32
double smoked bacon mac & cheese	emmental cheese sauce, broccoli, parmesan & panko crust served with french fries 21	bone in ontario pork chop	fingerling potatoes, grilled asparagus, mango & pineapple salsa, taro root frites 31
crispy tofu basket	red & golden quinoa salad, sundried tomato, soy beans, spicy tomato sauce, crispy tofu, market vegetables 20	roasted half chicken	caramelized shallot potato purée, market vegetables, roasted chicken demi glace 29
		seafood tagliatelle	black tiger shrimp, P.E.I. mussels, pernod, spinach, basil tomato sauce 22

Please inform your server of any dietary restriction you may have prior to ordering