



first course

select one

ARANCINI

foraged mushroom, truffle oil, parmesan, almond, roasted
tomato red pepper sauce

CAESAR SALAD

parmesan, smoked crispy capers, house made bacon bits
& crouton

main course

select one

CHICKEN SUPREME

potato pave, asparagus, foraged mushroom, hunter sauce

SHORT RIB

braised, potato puree, blue cheese crust, crispy onion,
pickled radish, braised beef reduction

MUSHROOM RISOTTO

portobello, button, & cremini mushroom, white wine,
mascarpone, manchego, parsley

dessert

POACHED PEAR

cinnamon, toasted almond, french vanilla ice cream,
port wine reduction

65 per person plus tax and 18% gratuity



INDICATES A GLUTEN FRIENDLY ITEM



INDICATES IT CAN BE A GLUTEN FRIENDLY ITEM (ASK US HOW)

prices and menu items subject to change due to supply chain issues



first course

select one

ARUGULA SALAD

baby arugula, poached pear, goat cheese fritter, port wine dressing

CAESAR SALAD

parmesan, smoked crispy capers, house made bacon bits & crouton

KATAIFI PRAWNS

red bell pepper, onion, tomato, oregano vinaigrette

main course

select one

FILET MIGNON ^{5oz}

northern gold AAA premium canadian beef, grass fed, asparagus, potato pave, port demi glace

LAMB SHANK

green chillies, smoked paprika, cumin, shaved almond, potato puree, lamb reduction

LOBSTER RISOTTO

asparagus, smoked paprika, cayenne, white wine, parmesan, mascarpone, parsley, truffle oil

MUSHROOM LINGUINE

portobello, button, & cremini mushroom, parmesan, white wine garlic cream sauce

dessert

select one

MAPLE BACON CHEESECAKE

pecans, whipped cream, candied bacon garnish

CRÈME BRÛLÉE TRIO

key lime pie, salted butterscotch, espresso

75 per person plus tax and 18% gratuity



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for the table

STUFFED GARLIC BREAD

mozzarella, parmesan, herb butter, romesco, truffle mist

KATAIFI PRAWNS

red bell pepper, onion, tomato, oregano vinaigrette

first course

select one

WEDGE SALAD BRUSCHETTA ©

arugula, applewood smoked bacon, cherry tomato, pickled radish,
crispy onions, blue cheese dressing

ARUGULA SALAD ©

baby arugula, poached pear, goat cheese fritter, port wine dressing

CRAB CAKE

dungeness crab, pickled radish, arugula, lemon pepper aioli

main course

select one

FILET MIGNON^{10oz} ©

northern gold AAA premium canadian beef, grass fed, asparagus,
potato pave, port demi glace

SHORT RIB

braised, potato puree, blue cheese crust, crispy onion, pickled
radish, braised beef reduction

YELLOWFIN TUNA ©

seared rare, chilli rub, garlic parmesan steak fries, lemon
caper aioli

MUSHROOM RISOTTO ©

portobello, button, & cremini mushroom, white wine,
mascarpone, manchego, parsley

dessert

select one

MAPLE BACON CHEESECAKE

pecans, whipped cream, candied bacon garnish

CRÈME BRÛLÉE TRIO

key lime pie, salted butterscotch, espresso

95 per person plus tax and 18% gratuity



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