

## RAW BAR

Tuna Poke, 25  
Sushi Rice, Edamame, Cucumber, Carrot,  
Sesame, Lime Dressing

Beef Tartare, 22  
Tenderloin, Shallot, Truffle, Chive,  
Parmesan, Sourdough

Oysters  
Merashen bay • Puffin rock • Salt rock  
1/\$4 6/\$20 12/\$36 18/\$50

Wild Arctic Char, 22  
Green Onion, Charcoal Aioli, Ponzu, Sesame Seed

Scallop Ceviche, 25  
Citrus, Red Onion, Cilantro, Garlic,  
Tortilla chips

## SOUP & SALAD

Beet Salad, 15  
Pumpkin seed tahini, Whipped goat cheese,  
Za'atar, Toasted pepitas, Mint

Honey Harrisa Carrots, 14  
Whipped Feta, Salsa Verde, Fried  
Chickpeas

Seafood Soup, 16  
Cod, White wine, Tomato, Herbs, Chili

## APPETIZERS

Cheese and Charcuterie, 45  
Sourdough, Pickles, Jam

Frites, 9  
Sea Salt, Garlic aioli

Chicken Wings, 20  
Dry Spice, Buffalo, Ranch

Mussels, 20  
Please ask your server for today's flavour

Shrimp Tacos, 20  
Flour Tortilla, Pineapple Salsa, Jalapeño, Cotija Cheese,  
Crema

Nachos, 20  
American chili, Jalapeño Queso, Lime Crema, Cilantro,  
Green Onion

Challa Bread, 9  
Sesame Seed, Garlic Butter



## Chef's Tasting Menu

Three Course/With Wine Pairing  
75/125

Add wine pairing to  
any three à la carte courses

50

## ENTRÉES

Double Smash Burger, 27  
Merchant Sauce, Onion, Bacon, Pickles, American  
Cheese

Chicken Supreme, 36  
Mashed Potato, Zucchini, Carrot, Mushroom  
Marsala Sauce

Scallop Risotto, 38  
Mushrooms, Mushroom Cream, Garlic,  
Shallot, Pecorino Romano

Cod, 38  
White Bean Cassoulet, Mirepoix, Chorizo

Duck Breast, 46  
Potato Gnocchi, Bacon Lardon,  
Sundried Tomato, Mushroom, Red Wine Jus

Steak Frites, 38  
Sliced 10 oz. Bavette, Chimichurri Butter,  
& Red wine jus

\*Upgrade to 150z PEI Blue dot Ribeye, + \$50\*

## PASTA

Cacio e Pepe Spaghetti, 22  
Butcher Cracked Pepper, Parmesan,  
Garlic, Shallot

Vegan Mushroom Pappardelle, 26  
Shallot, Garlic, Nutritional Yeast

Shrimp Puttanesca Bigoli, 32  
Tomato, Olive, Capers, Anchovies,  
Garlic, Chili

Broccoli Lumache, 24  
Lemon, Anchovies, Parmesan,  
Garlic, Chili

Ragu Rigatoni, 28  
Beef, Tomato, Mirepoix

Gluten free or vegan pasta available

## DESSERT

White Spice Cake, 12  
Mascarpone, Spiced Blueberries, Honey,  
Lemon and Ginger Sorbet

Fresh Madeleines, 9  
Tetley Custard

Vanilla Crème Brûlée, 10

Carob Brownie, 14  
Coffee Fudge Sauce, Almonds, Carob Ice Cream

Mille Feuille, 12  
Poached Apples, Caramel Oat Cream, Apple Chips

Menu subject change due to availability of seasonal ingredients