

RAW BAR

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

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

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

Wild Arctic Char, 24
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

Caesar Salad, 16
Roma Crunch, Crispy Prosciutto,
Focaccia Crouton, Parmesan

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

APPETIZERS

Calamari, 22
Japanese Mayo & Ponzu
Crispy Fried Cauliflower, 16
Sweet & Sour Chili Sauce, Garlic
Yogurt, Green Onion

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, 22
Flour Tortilla, Pineapple Salsa, Jalapeño, Cotija Cheese,
Crema

Birria Nachos, 24
Birria Braised Beef, Monterey Jack Guajillo Queso,
Cilantro Jalapeno & Onion Salsa, Lime Crema

Saffron Bread, 9
Honey Cayenne Butter



Chef's Tasting Menu

Five Course/With Wine Pairing
125/200

Add wine pairing to
any three à la carte courses

50

ENTRÉES

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

Chicken Schnitzel, 36
Potato Puree, Kale, Fried Sage, Mushroom and
Green Peppercorn Gravy

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

Wild Caught Artic Char, 42
Yellow Curry Beurre Blanc, Fingerling Potato,
Cauliflower Puree, Zucchini, Green Peas

Duck Breast, 46
Du Puy Lentil, Bacon Lardon, Candied Lemon,
Carrot Puree, Red Wine Jus

Steak Frites, 42
Sliced 10 oz. Bayette, Chimichurri Butter,
& Red wine jus

PASTA

Chorizo Casarecce, 28
Sundried Tomato, Shallot,
Garlic, Kale

Vegan Mushroom Pappardelle, 26
Shallot, Garlic, Nutritional Yeast

Carbonara Bigoli, 28
Shallot, Garlic, Bacon Lardon, Egg,
Pecorino Romano

Broccoli Lumache, 26
Lemon, Anchovies, Parmesan,
Garlic, Chili

Ragu Rigatoni, 28
Beef, Tomato, Mirepoix
Gluten free or vegan pasta available

DESSERT

Orange Mille Feuille, 12
Puff Pastry, Bitter Orange Gel, Toasted Meringue,
Dark Chocolate

Chocolate and Blueberries, 14
Dark Chocolate & Blueberry Ganache,
Maple Oat Crumble, Coconut Whip, Lemon

Vanilla Crème Brûlée, 10

Black Tea Cake, 12
Black Tea Sorbet, Sweetened Condensed Milk,
Frozen Raspberries

Ice Cream Sandwich, 11
Blondie, Cinnamon Parsnip Ice Cream,
Caramel, Caramelized White Chocolate

Menu subject change due to availability of seasonal ingredients