

COLD APPETIZERS

Oysters,

Please ask your server for today's selection

6/\$24 12/\$48 18/\$72

Beef Tartare, 25

Shallot, Capers, Cornichon, Pecorino Romano,

Truffle Aioli, Sourdough

Tuna Tartare, 25

Jalapeño, Cucumber, Green Onion,
Charcoal Aioli, Ponzu, Wonton Crisp

Beet Salad, 18

Tahini, Mint Yogurt, Orange,
Black Sesame Granola, Arugula

Newfoundland Gardens, Greens, 16

Roasted Shallot Vinaigrette, Candied Lemon, Brown
Butter Fried Leek

HOT APPETIZERS

Seared Scallops, 32

Parsnip puree, Honey Crisp Apple,
Brown Butter

Seafood Soup, 18

Cod, White wine, Tomato, Herbs, Chili

Mussels, 25

Coconut Red Curry, Sourdough

Frites, 11

Sea Salt, Garlic aioli

*Add Parmesan, Herbs, and Truffle Aioli - \$6

Cod Tacos, 22

Flour Tortilla, Apple Slaw, Pickled Jalapeño, Green
Onion, Crema, Tequila Lime Salsa



Chef's Tasting Menu

Five Course/With Wine Pairing

125/200



ENTRÉES

Double Smash Burger, 27

Merchant Sauce, American Cheese,
Iceberg Lettuce, Onion, Bacon, Pickles

Chicken Supreme, 38

Fingerling Potato, Carrots, Brussel Sprouts,
Marsala Cream Sauce

NL Cod, 38

Potato, Leek, Cream, Mussels,
Cold Water Shrimp

Red Wine Short-Rib, 44

Mashed Potato, Glazed Carrot, Horse Radish Bechamel,
Red Wine Jus

7oz Butchers Cut Steak, 40

Salsa Verde, Sauce ou Poivre, Frites

PASTA

Carbonara Spaghettini, 28

Shallot, Garlic, Guanciale,
Egg, Pecorino Romano

Mushroom Linguine, 28

Mushroom Cream, Parmesan,
Garlic, Shallot

Braised Pork Ragu Conchiglie, 32

Tomato, Sugo, Parmesan

Shrimp Campanelle, 32

Garlic, Chili, Lemon, Parmesan

Gluten free or vegan pasta available

DESSERT

Strawberry Roulade, 14

Sponge Cake, Strawberries,
Pistachio Praline, Brown Sugar Cream

Vanilla Crème Brûlée, 12

Biscotti

Blueberry Chocolate Fudge Cake, 14

Blueberry Ganache, Chocolate Sable,
Vanilla Ice Cream

Artisan Canada Cheese, 35

Crustini, Compote, Honey,
Nuts & Pretzels

Menu subject to change due to availability of seasonal ingredients