

## COLD APPETIZERS

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Oysters,

Please ask your server for today's selection

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

\* Oysters Rockefeller \$6 Per Piece

Hummus and Garlic-Pita , 18  
Roasted Zucchini, Pickles, Olives

Beef Tartare, 25  
Shallot, Caper, Cornichon, Pecorino Romano,  
Truffle Aioli, Sourdough

Tuna Tartare, 25  
Jalapeño, Cucumber, Green Onion,  
Charcoal Aioli, Ponzu, Wonton Crisp

Lesters Beet Salad, 18  
Tahini, Mint Yogurt, Orange,  
Black Sesame Granola, Arugula

## HOT APPETIZERS

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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

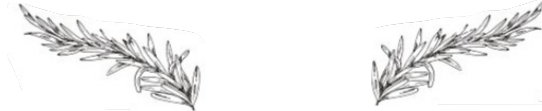
Shrimp Tacos, 22  
Flour Tortilla, Pineapple Salsa, Jalapeño,  
Cotija Cheese, Crema



## Chef's Tasting Menu

Five Course/With Wine Pairing

125/200



## ENTRÉES

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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

PEI CIB Ribeye, 60  
Garlic Mashed Potato, Sauce au Poivre, Broccolini,  
Cremini Mushroom, Carmelized Onion

## PASTA

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Carbonara Spaghettoni, 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

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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

Artisian Canada Cheese, 35  
Crustini, Compote, Honey,  
Nuts & Pretzels

Menu subject to change due to availability of seasonal ingredients