

COLD APPETIZERS

NL Oysters

Please ask your server for today's selection

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

Scallop Crudo, 22

Orange, Grapefruit, Herbs, Lemon Oil

Ontario Asparagus Ceasar Salad, 18

Truffle Ceasar, Crispy Pancetta, Bread Crumb, Parmesean

Beef Tartare, 25

Shallot, Capers, Cornichon, Pecorino Romano, Truffle Aioli, Sourdough

Newfoundland Gardens Greens, 16

Roasted Shallot Vinaigrette, Candied Lemon, Brown Butter Fried Leek

HOT APPETIZERS

Seared Scallops, 32

Braised Pork Belly, Roasted Mushrooms, Soubise, Pork Jus

NL Lobster Bao, 28

Brown Butter, Ginger Citrus Aioli, Fried Leek, Pickled Shallot, Scallion

Seafood Soup, 18

Cod, White Wine, Tomato, Herbs, Chili

Mussels, 25

White Wine & Garlic, Sourdough

Frites, 11

Sea Salt, Garlic Aioli

Cod Tacos, 22

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



Chef's Tasting Menu

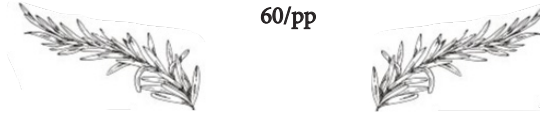
Five Course/With Wine Pairing

125/200

Seafood Platter

Crab, Oysters, Mussels, Scallops, Shrimp, Lobster

60/pp



ENTRÉES

Double Smash Burger, 27

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

Cornish Hen Risotto, 38

Roasted Mushroom, Asparagus, Parmesan, Brown Butter

NL Cod, 38

Potato, Asparagus, Wild Leek, Cream, Mussels, Cold Water Shrimp

Grilled NL Lobster & Frites, 48

Wild Ramp Butter, Lemon

7oz Butchers Cut Steak, 40

Salsa Verde, Red Wine Jus, Frites

PASTA

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

Snow Crab Pappardelle, 32

Asparagus, Tarragon, Lemon Butter Sauce

Gluten free or vegan pasta available

DESSERT

Vanilla Crème Brûlée, 12

Biscotti

Chocolate Cake, 14

Salted Caramel, Orange Candied Pecans, Vanilla Ice cream

Lemon Olive Oil Cake, 14

Pistachio Mascarpone Icing, Praline, Raspberry Sorbet

Menu subject to change due to availability of seasonal ingredients