

COLD APPETIZERS

NL Oysters

Please ask your server for today's selection

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

Scallop Ceviche, 22

Rhubarb Verjus, Onion, Jalapeno, Cilantro, Corn Chips

Tomato Salad, 18

Smoked Tomato Vinaigrette, Yogurt, Crispy Shallots,
Herbs

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

Seafood Soup, 18

Cod, White Wine, Tomato, Herbs, Chili

Mussels, 25

Anderson's Spanish Chorizo, Fennel,
White Wine, Garlic, Rosé Cream

Frites, 11

Sea Salt, Garlic Aioli

Birria Tacos, 25

Braised Short Rib, Guajillo Chili,
Aged Cheddar, Jalapeño, Lime, Cilantro



Chef's Tasting Menu

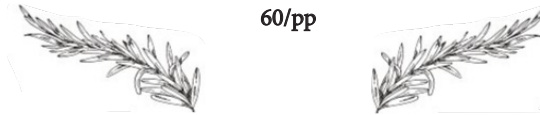
Five Course/With Wine Pairing

125/200

Seafood Platter

Crab, Oysters, Mussels, Scallops, Shrimp, Lobster

60/pp



ENTRÉES

Double Smash Burger, 27

Merchant Sauce, American Cheese,
Iceberg Lettuce, Grilled Onions, Bacon, Pickles

Cornish Hen, 38

Marsala Cream Sauce, Pommes Purée,
Roasted Mushroom, Kale

NL Cod, 38

Sauce Meunière, Potato, Carrot, Zucchini

Seared Scallops, 45

Bisque Risotto, Sofrito, Parmesan

Steak Frites, 45

AAA CIB Picanha, Salsa Verde,
Red Wine Jus, Frites

PASTA

Carbonara, 28

Spaghettini, Shallot, Garlic, Guanciale,
Egg, Pecorino Romano

Mushroom Cacio e Pepe, 28

Rigatoni, Parmesan, Shallot,
Garlic, Black Pepper

Beef Ragù, 32

Pappardelle, Mirepoix, Parmesan, Chili, Tomato

Shrimp, 32

Linguine, Tarragon, Lemon Butter Sauce

Gluten free or vegan pasta available

DESSERT

Vanilla Crème Brûlée, 12

Biscotti

Cherry Chocolate Crèmeux, 14

Pâte Sucrée, Pistachio Ganache, Cherries

Rhubarb Pavlova, 14

Poached Rhubarb, Lemon Curd, Mint

Strawberries and Cream, 14

White Chocolate Ganache, Streusel, Shortbread
Custard Ice Cream

Menu subject to change due to availability of seasonal ingredients