

## START & SHARE

Asian Calamari hand-cut served with red onion, fresh jalapenos & spicy sweet ginger garlic sauce	13	Antipasti Plate chef's selection of artisanal cured meats, cheeses & grilled & roasted vegetables drizzled with a sweet balsamic glaze	18	Roasted Veggie Flatbread caramelized onions, grilled peppers, sautéed spinach, with goat & fontina cheese, drizzled with a balsamic glaze add chorizo	12 2
Gyoza deep-fried, asian dumplings with a spicy, sweet soya	12	Nachos-for-One tortilla chips topped with black beans, corn, peppers, tomato, jalapenos, melted cheese served with salsa & sour cream add guacamole	16 2	Chicken Wings crispy fried or smoked in-house teriyaki / hot / extra hot add celery & blue cheese	13 14 2
Cheese Bread blended cheese on garlic buttered, toasted ciabatta	7	Coconut Prawns house-breaded, golden-fried served with thai chili	14	Bruschetta & Goat Cheese fresh, house-made bruschetta served on french baguette crostinis, topped with goat cheese & a balsamic reduction	12
Soup du Jour ask about our daily creation cup / bowl	5 / 8	Yam Fries served with garlic pepper aioli	8		

## FRESH

Spring Greens organic artisan blend with a tomato balsamic dressing Half Greens	9 6	Southwest Salad Blackened chicken on organic artisan greens with roasted corn, dates, almonds, grape tomatoes, cucumber, feta & honey lime cilantro dressing	19	Wild Sockeye & Quinoa roasted sockeye on organic artisan greens, quinoa, grape tomatoes, cucumbers, avocado, pumpkins seeds tossed in a tomato balsamic, topped with pineapple salsa	22
Garlic Caesar crisp romaine in house-made dressing & fresh-baked croutons Half Caesar	12 7	Strawberry & Spinach fresh strawberries, apples, red onion, goat cheese & spicy glazed pecans with tomato balsamic dressing	16	Beet & Asparagus roasted red & golden baby beets, grilled asparagus, goat cheese, dried figs & walnuts, olive oil & balsamic dressing	16

## HANDHELDS

Kobe Burger wagyu beef, lettuce, tomato, red onion with garlic pepper aioli	17	Chicken Parmesan Burger breaded, topped with marinara, jack cheese & garlic pepper aioli	17	NY Steak Sandwich C.A.B. 6 oz new york striploin served on garlic buttered ciabatta with sautéed mushrooms & onion rings	22
Bacon & Cheese Burger kobe burger with aged cheddar & smoked bacon	19	Fish Tacos crispy cod, cilantro lime cabbage slaw, house-made pico de gallo & fresh guacamole	16	Beef Dip shaved certified angus roast beef, sautéed mushrooms & jack cheese on ciabatta with horseradish aioli	18
Bacon & Blue Burger kobe burger with smoked bacon, crumbled blue cheese & sautéed onions	20	Chicken Club Burger grilled chicken, smoked bacon, lettuce & tomato, with garlic pepper aioli	16	Quesadilla smoked chicken, corn, black beans, peppers with cheese & chipotle aioli, served with salsa & sour cream	16
burger add-ons: sautéed mushrooms or onions jack / cheddar / blue bacon fried egg	1 1.5 1.5 1.5	Garden Burger mushroom patty topped with aged cheddar & roasted veggies, drizzled with a balsamic reduction	15	handheld sides: greens / caesar/ fries/ soup sub poutine/ yam fries	2

## FAVOURITES & ENTREES

Chicken & Chorizo Tortellini roasted chicken, spicy chorizo cheese tortellini in a creamy rose sauce, served with garlic toast	19	Teriyaki Bowl chicken or steak, sautéed asian vegetables, topped with a spicy aioli, wonton crisps & avocado	19	Wild Sockeye roasted sockeye topped with seared prawns in a lemon butter	30
Chicken Parmesan panko-breaded chicken breast topped with marinara & jack cheese, served over garlic butter- tossed linguini, spinach & grape tomatoes	20	Pad Thai sautéed rice noodles, peanuts, prawns, chicken, egg, beansprouts, peppers, onions & green onion in a spicy red thai curry	18	Lamb Sirloin dijon-riubbed, herb-crusteD lamb sirloin, topped with a red wine demi-glaze	28
Lobster Ravioli lobster stuffed ravioli topped with a tarragon rosé & garlic butter tiger prawns	30	Thai Cod & Prawns roasted icelandic cod topped with prawns in a red thai coconut curry butter, served with rice	30	New York Steak C.A.B. 8 oz. new york striploin served with a peppercorn, red wine demi-glaze	28
				Grilled Rib Eye C.A.B. 10 oz rib eye steak served with a roasted jalapeño & shallot butter add prawns	36 8

