

SHARE + START + SOCIAL BITES

SZECHUAN BEANS 12 ½ V V

Ginger, chili, garlic

BRUSSELS SPROUTS 12 ½ GF V

100% pure Canadian maple syrup, smoked bacon, sour cream, parmesan, balsamic glaze

TRUFFLE FRIES 10 ½ V

Parmesan, white truffle, roast garlic, parsley, citrus aioli

FRIED CALAMARI 18 ½ GF

Garlic, chillies, onion, chili Caesar sauce

CHICKEN TENDERS & FRIES 17 ½

Fresh chicken tender fillets, double breaded and fried to perfection. Served with our house parmesan ranch dipping sauce

KOBE BEEF MEATBALLS 17

Tomato, herbs, parmesan, spice

AHI TUNA POKE STACK 18 ½ GF

Pineapple, avocado, yuzu, nori, sesame

CHICKEN WINGS 17

Scallion, gochujang, sesame, pickled carrot

SWEET & SPICY LETTUCE WRAPS 20 ½ V GF V

Stir-fried vegetables, crispy wontons, sweet chili Gochujang sauce, peanuts, togarashi yogurt with choice of chicken or crispy tofu

PORK BURGER SLIDERS 16 ½

BBQ sauce, lettuce, tomato, cheddar

CRISPY CAULIFLOWER 15 V GF V

Fried cauliflower crowns, sumac, in-house pickled red onion, dill tzatziki

HERBED CHICKEN QUESADILLA 17 V

Chicken breasts with a blend of herbs, peppers, onions and melted cheddar. Served with fresh salsa & sour cream.

Add Fries/Market Salad or Yam Fries 5

SOUP

SEAFOOD CHOWDER 13 BOWL 7 CUP

Prawns, steelhead, halibut, corn, bacon, herbs

STEAKS & CHOPS

WE PROUDLY SERVE CANADIAN BEEF

OUR BEEF IS PASTURE FED, RAISED ON FAMILY RUN RANCHES AND HAS ONE OF THE HIGHEST CERTIFICATIONS IN CANADA. OUR CERTIFIED ANGUS BEEF STEAKS ARE CONSISTENTLY TENDER AND FLAVOURFUL. ALL OF OUR STEAKS ARE SERVED WITH SEASONAL VEGETABLES + YOUR CHOICE OF GARLIC TRUFFLE MASHED POTATOES OR WARM POTATO SALAD.

10 OZ. NEW YORK BLACK ANGUS BEEF 39 GF

8 OZ. SIRLOIN BLACK ANGUS BEEF 30 ¾ GF

STEAK SAUCES

Lemon herb butter 3

Mushroom demi 3

Chimichurri 3

Blackened cajun spice 2

STICKY CUT BBQ PORK RIBS GF

Crispy shallot, green onions, BBQ sauce

Full 34 | Half 28

10 OZ. GRILLED PORK CHOP 28 ½ GF

Apple, mustard, onion

11 OZ. LAMB RACK 42 GF

Herb bread crumbs, artichoke, mint jus

GRILLED TO PERFECTION

BLUE RARE
Cool,
Blue Center

RARE
Cool, Bright
Red Center

MEDIUM RARE
Warm,
Red Center

MEDIUM
Warm,
Pink Center

MEDIUM WELL
Hot, Trace
of Pink

WELL DONE
Hot, Fully
Cooked

SIDES TO ENHANCE YOUR MEAL

WILD MUSHROOMS 6 V GF

GRILLED ASPARAGUS AND HOLLANDAISE 8 V GF

SAUTEED OR BLACKENED PRAWNS 14 GF

SANDWICHES + BURGERS

SERVED WITH SKINNY FRIES

SUBSTITUTE TRUFFLE FRIES, YAM FRIES, ONION RINGS, OR MARKET SALAD 2 ½

TENNESSEE ORIGINAL CHICKEN

SANDWICH 20 ½ GF

Buttermilk marinated crispy spiced chicken, Dijon honey mayo, slaw + pickles on a toasted brioche bun.

Substitute grilled chicken breast

HAND PRESSED ANGUS

BEEF BURGER 19 GF

Lettuce, tomato, smoked cheddar, onion, pickle, with our signature sauce, served on a brioche bun

SIRLOIN STEAK SANDWICH 28

8 oz. Angus steak sliced on a ciabatta, chimichurri mayo, caramelized onion + bell pepper, horseradish aioli, arugula

FISH AND CHIPS

Your choice of halibut or steelhead fillet coated in a light, crispy batter and fried to perfection, served with house made tangy caper tartar sauce and crispy fries

Halibut - 1 piece 17 | 2 piece 27

Steelhead - 1 piece 16 | 2 piece 24

BEYOND BURGER 19 ½ V GF V

Juicy vegetarian patty, lettuce, tomato, onion, pickle with our signature sauce, served on a brioche bun

Add your choice of

Bacon, grilled mushrooms, apple wood cheddar 2

Substitute gluten free bun or wrapped in lettuce 1

SALADS

MEDITERRANEAN SALAD 14 ½ V GF

Mixed Greens, pine nuts, cucumber, red onion, roasted beets, feta, citrus vinaigrette

WEDGE SALAD 13 ½ V GF

Iceberg lettuce, balsamic glaze, smoked bacon, infused tomato, tangy buttermilk ranch, candied walnuts

CAESAR SALAD 14 ½ V GF

Smoked bacon, crispy croutons, anchovies, parmesan, egg, lemon caper dressing

ADD TO YOUR SALAD

Steelhead 9 GF

Sautéed or Cajun spiced prawns 10 GF

Cajun chicken breast 6 ½ GF

BOWLS

SEAFOOD PASTA 28

Tagliatelle pasta, prawns, squid, cherry tomato, white wine

LINGUINI AND KOBE MEATBALLS 25

Pork ragu, parmesan, thyme, spice

FETTUCINE ALFREDO GF

Chicken 27

Prawns 29

THAI CURRY NOODLE BOWL 18 V V

Coconut, panang curry, seasonal vegetables

ADD:

Steelhead 9 GF

Sautéed or Cajun spiced prawns 10 GF

Cajun chicken breast 6 ½ GF

Tofu 2 V V

MAINS

CHICKEN BREAST 28 GF

Paprika, corn, chimichurri with seasonal vegetables + your choice of garlic truffle mashed potatoes or warm potato salad

BACON WRAPPED CHICKEN 30 GF

Mushroom, carrot, bacon, mustard, demi with seasonal vegetables + your choice of garlic truffle mashed potatoes or warm potato salad

BLACK COD 33 GF

Fennel, tomatoes, saffron sauce, served with truffle mash

SEARED STEELHEAD 29 GF

Served with ricotta gnocchi, peas, arugula, semi-dried tomato, lemon cream

SWEETS

BAKED DOUGHNUTS 10 ½ V

Sweet doughnut balls, chantilly whipped cream, dulce de leche + toffee + chocolate ganache

NEW YORK CHEESECAKE 10 ½ V

Raspberry coulis, chantilly whipped cream

CHOCOLATE LAVA CAKE 10 ½ V

Warm and gooey chocolate cake, raspberry coulis, vanilla gelato, peanut crumble

BAKED APPLE PIE CROSTATA 10 ½ V

Mini apple cinnamon pastry, vanilla gelato, candied walnuts, dulce de leche drizzle

Chef: Jordan

V VEGETARIAN OPTION AVAILABLE

GF GLUTEN FREE OPTION AVAILABLE

V VEGAN OPTION AVAILABLE

HAPPY HOUR

EVERY DAY 2-5pm + 9pm-CLOSE

TRUFFLE FRIES 8 ¼

Parmesan, White Truffle, Roast Garlic, Parsley, Citrus Aioli

KOBE BEEF MEATBALLS 13

Tomato, Herbs, Parmesan

AHITUNA POKE STACK 15 ¼

Pineapple, Avocado, Yuzu, Nori, Sesame

CRISPY CAULIFLOWER 13

Fried Cauliflower Crowns, Sumac, In-House Pickled Red Onion, Dill Tzatziki

SZECHUAN BEANS 10

Ginger, Chili, Garlic

PORK BURGER SLIDERS 13 ¾

BBQ Sauce, Lettuce, Tomato, Smoked Cheddar

8OZ SIRLOIN BLACK ANGUS BEEF 24 ½

Served with Seasonal Veg + Your Choice of Garlic Truffle Mashed Potatoes or Warm Potato Salad

THAI CURRY NOODLE BOWL 15

Coconut, Panang Curry, Seasonal Vegetables

CAJUN CHICKEN CAESAR SALAD 16 ½

Smoked Bacon, Crispy Croutons, Anchovies, Parmesan, Lemon Caper Dressing

LINGUINE AND KOBE MEATBALLS 21

Pork Ragu, Parmesan, Thyme

I PIECE STEELHEAD FISH AND CHIPS 14

Coated in a Light Crispy Batter, House-Made Tartar Sauce and Crispy Fries

BEYOND BURGER 15

Juicy Vegetarian Patty, Lettuce, Tomato, Onion, Pickle with our Signature Sauce, Served on a Brioche Bun

HAND PRESSED ANGUS BEEF BURGER 14 ½

Smoked Cheddar, Lettuce, Tomato, Onion, Pickle, with our Signature Sauce, Served on Brioche Bun

TENNESSEE ORIGINAL CHICKEN SANDWICH 15 ¼

Buttermilk Marinated Crispy Spiced Chicken, Dijon Honey Mayo, Slaw + Pickles on a Toasted Brioche Bun

CHICKEN BREAST 23

Paprika, Corn, Chimichurri, Seasonal Vegetables + Choice of Garlic Truffle Mashed Potatoes or Warm Potato Salad

NEWYORK CHEESECAKE 8

Raspberry Coulis, Chantilly Whipped Cream