

To Begin

Daily Soup 9.

Half Dozen Oyster Boy Oysters MP.

Marinated Horseradish, citrus, cucumber yuzu Relish
Schramsberg Blanc de Blanc 2008 Sonoma County, California 17.

Grilled Octopus 16.

Charred romaine and chorizo pistou
Tenuta Cocci Grifoni "Tellus" Verdicchio 2010 La Marche, Italy 14.

Endive salad 12.

Poached pears, candied walnuts, gorgonzola, caramelized shallot vinaigrette
Villabella Lugana Ca Del Lago Trebbiano 2010 Veneto, Italy 15.

Crush Charcuterie Board 20.

Selection of Dolce Lucano Cured Meats, Terrine & Pâté
Senorio De P. Pecina Tempranillo 2009 Rioja, Spain 12

Rainbow Trout Gravlax 15.

Watercress, meyer lemon preserve, goat yogurt and gaufrette potatoes
Voss Estate Sauvignon Blanc 2010 Martinborough, New Zealand 15.

Buffalo Mozzarella & New Farms Beet Salad 14.

Grapes, walnuts, mâché & honey vinaigrette
Kurt Angerer Kies Gruner Veltliner 2010 Austria 16.

Steak Tartar 16

Traditional garnishes and frisee herb salad
Keint-He Pinot Noir 2007 Prince Edward County 19.

ENTREES

Striploin Burger & Frites 18.

Smoked Cheddar & Dolce Lucano Pancetta
Thorn Clark Terra Barossa Merlot 2010 Barossa Valley, Australia 15.

"Ham and Cheese" 14.

On brioche with our in house smoked bacon
Lucas & Lewellen Pinot Noir 2008 Santa Barbara County, California 15.

Sea Bass 22.

Cauliflower purée, oyster mushrooms, swiss chard & hazel nut brown butter sauce
Flatrock "Unplugged" Chardonnay 2009 Twenty Mile Bench, Niagara 14.

Braised Ontario Lamb Stew 18.

Heirloom carrots, pearl onions, parsnips, fingerling potatoes & rosemary jus
Nicolis Valpolicella Classico 2010 Veneto, Italy 14.

Grilled Bison Bavette 25.

Caramelized onion gnocchi, brussel sprouts and blue cheese cream
Norman Hardie Unfiltered Cabernet Franc 2009 Prince Edward County 17.

Seared Scallop 20.

Saffron fennel, confit fingerlings & clam vinaigrette
Vionta Albarino 2010 Rais Baixas, Spain 16.

Beet Barley Risotto 19.

Hazelnuts, zamarano and parsley apple emulsion
Lailey Pinot Noir 2009 Niagara Peninsula 17.

Duck Confit Sandwich 15.

Apricot pistachio butter, iceberg lettuce, watercress & beet salad
Amisfield Pinot Noir 2008 Central Otago, New Zealand 22.

FOR THE TABLE 9.

Frites

Marinated Beets

Seasonal Green Salad

Crispy onion rings

Sautéed greens

Wild mushrooms

Chef De Cuisine

Trista Sheen



Ocean Wise.

Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

LUNCH