



## TAPAS

### Mac & Cheese

*Panko Crusted Mac & Cheese Fritters*

9

### Jerk Shrimp

*Jerk Shrimp Skewers with Pineapple Salsa*

11

### Frites

*Parmesan Frites with Avocado Scallion Aioli*

7

### Risotto Balls

*Risotto Cheese Balls with Tomato Marmalade*

8

### Lamb Sausage

*Served with Hummus & Balsamic reduction*

9

### Croquettes

*Crispy Potato, Goat Cheese & Short rib Croquettes*

12

### Duck Confit Poutine

*Poutine made with Duck Confit, Mushroom Ragu  
& Cheese Curds*

16

### Scallops

*Pan seared scallops on a bed of garlic pea tenders,  
topped with Wasabi mayonnaise and flying fish roe*

17

### Duck Tacos

*Fuzion Peking Duck Tacos with Hoisin &  
Mandarin Oranges*

15

## APPETIZERS

### Soup de Jour

*Created fresh daily*

10

### Organic Greens

*Red & Yellow Peppers, carrots, beets, radishes, red  
grapefruit served with a sweet chili vinaigrette*

12

### Salad Roll

*Cucumber roll filled with mixed lettuces & julienne  
vegetables served with a maple sherry vinaigrette*

13

### Ahi Tuna Tartare

*Sushi grade Ahi Tuna served with a herb crostini &  
whipped Japanese mayonnaise*

15

### Calamari & Octopus

*Lightly dusted in flour and deep fried served with  
red pepper, Chorizo & roasted corn*

18

## CHARCUTERIE

*Daily Selection of Cured Meats & Game, served  
with marinated olives, assorted condiments &  
flatbreads*

18

*With 2 pieces of cheese*

28

*With 4 pieces cheese*

38

*With 6 pieces cheese*

48

All Taxes & Gratuities extra





## SEAFOOD

### Ahi Tuna Burger

*6 oz Ahi Tuna Filet served with arugula, wasabi  
mayonnaise & tomato*

*Cooked to preference and with either Parmesan  
Frites or house salad*

23

### Risotto & Seafood Paella

*A twist on a traditional southern paella using  
Risotto, prawns, mussels, clams, & Pancetta in a  
Saffron broth*

26

### Arctic Char

*Red Pepper marinated filet, served with heirloom  
Peruvian potatoes on a King Crab Leek hash and  
accompanied with a pineapple Habañero mojo*

28

### Of the Sea

*Our chef's whim, selected daily  
Market Price*

## STEAKS

### 8 oz Tenderloin with Frites

*Served with crispy Frites & veal demi-glace*

29

### 10 oz Ribeye

*Served bone in with grilled asparagus, croquettes &  
wild mushroom jus*

## MAINS

### Kobe & Bison Burger

*Kobe & Bison filet served with arugula, white  
cheddar, tomato & bacon marmalade*

*Cooked to preference and with either Parmesan  
Frites or house salad*

21

*Add Aged White Cheddar 3*

### Ontario Chicken

*With confit fingerling potatoes, select seasonal  
vegetable, wild mushroom & onion au jus*

24

### Tofu Steak

*Tofu steak, pea purée served with mixed seasonal  
vegetables*

18

### Stuffed Pork Loin

*Pork tenderloin stuffed with apples, fennel, sage,  
bacon & apricots, served with a sweet potato Rösti  
and demi-glace*

28

### Asparagus Gnocchi

*Sheep's Milk Ricotta Gnocchi, Cherry Tomato,  
Honey Mushrooms and Pine Nuts in a Marjoram*

*Butter*

19

### Chef's Game

*Chef's daily inspiration  
Market Price*

## SIDES

### Ginger Bok Choy

7

All Taxes & Gratuities extra





Garlic Sesame Asparagus

7

Seasonal Vegetables

7

All Taxes & Gratuities extra

