

À la Carte

Lunch

Shellfish

Nordic Shrimp (\$16) - romaine . apple . old bay

Prawn Cocktail (\$20) - horseradish . ink . parsley

Oysters on ½ Shell (\$24) - creme fraiche . dill . caviar

Scallop & Crab (\$29) - leek . parsley . daikon . butter

Small Plates

Baby Gem Salad (\$16) - pita . radish . cucumber

Trout Roulade (\$21) - celery . toybox vegetable . beurre cancalaise

Lobster Bisque (\$24) - fennel . flying fish roe . chives

Acadian Chowder (\$24) - bay scallop . clams . cheddar . lemon

Burattini (\$29) - sea buckthorn . strawberry . honeydew melon

Mains

Croque Monsieur (\$22) - hickory ham . gruyere . mornay . greens

Cheeseburger (\$26) - alberta angus . pickles . onion . curry mayo

Elk Rigatoni (\$26) - kale . tomato . parmesan . basil

Mushroom Linguini (\$27) - gremolata . pearl onion . boursin . cream

Salmon Ratatouille (\$29) - zucchini . saffron . eggplant . thyme

Ontario Pickerel (\$37) - cabbage . cauliflower . fennel . beurre blanc

Truffle Chicken (\$39) - arborio . peas . edamame . sauce chasseur

Steak & Frites (\$49) - ribeye . mushroom . cheese curds . demi glace

Dessert

Crème Glacée du Jour (\$12)

Cheesecake - peach . lavender . rose (\$17)

Hazelnut - gianduja . feuilletine . cocoa (\$19)

Grains

Bannock - berry jam (\$7)

Sourdough - honey butter (\$7)

