



Take Out Menu

HST + 12% gratuity

Daily Soup

10

Crispy Crunchy Salad

Sliced Cabbage, Radicchio, Carrot, Brussel Sprout, Pickled Onion, Thai Basil, Fresh Chili, Coriander, Pomegranate, Crispy Garlic, Low Sodium Soya Vinaigrette

15

Caesar

Romaine Hearts, Crispy Smoked Bacon, Fresh Garlic Crouton, Creamy Dressing

15

Grilled Fig

Arugula, Fig Nectar, Roasted Pistachios, Greek Feta, Honey Lemon Vinaigrette

16

Shrimp and Vegetable Spring Rolls

Thai Sauce

15

Crab and Shrimp Cake

Charred Corn Chipotle Salsa, Preserved Lemon Remoulade

17

Corn Puréed Ricotta Ravioli

Sautéed Local Corn, Roasted Pine Nut, Parmesan Cheese, Butter Sauce

14

Cajun Mussels

Steamed East Coast Mussels, Chorizo Sausage, White Wine, Tomato, Butter, Garlic, Cajun Spice, Light Cream, Grilled Garlic Toast

18

Baked Shrimp with Escargot Butter

Four Shelled Head-On Shrimps, Prosciutto, Almond Flour, Garlic, Fresh Herbs, Grilled Garlic Toast, Grilled Lemon Juice

15

Mains

Corn Puréed Ricotta Ravioli

Sautéed Local Corn, Roasted Pine Nut, Parmensan Cheese, Butter Sauce 25

Grilled Chicken Arrabbiata

Penne, Pancetta, Caramelized Shallots, Chili Olive Oil, Heirloom Tomato Sauce

27

Spaghettini with Local Burrata Cheese

Heirloom Tomato Sauce, Crispy Pancetta

27

Linguini with Scallops, Shrimp and Mussels

Double Smoked Bacon, Charred Tomato, White Wine Broth

33

Salmon Filo

Seasonal Vegetables, Light Saffron Cream Sauce

33

Pan-Roasted Chicken Breast

Seasonal Vegetables, Cauliflower Celery Root Puree, Pan Jus

28

California Cut Local AAA Striploin

Seasonal Vegetables, Parmesan Crispy Potato, Four Peppercorn Sauce

44

7oz Beef Tenderloin

Seasonal Vegetables, Veal Jus

55

Ontario Rack of Lamb

Seasonal Vegetables, Red Wine Jus

56