

S T A G E S

ACT 1: OPENING SCENE — APPETIZERS

- Chickpea Summer Salad** VG GF 14
A zesty ensemble of grape tomatoes, cucumber, pickled red onion, arugula, and sprouts dance in a lemon-tahini vinaigrette. Garnished with a crunchy crescendo of spiced chickpeas and sunflower seeds.
- Chilled Asparagus & Sweet Pea Soup** VG GF 12
The curtain rises on a verdant blend of Ontario asparagus and sweet peas, entwined with delicate leeks, fresh dill, and a bright kiss of lemon. Finished with herb oil and adorned with pea tendrils. May also take a warm, comforting encore.
- Polenta Cakes with Tomato Confit** VG GF 12
Golden rounds of crispy polenta, dramatically topped with slow-roasted cherry tomato confit, a swirl of basil oil, and a final flourish of Maldon sea salt.

ACT II: SHAREABLE SCENES — FOR THE ENSEMBLE

- Tempura Vegetables with Chili Crisp** VG GF 16
A lively medley of market vegetables, light as a soliloquy, cloaked in Japanese-style batter and topped with our house-made chili garlic crisp. Served with a soy-lime dipping sauce worthy of a standing ovation.
- Ahi Tuna Tartare** 22
A delicate duet of diced Ahi tuna and smashed avocado, with crisp cucumber, red onion, and a tangy Tamari-lime overture. Served with crunchy wonton chips and a hint of chili for dramatic flair.
- Trio of Dips** VG GF 26
A flavorful harmony: edamame hummus, smoky baba ghanoush, and a beet-black bean medley. All accompanied by grilled Pinsa flatbread for a perfect encore bite.
- Roasted Heirloom Tomato Burrata** V 27
A colour-rich ensemble of blistered heirloom tomatoes and creamy burrata, joined by mixed greens, preserved lemon, basil olive oil, and a balsamic reduction. Served with grilled sourdough – the perfect stage partner.
- Char-Grilled Beef Tenderloin Tips** GF 38
Herb-marinated tenderloin tips, seared to perfection and paired with a bold green chermoula, arugula-sprout salad, cherry tomatoes, and pickled red onion.

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ACT III: SHOW-STOPPING ENTRÉES

- Pan-Seared Wild Pacific Salmon** **GF** 35
A star performer—long line-caught salmon with a silky miso-lemon beurre blanc, alongside snap peas, bok choy, oyster mushrooms, garlic chips, lemon zest, and chives.
- Fish & Chips** 32
A hearty, golden production: beer-battered haddock with crisp fried capers, tangy tartar sauce, cabbage slaw, and hand-cut fries. Grilled lemon joins the cast.
- Braised Leek & Sweet Pea Gnocchi** **VG GF** 18
Tender gluten-free gnocchi, tossed with sweet peas, braised leeks, asparagus, a touch of chili oil, and crispy leeks. A garden performance in every bite.
- Summer Vegetable Linguine with Italian Wedding Meatballs** 21
Linguine takes the stage with mini meatballs, zucchini, tomatoes, eggplant, and roasted red pepper in a lemon butter sauce, crowned with Parmigiano Reggiano.
- Steak Frites** **GF** 50
The headliner: an 8 oz. New York striploin grilled to perfection with roasted garlic & herb butter. Accompanied by a full chorus of house-made fries.
- Chicken Schnitzel** 30
Golden, crispy, and boldly seasoned. Chicken schnitzel is supported by potato pavé, grilled Ontario asparagus, and a lively lemon-herb emulsion.
- Gruyère Chuck Burger** 27
A commanding presence: ½ lb house-ground chuck patty with Gruyère, garlic-dill aioli, arugula, and pickled red onion, all on a scallion potato bun. Served with fries and sliced dill pickles.
- Crispy Chicken Burger** 27
A crispy cutlet layered with cabbage slaw and house-made honey mustard, nestled in a scallion potato bun. Accompanied by fries and sliced pickles.

ACT IV: CURTAIN CALL – DESSERTS

- Coconut Panna Cotta** **VG GF** 12
A smooth and dreamy finale of silky coconut panna cotta, set against a vibrant mango-passionfruit coulis, with toasted coconut and fresh mint.
- Dark Chocolate Torte** **GF** 16
A dramatic climax: rich gluten-free torte, paired with espresso-date caramel, white chocolate shavings, and a whisper of sea salt.
- Warm Peach Cobbler** 14
Golden-baked Ontario peaches beneath a crumble topping, scented with cinnamon and served with a scoop of vanilla ice cream. A heartwarming encore.
- Strawberry Champagne Cheesecake** **GF** 18
The final bow: vanilla cheesecake with strawberry swirls and champagne mousse, resting on a chocolate cookie crust and dressed with dark chocolate shavings.