

S T A G E S

ACT 1: OPENING SCENE — APPETIZERS & SHAREABLES

- Beef and Feta Salad**^{V GF} 17
Roasted red beet tossed with arugula, feta, and pickled red onion, drizzled with a white balsamic honey-mustard vinaigrette.
- Ahi Tuna Tartare** 22
Diced Ahi tuna and smashed avocado with crisp cucumber, red onion, and a tangy tamari-lime dressing. Served with crunchy wonton chips and a hint of chili.
- Chicken Wings**^{GF} 19
Six crispy wings tossed in your choice of house-made sauces: jalapeño honey hot, habanero hot, honey garlic, BBQ, or dry Cajun. Served with blue cheese dip.
- Char-Grilled Beef Tenderloin Tips**^{GF} 38
Herb-marinated tenderloin tips seared to perfection and served with bold green chermoula, an arugula-sprout salad, cherry tomatoes, and pickled red onion.
- Farm Vegetable Soup**^V 11
A mélange of roasted root vegetables with herbed garlic-cheese croutons and pumpkin seeds.
- Bocconcini Fritti**^V 12
Baby mozzarella balls breaded in Japanese breadcrumbs, fried crisp and golden over Romesco sauce, then dusted with chili flakes and parmesan.
- Trio of Dips**^{V GF} 26
A flavourful harmony of edamame hummus, smoky baba ghanoush, and a beet-black bean medley. Served with grilled Pinsa flatbread for the perfect encore bite.
- Baked Brie**^V 20
Creamy baked brie topped with a citrus-cranberry maple compote and served with crispy wonton curls.

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ACT II: SHOW-STOPPING ENTRÉES

- Pan-Seared Wild Pacific Salmon** ^{GF} 35
A star performer — longline-caught salmon with a miso-lemon sauce, oyster mushrooms, garlic chips, lemon zest, and chives, served with fingerling potatoes and heirloom carrots.
- 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.
- Vodka Blush Linguine** ^V 25
Al dente linguine finished in a garlic-basil tomato sauce flashed with vodka and cream, served with a garlic-parmesan stick.
- Steak Frites** ^{GF} 60
The headliner: an 8 oz New York striploin grilled to perfection with roasted garlic and herb butter. Accompanied by a full chorus of house-made fries.
- Steak Sandwich** 32
Flat iron steak grilled to your liking, topped with bell peppers, onions, and Gruyère, finished with demi-glace.
- Falafel Bowl** ^{VG GF} 25
Crispy chickpea and herb patties with roasted beet hummus and bean salad, garnished with cucumber, grape tomatoes, pickled red onion, and drizzled with tahini dressing.
- Chicken Supreme** ^{GF} 29
Seared skin-on chicken breast finished with rosemary- and thyme-infused brown butter, served with fingerling potatoes and heirloom carrots.
- Crispy Chicken Burger** 27
A crispy cutlet layered with cabbage slaw and house-made honey mustard, nestled in a scallion-potato bun. Served with fries and sliced pickles.
- Gruyère Chuck Burger** 27
A commanding presence: ½ lb house-ground chuck patty with Gruyère, arugula, garlic-dill aioli, and pickled red onion on a scallion-potato bun. Served with fries and sliced dill pickles.

ACT III: CURTAIN CALL – DESSERTS

- Dark Chocolate Torte** ^{GF} 16
A dramatic climax: rich gluten-free torte paired with espresso-date caramel, white chocolate shavings, and a hint of sea salt.
- New York Style Cheesecake** 15
A classic high-rise cheesecake topped with a cranberry-citrus sauce.
- Warm Peach Cobbler** 14
Golden-baked Ontario peaches beneath a crumble topping, scented with cinnamon and served with a scoop of vanilla ice cream.