



STAGES DINNER

ACT I: OPENING SCENE APPETIZERS

<p>Beef and Feta Salad ^{GFV}</p> <p>Roasted red beet, tossed with arugula, feta, pickled red onion and drizzled with white balsamic honey mustard vinaigrette.</p>	17	<p>Farm Vegetable Soup ^V</p> <p>A mélange of roasted root vegetables with herbed garlic cheese croutons and pumpkin seeds.</p>	11
<p>Baked Brie ^V</p> <p>Creamy baked brie, topped with a citrus cranberry maple compote and served with crispy wonton curls.</p>	20	<p>Ahi Tuna Tartare</p> <p>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.</p>	22
<p>Chicken Wings ^{GF}</p> <p>A half-dozen crispy wings tossed in your choice of housemade jalapeno honey hot sauce, habanero hot sauce, honey garlic, BBQ or dry Cajun with blue cheese sauce.</p>	19	<p>Trio of Dips ^{GFV}</p> <p>A flavourful harmony of edamame hummus, smoky baba ghanoush, and a beet-black bean medley. Accompanied by grilled Pinsa flatbread for a perfect encore bite.</p>	26
<p>Bocconcini Fritti ^V</p> <p>Mozzarella balls breaded in Japanese breadcrumbs, fried crispy golden atop Romesco sauce and dusted with chili flakes and parmesan cheese.</p>	12	<p>Char-Grilled Beef Tenderloin Tips ^{GF}</p> <p>Herb-marinated tenderloin tips, seared to perfection and paired with a bold green chermoula, arugula-sprout salad, cherry tomatoes, and pickled red onion.</p>	38

V = Vegetarian V = Vegan GF = Gluten Free

Please notify us of any dietary restrictions.



ACT II: SHOW-STOPPING ENTRÉES

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

ACT III: CURTAIN CALL FOR DESSERTS

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

