



SOUP & SALADS

SOUP OF THE DAY 9

CHEF'S GARDEN SALAD / V 16

Spring Mixed Greens, Grape Tomatoes, Cucumber, Radish, Carrot, Fennel, Red Onion with Balsamic Vinaigrette or Honey Lemon Vinaigrette

AUTUMN SALAD / V 17

Baby Kale, Fried Brie, Honey Roasted Squash, Cranberry, Crispy Shallots, Shaved Parmesan, Toasted Almond, Poppy Seed Dressing

CAESAR SALAD 18

Hearts of Romaine, Smoked Bacon, Shaved Parmigiano Reggiano, Herb Crouton

SALADE NIÇOISE POKE 30

Seared Red Tuna, Tofu, Baby Green Beans, Egg, Cherry Tomatoes, Potatoes, Seasoned Sushi Rice, Anchovies, with French Dressing

ADDITIONS

Chicken 8 / Falafel 8 / Grilled Shrimp 12 / Salmon 13

PASTAS

PENNE PRIMAVERA / V HO 28

Seasonal Vegetables, Pesto Cream, Parmesan

FETTUCCINE CARBONARA 28

Crispy Pancetta, Creamy Egg Yolk, Parmesan, Crushed Black Pepper

RIGATONI POMODORO 30

Italian Sausage, Grilled Vegetables, Chili Pepper Flakes, Housemade Pomodoro Sauce

SPAGHETTI AGLIO OLIO WITH SHRIMP / HO 33

Garlic Shrimp, Cherry Tomatoes, Fine Herbs, Olive Oil

SHARABLES

ANGUS POUTINE / GFO VGO 15

Angus Fries, Quebec Cheese Curds, Gravy, Scallions

Add Grilled or Crispy Chicken 8 / Braised Beef 7

BIG BOWL NACHOS / GF 15

Corn Tortillas, Jalapeños, Black Olives, Scallions, Cheddar, Mozzarella with Guacamole, Pico De Gallo and Sour Cream

Add Grilled or Crispy Chicken 8 / Braised Beef 7

CHICKEN STRIPS & FRIES / GF 18

4-piece Chicken Breast Strips, Plum Sauce

QUESABIRRIA TACOS 18

Braised Beef, Monterey Jack, Parmesan, Onion, Cilantro

1 LB CHICKEN WINGS / H 20

Choice of Sauce: BBQ, Hot or Honey Garlic

Carrots and Celery Sticks with Blue Cheese/Ranch Dip

FRIED SEAFOOD MEDLEY 20

Coconut Shrimp, Beer-Battered Scallop, Dusted Calamari Rings with Chipotle Aioli and Lemon

PIZZAS

VERDURE / V 22

Artichoke, Asparagus, Zucchini, Jalapeños, Garlic Confit

DIAVOLA 23

Spicy Salami, Pepperoni, Black Olives

BBQ CHICKEN / H 24

BBQ Sauce, Red Onions, Banana Pepper, Chipotle Aioli



ENTRÉES

- GRILLED 10OZ PORK CHOP** **38**
Roasted Acorn Squash, Cranberry-Orange Compote, Grilled Pineapple, Seasonal Vegetables, Charcutière Sauce
- ROASTED HALF BONELESS CHICKEN** **25**
Tomato Quinoa Pilaf, Seasonal Vegetables
- STEAK & FRITES** **33**
8 oz Prime New York Striploin, Balsamic-Glazed Mushrooms, Thyme Fries.
Choice of Red Wine Jus or Green Peppercorn Sauce
- FISH & CHIPS / GF** **24**
Beer Battered Haddock, Tartar Sauce, Angus Fries and Creamy Coleslaw
Add Extra Piece of Haddock **12**
- BBQ PORK RIBS** **34**
Full Rack of Ribs with Angus Honey Garlic Glaze, Creamy Coleslaw and Angus Fries
- PANSEARED ATLANTIC SALMON / GF** **37**
Maple Mustard Glaze, Roasted Potatoes, Saffron Aioli, Seasonal Vegetables

DINNER ENTRÉES

4PM - CLOSE

- CAULIFLOWER STEAK / VG GFO** **36**
Romesco Sauce, Crispy Shallots, Lemon, Herb Quinoa, Green Peas
- GRILLED BLACK TIGER PRAWNS / GF** **39**
Green Asparagus, Whipped Potatoes, Dill Marble Cream Sauce
- OVEN ROASTED COD / GFO** **42**
Herb Panko Crusted Cod, Carrot Purée, Buttered Broadbeans
- 10 OZ RIBEYE STEAK / GF** **50**
Herb Roasted Potatoes, Seasonal Vegetables with Red Wine Jus

HANDHELDS

The following Handhelds are served with Angus Fries and Coleslaw.

- CLASSIC RIBEYE BURGER / GFO VO H** **18**
6oz Ribeye Patty*, Lettuce, Tomato, Pickle, Onion, Cheddar Cheese, Brioche Bun
*Impossible Patty available
Add Bacon **4** / Fried Egg **3** / Blue Cheese **3**
- ANGUS CLUB / H** **18**
Grilled Chicken Breast, Applewood Smoked Bacon, Fried Egg, Lettuce, Tomato, Ciabatta Bun
- CHICKEN CAESAR WRAP / H** **18**
Grilled or Crispy Chicken*, Romaine Lettuce, Bacon, Parmesan Cheese. *Add Spicy Buffalo Sauce
- FALAFEL WRAP / VG** **19**
Hummus, Mixed Greens, Tomato, Cucumber, Red Onion, Pickle
- MONTREAL SMOKED MEAT SANDWICH** **20**
Lean Smoked Meat, Sourdough, Mustard, Pickle

DRINKS

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|-------------------|-------------|---------------------|-------------|
| AMERICANO | 3.40 | ICED COFFEE | 4.90 |
| CAPPUCCINO | 4.90 | COFFEE / TEA | 2.50 |
| ESPRESSO | 3.60 | JUICE | 2.75 |
| LATTE | 4.90 | POP | 3.50 |
| FLAT WHITE | 4.90 | PERRIER | 3.50 |

GF / GFO Gluten Free / Option
V / VO Vegetarian / Option
VG Vegan
H/ HO Halal / Option

*18% gratuities applied to group of 8+ people