

dinner features

CHILLED LOBSTER

fermented jalapeño, lime,
avocado, nori
24 / 2pc

FOIE GRAS PARFAIT

pear, hazelnut,
maple gastrique
26

IBERICO PORK SCHNITZEL

san marzano tomato,
burrata
48

appetizers

EAST COAST OYSTERS

citrus, tabasco, horseradish
28 / 6pc

SALMON CRUDO

charred poblano, barley miso, lemon
26

PRAWN COCKTAIL

horseradish, cocktail sauce
36 / 3pc

HAMACHI CEVICHE

crème fraîche, pear, cucumber
34

HOKKAIDO SEA SCALLOP

grapefruit, mint, pickled jalapeño
24

CREEKSTONE BEEF CARPACCIO

ramp aioli, manchego, watercress
28

CAESAR SALAD

white anchovy, lardon, parmesan
20

ZUCCHINI SALAD

niçoise olive, lemon, pine nut, yogurt
22

ALOBAR WEDGE SALAD

bacon, maytag blue cheese, cherry tomato
26

ASPARAGUS SALAD

hazelnut, arugula, burrata
24

mains

TAGLIONI

mussel, clam, garlic-chili oil
44

RICOTTA MEZZELUNE

snap pea, mint, lemon zest
42

CONFIT DUCK PAPPARDELLE

black kale, pecorino romano
46

GRILLED SEA BREAM

piquillo pepper, pistachio, basil
48

BRAISED SHORT RIB

watercress, wild onion, jus
58

DOVER SOLE

brown butter, parsley, lemon
85

prime chops

all steaks served with cremini mushrooms
raifort, chimichurri or béarnaise

5

BONE-IN STRIPLOIN

usda prime, nebraska
100 / 18oz

FILET MIGNON

black angus, ontario
65 / 7oz

BONE-IN RIBEYE

black angus, creekstone farms
170 / 24oz

FILET MIGNON

black angus, ontario
80 / 10oz

FRENCH FRIES

lemon aioli
12

TWICE BAKED POTATO

bacon, aged cheddar
26

BROCCOLINI

garlic, pickled chili
16

ONTARIO ASPARAGUS

crispy shallot
18

PAIN AU LAIT

12 / 4pc

TIGER PRAWN

cremini mushroom, garlic
30

dessert

CHEESECAKE

sour cherry compote
18

CHOCOLATE TART

hazelnut, fudge ice cream
18

MILLE-FEUILLE

raspberry chantilly
20

BANANA CREAM PIE

caramel, rum ice cream
20