

LUNCH

APPETIZERS

TRUFFLE MUSHROOM PATE (v, gfo) \$18
local mushrooms, black truffle, Kalamata olive crumb, cornichons, toast (gfo)

BURRATA (v, cn) \$19
fresh Italian burrata, torched orange, lavender dressing, toasted cilantro seeds, candied walnuts

STEAK TARTARE (gfo) \$18
hand-cut Angus steak, garnish *Parisienne*, confit quail's egg yolk, grissini (gfo)

GARLIC SHRIMP (gfo) \$18
sizzling garlic butter shrimp, grilled baguette (gfo)

UNION CEVICHE (gf) \$23
fresh catch, passion fruit 'aguachile', scotch bonnet sorbet, avocado gel, blush daikon, plantain chips

MUSSELS 'MARINIÈRES' (gfo) \$19
PEI mussels, garlic & white wine cream, grilled baguette (gfo) add: fries \$6

SALADS

'INSALATA DI MARE' (gfo) \$29
mussels, scallop, shrimp, octopus, shaved fennel, capers, fresh herbs, lemon XVO oil, grilled baguette

TUNA POKE BOWL (gfo) \$23
marinated yellowfin tuna, avocado, mango, scallions, edamame, sushi rice, wakame, miso honey dressing

CAESAR (v, veo, gfo) \$16
grilled romaine heart, Caesar dressing, bacon crisps, parmesan, herb croutons
add: grilled shrimps (x5) \$15, grilled or jerk chicken \$10

WATERMELON & FETA (v, gf, cn) \$17
watermelon, feta, Asian nuts, mint, sesame, sour cherries, frisée, tamarind dressing

PEAR & BLUE CHEESE (veo, gf, cn) \$18
Anjou pear, Gorgonzola, candied walnuts, cranberries, mixed leaves, pear & white balsamic dressing

ASIAN MANGO (veo, gfo, cn) \$19
mango, red bell pepper, cucumber, asparagus, red onion, leaves, Asian nuts, sesame, herbs, serrano chilli, miso honey dressing - add: shrimp \$15, lobster tail \$15

BURGERS & SANDWICHES

ANGUS STEAK BURGER (gfo) \$20
Angus beef patty (8oz), bacon, onion jam, tomato, lettuce, pickles, chipotle mayo, brioche bun
add: Cheddar/Swiss/Pepper Jack \$3, add: fries \$6

LAMB BURGER (gfo) \$20
New Zealand lamb (6oz patty), feta tzatziki dressing, onion jam, cucumber, leaves, brioche bun, add: fries \$6

CLUB SANDWICH (gfo) \$18
jerk chicken, bacon, prosciutto cotto, Cheddar cheese, tomato, chipotle mayo, triple toasted white
add: fries \$6

LOBSTER ROLL & FRIES (cc) \$29
poached lobster tail, lemon mayo, caviar, scallions, brioche roll, fries (upgrade: truffle parmesan fries +\$3)

BISTRO CLASSICS

MUSHROOM RISOTTO (v, gf) \$29
porcini & oyster mushrooms, parmesan, aged balsamic

CHICKEN SCHNITZEL \$26
crispy chicken escalope, potato mayonnaise salad, escovitch pickles, Korean BBQ dipping sauce, lemon

SAUSAGES & MASH \$24
English-style pork sausages, whipped buttered mash, rich onion gravy, add: garden peas \$4

ANGUS TENDERLOIN | 6oz (gf) \$29
chargrilled Angus tenderloin tip, French fries or mash, choice of sauce: chimichurri, peppercorn, mushroom
add: asparagus or broccolini \$10, 4oz lobster tail \$15

SALMON NICOISE (gf) \$29
roasted Nova Scotia salmon, sesame-crusting avocado, black caviar, egg, asparagus, olives, tomato, leaves, lemon & apple dressing

RED SNAPPER (gf) \$29
pan-seared red snapper fillet, sauteed seasonal vegetables, pesto cream sauce

SEAFOOD TRIPOLINE \$29
shrimp, mussels, wahoo, garlic & white wine cream sauce, tripoline pasta

FISH & CHIPS \$26
beer-battered wahoo in 'newspaper', fries, garden peas, tartare sauce, malt vinegar pot

(v) = vegetarian, (ve) = vegan, (veo) = vegan option, (gf) = gluten free, (gfo) = gluten free option, (cn) = contains nuts, (cc) = contains celery. Please advise us of any dietary restrictions before ordering.

A 16% gratuity will be added to final checks.