

SOUP & SALADS

Add tiger shrimp or a grilled chicken breast to any salad | \$8

Classic Caesar | \$16

Heart of romaine, herbed croutons, fresh parmesan, & crispy pancetta

House Salad | \$16

Mixed greens, tomatoes, pickled red onion, mandarin oranges, cucumber, radish & raspberry vinaigrette

CHARCUTERIE

All served with tangy pickles, cheese and dried & fresh fruit.

Personal | \$27

Blue stilton, beamster aged, prima donna aged & crackers

Gourmet | \$47

Prosciutto, salami, soppressata, blue stilton, beamster aged, prima donna aged, & crostini

SMALL PLATES

Calamari | \$21

Dusted in cajun flour served with tzatziki

Bulgogi Pot Stickers | \$20

Korean-style beef dumplings with kimchi

Chicken Wings | \$20

Choice of: salt & pepper, maple bacon, creamy hot, szechuan, honey garlic, or teriyaki, served with fresh carrots & celery and either blue cheese or ranch dip

Perogies | \$18

Cheddar cheese and potato perogies topped with bacon, sauerkraut & sour cream

DINNER

The "Q" Burger | \$25

5oz beef patty, montréal jack cheese, shaved pastrami, horseradish aioli, tobacco onions, & tomato bacon jam

DBL Stacker

Bacon Cheeseburger | \$28

Two 4oz beef patties stacked with aged cheddar cheese and bacon

Chicken Pesto Sandwich | \$25

Crispy spicy chicken topped with smoked gouda, grilled pepper, tomato, arugula & pesto mayo served on Tuscan-herb bread

DESSERT

So Good Chocolate Cake | \$12

4 layers of decadent chocolate cake with chocolate fudge icing

Crème Brûlée Cheesecake | \$12

New York style cheesecake & decadent French custard baked together on a buttery graham base, topped with caramelized sugar

Feature Soup | \$13

Fattoush Feta Salad | \$18

Middle Eastern salad with pickled turnips, heirloom tomatoes, mixed greens, cucumber, parsley, sumac, crispy pita & zesty lime vinaigrette

Sunshine Burrata Salad | \$21

Spring mix, tomato, olives, and creamy burrata cheese, drizzled with pesto sauce and sea salt

All patio seating or
 **PARTIES OF 6+**
 subject to automatic 18% gratuity

POUTINE *your way*

Pulled Duck | \$22

French fries, pulled duck, cheese curds, & house duck gravy

Brisket | \$22

French fries, brisket, cheese curds, & house duck gravy

Butter Chicken | \$22

French fries, cheese curds, & house butter chicken sauce



Nobashi Shrimp | \$20

Asian style tempura batter with panko breading & sweet chili lime dip

Beef Sirloin Sliders | \$18

Mango chutney, tomato, cheddar cheese, caramelized onion aioli & an onion ring on brioche buns

Crab Cakes | \$22

Made in house with fresh lump crabmeat, egg, onion, pepper, bread crumbs served with pineapple salsa

Premium | \$57

Chorizo, bresaola, soppressata, whiskey cheddar, provolone extra old, gruyère, & crostini

Supreme | \$67

Prosciutto, bresaola, salami, piave vecchio aged, manchego, gouda premium aged, & crostini

Warm Caramelized Onion & Feta Dip | \$18

Bacon, caramelized onion & cream cheese served with warm pita

Extra pita: \$2

Smoky Brisket Nachos | \$19

House rub smoked brisket, pico de gallo, peppers, mixed cheese, sour cream, salsa & guacamole

Arancini | \$18

Risotto, mushrooms, parmesan, & truffle oil with basil tomato sauce & balsamic reduction

Veggies & Dip | \$15

Fresh Veggies with garlic hummus olive oil dip

Pan Seared Salmon | \$35

Elegant pan seared salmon served with lemon pepper cream sauce, cumin scented couscous & grilled asparagus

Pork Schnitzel | \$28

Pan fried, breaded pork topped with basil, tomato sauce and mozzarella served on spaghetti Aglio e Olio

Butter Chicken Linguine | \$25

Topped with goat cheese crumble

Beef Dip | \$26

Braised beef chuck, thinly sliced on a French baguette topped with melted Swiss cheese. Served with beef au jus

Filet Mignon | \$42

Perfectly aged 6oz beef fillet served with house-made béarnaise sauce, seasonal vegetables, potatoes & fresh garlic focaccia bread

16oz Ribeye Steak | \$70

Aged 16oz rib eye with grilled asparagus, herb potato, chimichurri & house special peppercorn medley sauce

