

APPETIZERS

- MUSHROOM TOAST - *Maritime Gourmet* 14
Mushrooms, crispy garlic, truffled ricotta
- MACKEREL TART - *maple onion jam,* 13
fermented fennel, micro greens
- GF CALAMARI - *lightly fried, black pepper &* 14
lime, saffron aioli
- GF FREIGHT FARMERS SALAD - *greens,* 11
carrot, candied cashews, pickled fennel, seasonal vinaigrette
- FRIED BRUSSELS SPROUT CAESAR - 11
garlic black pepper dressing, sour dough crouton, grana padano

TARTARES

- STEAK - *traditionally prepared tableside,* 18
Atlantic Beef AAA tenderloin, crostini
- GF TUNA - *yellowfin, pickled tomato, sauce verde,* 17
potato chips



SUNDAY - THURSDAY PRIX FIXE MENU \$45 -
 ASK YOUR SERVER FOR DETAILS

SEAFOOD TOWER

LA GRANDE

12 oysters, chilled lobster, crab, scallop ceviche, tuna tartare, marinated mussels, fish crudo

89

LA PETITE

8 oysters, crab, scallop ceviche, tuna tartare, marinated mussels, fish crudo

55

OYSTERS

dozen for 35 | half dozen for 19

TO SHARE

- CHEESE - *local & imported cheeses,* 3oz - 18 | 5oz - 26
house preserves & crostini
- CHARCUTERIE - *with pickles, house* 22
fermented mustard & crostini
- GF WARM OLIVES & CHORIZO - *truffled oven* 8
dried tomato & preserved lemon
- GF MUSSELS & FRITES - *house smoked bacon,* 13
tomato & white wine butter broth

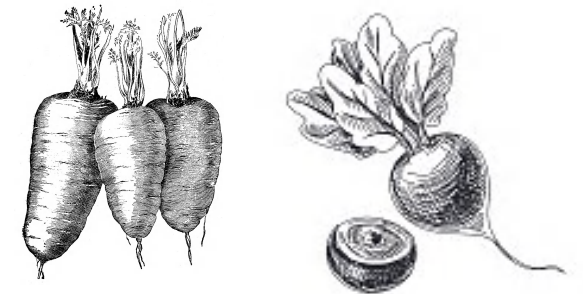
SIDES

- POUTINE - *duck confit, foie gras, gravy, curds* 18
- GF FRITES - *with our onion dip* 8
- MARKET VEGETABLES - *locally sourced* 10
and prepared by our culinary team

PLEASE DISCUSS ALL ALLERGIES &
 DIETARY RESTRICTIONS
 WITH YOUR SERVER

MAINS

- FRESH FISH - *always sustainable, procured* market
from our local fishmonger
- GF STEAK FRITES - *Atlantic Beef teres major,* 29
sautéed mushrooms & onions
- GF DUCK - *dry aged breast, cranberry balsamic* 28
gastrique, duck fat roasted potatoes, seasonal veg
- FREE RANGE CHICKEN - *de-boned chicken* 27
leg roulade, truffled red wine jus, creamy herb & grana polenta, seasonal veg
- PORK BELLY - *braised, parsnip purée, sweet* 26
potato parmentier, wilted greens
- BRASSERIE BURGER - *in house ground beef* 19
patty, cheese sauce, pickles, onion jam, bacon, fermented mustard, frites
- DUCK CONFIT FETTUCCINE - *Maritime* 26
Gourmet Mushrooms, house made ricotta, confit shallot, beef jus & greens
- GF CHATEAUBRIAND - *16oz Atlantic Beef* 78
AAA center cut tenderloin classically prepared for two, bearnaise, shallot red wine pan sauce, seasonal veg, roasted potato



OUR CHEF LOVES PREPARING CUSTOM
 PLANT-BASED CUISINE. ASK YOUR SERVER.