

MENU  
UPDATED FEB 24 2025

DINNER

The food is North American modern. The atmosphere is relaxed. We use only the finest ingredients in all our dishes and we pride ourselves on sourcing them locally whenever we can.

## STARTERS

- FOCACCIA & DIPS** fresh focaccia, our signature hummus and whipped ricotta dip. 13
- WARM OLIVES** mixed olives, fresh herbs, olive oil, orange zest. 11
- LAMB MEATBALLS** spiced tomato sauce, tahini yogurt, zucchini fritti. 24
- TOSTADAS** crisp corn tortillas, chipotle bbq pork, gouda, guacamole, radish, pickled jalapeño. 21
- WARM FETA ARTICHOKE DIP** sundried tomatoes, pinenuts, parmesan, tortilla chips. 21
- CHEESE RISOTTO BALLS** fontina, pecorino and ricotta risotto, fried, wood oven tomato sauce. 22
- MISTO FRITTI** calamari, shrimp, cod, lemon aioli. 22
- SPANISH SHRIMP** olive oil, garlic, chili, parsley, lemon, butter, bread knot. 21

## SALADS

- MOROCCAN BEETROOT** roasted beets, orange, pistachio, red onion, arugula, spiced lemon vinaigrette, goat cheese yogurt. 19
- CARIBOU CAESAR** flatbread croutons, pancetta, parmesan. 19

## MAINS

- KOREAN FLAT IRON STEAK** 8oz certified angus beef®, tamari marinade, grilled carved, topped with fried egg, kimchi fried rice. 40
- BLACKENED PORK CHOP** heritage pork, bbq rub, cast iron seared, roasted apples, vanilla rum-apricot glaze, buttered potatoes, pancetta brussel sprouts. 46
- ROASTED SALMON** wood oven roasted on cedar, tarragon salsa verde, roasted asparagus, portuguese tomato rice. 48
- PIRI PIRI CHICKEN** boneless half chicken, wood roasted, piri sauce, charred peppers, shoestring frites. 39
- TUNA TATAKI** ginger-chili tamari, wasabi-mayo, crispy sticky rice, spicy bean sprouts, sesame cucumber salad. 35
- PORCINI FILET** grilled 7oz certified angus beef®, bacon wrapped, whipped golden potatoes, roasted mushrooms, braised onion jus. 60

## PASTA

- TORTIGLIONE PASTA** sausage, prosciutto, green peas, parmesan cream. 34
- LUMACHE RIGATE ALLA VODKA** oven roasted tomato sauce, chili, cream, butter, basil, vodka, parmesan cheese. 32  
add sautéed shrimp 10
- MAFALDINE** braised rabbit, pancetta, mushrooms, truffle butter, parmesan. 37
- PENNE** pancetta, asparagus, peas, parmesan cream, wood roasted chicken supreme. 37
- SEAFOOD LINGUINE** shrimp, bay scallops, mussels, tomato, basil, fresh saffron linguine, bagna butter. 39

## WOOD OVEN PIZZAS

- SALAMI & OLIVE** tomato sauce, basil, casalingo salami, parmesan, scarmoza cheese. 26
- FIG AND PEAR** olive oil, mozzarella, italian ham, aged gouda, arugula, roasted pears, black mission figs. 26
- TUSCAN** capicola, hot marinated eggplant, goat cheese, basil, tomato sauce, parmesan, mozzarella. 26
- PEPPERONI & HOT HONEY** tomato sauce, pancetta, mozzarella, aged gouda, smoked pepperoni. 26
- SIENNA MARGHERITA** tomato sauce, sea salt, olive oil, basil, mozzarini, parmesan. 26

## GLASS WINES

### RED 7<sup>oz</sup> glass

the wanted zin old vines zinfandel 13  
beronia tempranillo 14  
henry of pelham baco noir 15  
rosemount diamond shiraz 15  
trivento reserva malbec 16  
san pedro 1865 cabernet 17  
deloach pinot noir 20

### WHITE 7<sup>oz</sup> glass

barone montalto pinot grigio 13  
deinhard green label riesling 14  
henry of pelham pinot grigio 15  
calmel & joseph villa blanche chardonnay 17  
kim crawford sauvignon blanc 20

### SPARKLING 5<sup>oz</sup> glass

val d'oca prosecco 12

## COCKTAILS 1<sup>oz</sup>

ROSEMARY & HONEY DAIQUIRI  
mount gay rum, rosemary, lime juice and honey syrup. 12

KIR ROYALE  
crème de cassis, prosecco and raspberries. 12

REBEL  
blueberry vodka, fresh mint, muddled lemon, whitecranberry, 7up and soda. 12

CHERRY PIE  
iceberg vodka, rum chata, tart cherry juice, simple syrup, graham cracker rim. 12

## CRAFT COCKTAILS 1.5<sup>oz</sup>

PAPER PLANE  
maker's mark bourbon, amaro nonino, aperol and lemon juice 14

ITALIAN CHERRY MARGARITA  
don julio tequila, amaretto, pitted cherries, lime juice and simple syrup. 14

PENICILLIN  
chivas blended scotch, lemon juice, fresh ginger, honey syrup, islay scotch float. 14

WHITE LINEN  
bombay sapphire gin, st. germaine, cucumber, lemon juice, simple syrup. 14

## BEER

### ON TAP 16<sup>oz</sup> glass

lakehead brewing selection 10  
dawson trail selection 10  
lake of the woods selection 10

### BOTTLE / CAN

corona 9	coors light 8
heineken 9	moosehead 8
peroni 9	somersby cider 9

### MICRO BREWS

sleeping giant one city pilsner 9.5  
sleeping giant skull rock stout 9.5  
lake of the woods sultana gold blonde ale 9.5  
lake of the woods nautical disaster dry hopped ipa 9.5  
mill st. original organic 9.5  
collective arts life in the clouds new england ipa 9.5

### NON ALCOHOLIC BREWS

clausthaler premium non alcoholic 7.5  
0.0 heineken 6.5

## SHAKEN + STIRRED 2OZ

LEMON-BERRY  
raspberry vodka, lemon juice, limoncello and chambord. 15

CANADIAN OLD FASHIONED  
forty creek barrel select whisky, maple syrup, maraschino cherry, orange slice, lemon and bitters. 15

CARAJILLO  
licor 43 and espresso. 12

## BARREL AGED 3OZ

NEGRONI  
campari, bombay sapphire gin 22, sweet vermouth. 17

BOURBON MANHATTAN  
maker's mark bourbon, cinzano rosso, maple syrup, orange bitters. 17

## ZERO-PROOF DRINKS

PINK FAUX-JITO  
muddled mint, white cranberry, lime and lemon juices, ginger ale, raspberries and cranberry juice. 8.5

HAWAIIAN GINGER  
pineapple and lemon juices, maple syrup, ginger beer and cinnamon. 8.5

LEMON LIBATION  
egg white, lemon juice, thyme syrup, apple cider vinegar. 8.5

