

Dinner Menu

Appetizers

Daily Soup 13
Daily Inspired Soup

“Zees” Caesar Salad 16
Freshly Chopped Romaine, Parmesan,
Lemon Balsamic Dressing,
Crispy Peameal Bacon,
Rosemary Garlic Croutons

Garden Greens 15
Local Heritage Greens, Cider Vinaigrette,
Toasted Pepitas, Dried Cranberries,
Heirloom Carrots, Heirloom Tomato

Seared Tuna 24
Ahi Tuna, Avocado, Watermelon Radish,
Wasabi Aioli, Citrus Soy Sauce

Crispy Shrimp 23
Sriracha Honey Aioli, Micro Herbs

Pork Belly 21
Crispy Cider Braised Pork Belly,
Cauliflower Purée, Shaved Apple, Micro Herbs

Share Plate

Cheese Board 28
Chef's Selection of Local Cheeses,
House Made Jam,
Local Honey, Toasted Walnuts,
Grapes on the Vine, Fresh Berries, Crostini



Executive Chef
Trevor Gleave

Sous Chefs
Marian Balan & Jayson Driedger

Entrées

Surf N Turf 58
(Beef Only 48)
Grilled AAA Beef Tenderloin, Grilled Prawns,
Horseradish Scalloped Potato,
Asparagus, Bourbon Chipotle Butter

Veal Chop 55
Bone in Veal Chop, Hasselback Potato,
Seasonal Vegetables, Blood Orange Gastrique

Arctic Char 45
Pan Seared Fillet, Citrus Quinoa Pilaf,
Heirloom Cherry Tomato Salsa,
Balsamic Glaze

Risotto 38
Roasted Zucchini, Peppers, Mushrooms,
Sun Dried Tomato, Grana Padano
(Vegetarian)

Chicken 38
Grilled Bone in Chicken Suprême,
Ancient Grains, Seasonal Vegetables, Fresh
Tomato Salsa, Lemon Caper Emulsion

Halibut 48
Pan Seared Fillet, Sautéed Kale,
Sweet Potato Rosti,
Blood Orange Beurre Blanc

Cauliflower “Steak” 30
Turmeric Scented Cauliflower,
Citrus Quinoa Pilaf,
Charred Green Onion Oil
(Vegan)

Desserts

Blueberry Custard Tart 15
Creamy Vanilla Custard, Blueberry Compote,
Buttery Crust

Peanut Butter Fudge Tart 15
Whipped Peanut Butter, Dark chocolate
Crust, Fresh Berries, Raspberry Coulis

Chef's Sorbet 13
Daily Selection