

FARM-TO-TABLE MENU

Shine Bright | Spring & Summer 2021

FROM THE GARDEN

STARTERS

Tlayudas

crispy corn tortillas | walnut vegan chorizo | cabbage slaw | refried beans | avocado - cilantro sauce | chipotle mayo | Valentina VG GF 16

love local® Albert's Burrata Cheese

marinated & roasted grapes | fennel seed | basil | extra virgin olive oil | crostini V GF 24

MAINS

Thai Noodle Salad

rice noodles | red cabbage | radish | carrot | red pepper | fresh chilis & aromatic herbs | toasted peanuts | Thai peanut sauce VG/GF 16

radius® Wedge 2.0

iceberg lettuce | dry-cured Iberico chorizo | avocado | egg mimosa | toasted almonds | tomato jam | crispy shallot | creamy Stilton dressing GF 16

Mushroom & Black Truffle Pasta

sweet peas | black truffle & Parmesan fondue | fresh herbs V 26

ADD to any above: organic chicken breast 11 or Atlantic salmon 🌱 16 or grilled picanha steak 20

ACCOMPANIMENTS

Grilled Broccoli

toasted hazelnuts | browned butter | broccoli cream | Parmesan cheese V/GF 12

Brussel Sprouts

rosemary | browned butter | Parmesan | lemon ash aioli V/GF 14

Manorun Farm Organic Vegetable Degustation

variety of vegetables & preparations VG/GF 12

Yukon Spun Potato

confit garlic | Gruyère cheese | V/GF 10

ADD: smoked bacon | vintage cheddar | chives | sour cream 4

Truffle Fries

shoestrings | white truffle oil | Parmesan | sea salt | chives V 12

FROM THE SEA

STARTERS

Fresh Oysters on the Half Shell 🌊

Chef's coastal selection | spicy cocktail sauce | Champagne mignonette | Hash's Hot pepper sauce | fresh horseradish & lemon GF 26

West Coast Shrimp Cocktail 🌊

wild BC shrimp | cucumber | onion | avocado | jalapeño | heirloom tomato | radius® elixir | crispy corn tortillas GF 26

The radius® Calamari 🌊

quick fried | sea salt & roasted pepper | spicy cocktail sauce | Cajun come-back sauce | fresh lemon 19

MAINS

Chef's Daily Fish Feature 🌊

MP

Pacific Halibut n' Chips 🌊

beer-battered halibut | fresh cut chips | cabbage slaw | tartar sauce | grilled lemon 22

Pan Seared Pacific Kuterra Salmon 🌊 🌱

togarashi | kewpie mayo | hoisin | tobiko caviar | basmati rice | sautéed greens | 7 oz GF 32

Tuna & Salmon Poke 🌊

sushi rice | kelp | sweet onion | cucumber | edamame | wakame salad | pickled ginger | crispy shallot | sesame, soy & honey dressing | spicy mayo GF 22

FROM THE LAND

STARTERS

Charcuterie + Cheese

chef's daily selection of local & imported cured meat & cheese | carefully curated accompaniments | warm French bread | organic honey butter 36

radius® Goat Cheese Spring Rolls

sweet red onion jam V 17

Korean Kalbi Ribs

marinated & grilled | cucumber kimchee | chiu chow chili sauce GF 18

Smash Sliders by the Yard

iceberg lettuce | 'merican cheese | pickles | sweet onions | radius® sauce | toasted brioche bun | yard of ten sliders 70 | two sliders 16
ADD smoked bacon per double 2

STEAK

Cumbræ's Farms, Grey Bruce County, ON

organic seasonal vegetables | Gruyère & confit garlic Yukon spun potato

Minimum 45 Day Dry-Aged Canadian Prime Filet Mignon | 7 oz GF 42 

Canadian Prime Striploin | 10 oz GF 44

Minimum 45 Day Dry-Aged Canadian Prime Striploin | 10 oz GF 52

Minimum 45 Day Dry-Aged Canadian Prime Ribeye | 14 oz GF 59

Minimum 45 Day Dry-Aged Canadian Prime Tomahawk | 40 oz GF 180

ADD to any above: Ocean Wise lobster tail  MP



Canadian Prime grade beef, known for its abundant marbling, and premium flavour, represents only the top 2.3% of all graded beef cattle in Canada.

Dry-aging is the process where beef is aged before being cut into steaks. It's a method that not only helps the steak develop better flavour, but also makes it far more tender than it would be completely fresh.

Grilled to perfection: Blue – cool, blue throughout. Rare – cool centre, bright red throughout. Medium Rare – warm centre, red throughout. Medium – warm, pink throughout. Medium Well – hot, slightly pink inside. Well – hot, fully-cooked throughout.

Wagyu 8 oz Coulotte, Australia

pan seared | organic seasonal vegetables | Gruyère & confit garlic Yukon spun potato GF 74

Carne Asada

grilled picanha steak | basmati rice | sautéed rajas poblanos | jalapeño salsa | GF 32

Menu items may contain, or come into contact with wheat/gluten, milk, eggs, peanuts, tree nuts, fish, shellfish, and soy. Consuming raw, or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness; especially if you have certain medical conditions.

CHICKEN

Organic Chicken Milanese

schnitzel style | pickled cucumber ribbon & radish salad | Gruyère & confit garlic Yukon spun potato | umami ranch sauce 28

Panang Organic Chicken Curry

lemon grass | galangal | sweet peppers | coconut milk | Thai basil | chili | basmati rice GF 26

DESSERTS

Raspberry Beret Dessert Jar

white chocolate cheesecake | graham cracker crust | local raspberry preserves 9

Pineapple Carrot Cake Dessert Jar

cream cheese frosting | pineapple | coconut 9

Chocolate Cupcake Dessert Jar

chocolate cake | butter cream icing | sparkle 9

Executive Chef - Gordon Goss

Managing Partner, General Manager - Dan Trevisani