



Small Plates

Tlayudas

crispy corn tortillas | vegan walnut chorizo | cabbage slaw | smashed black beans | avocado–cilantro crema |
vegan chipotle mayo | Valentina VG GF 16

Spicy Cauliflower Wings

gochujang | maple syrup | tamari | scallion | carrot | toasted sesame seeds | cashew tzatziki VG GF 16

love local® Albert's Burrata Cheese

marinated & roasted grapes | toasted fennel seeds | basil | extra virgin olive oil | crostini V 24

radius® Poutine

fresh-cut chips | Quebec curds | duck bone gravy | scallions 14

Fresh Oysters on the Half Shell 🍻

chef's coastal selection | spicy cocktail sauce | Champagne mignonette | Hash's hot pepper sauce |
fresh horseradish & lemon GF MP

West Coast Shrimp Cocktail 🍻

wild BC spot prawns | cucumber | red onion | avocado | jalapeño | heirloom tomato | radius® elixir | coriander |
crispy corn tortillas GF 26

radius® Calamari 🍻

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

radius® Goat Cheese Spring Rolls

sweet red onion jam V 17

Smash Sliders

iceberg lettuce | 'merican cheese | pickles | sweet onions | Cajun come-back sauce | toasted brioche bun 17
ADD smoked bacon per double 2

Korean Kalbi Ribs

marinated & grilled | cucumber kimchee | chiu chow chili sauce GF 21

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.



Salads & Bowls

Thai Noodle Salad

soba noodles | red cabbage | radish | carrot | sweet peppers | scallion | cilantro | mint | Thai basil | chili |
toasted peanuts | Thai peanut sauce | sambal VG 17

Forbidden Rice Bowl

bok choy | marinated & grilled shiitake mushrooms | kimchee | carrot | chili | toasted sesame seeds |
ginger-miso dressing VG 18

Tuna Poke 🐟

sushi rice | kelp | sweet onion | cucumber | edamame | wakame salad | pickled ginger | crispy shallot |
sesame, tamari & honey dressing | spicy togarashi mayo 23

radius® Wedge Salad 2.0

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

Manorun Farms Garden Greens

sliced orange varieties | medjool dates | pistachios | red onion | toasted coconut flakes | mint | parsley |
citrus & shallot vinaigrette VG GF 16



Larger Plates

Charcuterie + Cheese (serves 2-4)

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

Fire Roasted Cauliflower (serves 2-4)

hickory smoked | tahina | zhug | sumac pickled onions | turmeric | cilantro | parsley | mint VG GF 28

radius® Australian Wagyu Burger

old school thick smoked bacon | Appenzeller cheese | cognac infused caramelized onions | roasted garlic aioli | Dear Grain sesame seed sour dough bun | shoestrings 29

Organic Chicken Supreme

Gruyère & confit garlic spun potato | seasonal organic vegetables | mushroom & tomato velouté 28

Organic Panang Chicken Curry

rich coconut milk-based curry | lemongrass | galangal | Thai basil | peanut butter | aromatic spices | basmati rice | toasted peanuts GF 26

Baked Pacific Kuterra Salmon

7 oz | honey & tamari marinated | togarashi | kewpie mayo | hoisin | tobiko caviar | basmati rice | sautéed greens GF 32

Pacific Halibut n' Chips

7 oz | beer-battered halibut | fresh-cut chips | cabbage slaw | tartar sauce | grilled lemon 23

Chef's Daily Fish Feature MP

Chef's Daily Pasta Feature MP



Minimum 45 Day Dry-Aged Canadian Prime Steaks

Cumbræ's Farms, Grey Bruce County, ON

organic seasonal vegetables | Gruyère & confit garlic Yukon spun potato

Filet Mignon | 7 oz GF 39

Ribeye | 14 oz GF 59

Striploin | 10 oz GF 46

Tomahawk | 40 oz GF 185



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.

Accompaniments

Grilled Broccoli

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

Brussel Sprouts

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

Black Truffle Mac n' Cheese

orecchiette | black truffle & four cheese fondue | crispy herb crumbs V 14

Manorun Farm Organic Vegetable Degustation

variety of vegetables & preparations V/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

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.



Desserts

The Hammersphere

dark chocolate dome | brownie | Belly Madagascar vanilla bean ice cream | berries | hot caramel sauce 15
use your fork as a hammer to enjoy

Raspberry Beret Cheesecake Dessert Jar

white chocolate cheesecake | graham cracker crust | local raspberry preserves 10

Island Key Lime Pie Dessert Jar

sweet and tart key lime filling | graham cracker crust | fresh whipped cream 10

Artisanal Belly Ice Cream – 3 Scoops

blackberry lemon sorbet VG | chocolate-dipped strawberry | Canada 150 butter tart | Muskoka mocha maple | carrot cake | obscene brownie toffee | Scotch whisky with smoked almonds | Madagascar vanilla bean 10

 **ocean wise**. ALL SEAFOOD ITEMS ARE A SUSTAINABLE CHOICE

 **Mealshare**
Buy one, give one.

Executive Chef - Gordon Goss

Managing Partner, General Manager - Dan Trevisani

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.