



## 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 Salmon Nigiri 🍣

salmon | fried sushi rice | poke sauce | spicy mayonnaise | unagi sauce | wasabi 15

### Dueling Hummus

roasted carrot & red lentil hummus | chickpea hummus | grilled naan | corn tortilla chips V/VG 15  
*for vegan, substitute cucumber slices for naan*

### 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 | hot pepper sauce |  
fresh horseradish & lemon GF MP

### radius® Calamari 🍤

quick-fried | sea salt & roasted pepper | spicy cocktail sauce | Cajun come-back sauce | fresh lemon 21

### 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*

### Broccoli Bang Bang

broccoli | oat milk battered | panko crusted | vegan bang bang sauce | red chillies V/VG 16



## Salads & Bowls

### Thai Noodle Salad

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

### Tuna Poke 🌊

sushi rice | sweet onion | cucumber | edamame | wakame salad | pickled ginger | crispy shallot | sesame, tamari & honey dressing | spicy togarashi mayo 25

### Winter Kale Salad

black kale | roasted butternut squash | pumpkin seeds | pomegranate jewels | apple slices | spicy pecans | maple Dijon vinaigrette V/VG 16

### South of Two Borders Salad Bowl

house made guacamole | fresh tomato salsa | spiced beluga lentils | farro | arugula | spiced butternut squash | chipotle cashew crema | citrus vinaigrette V/VG 19

### Roasted Beet & Citrus Salad

beets | citrus segments | toasted pistachios | frisée | shaved fennel | minted crème fraiche | citrus vinaigrette V/VG 16

### Caesar Cardini's Salad

baby gem | baby kale | crispy pork belly | duck fat Dear Grain sourdough croutons | Parmesan cheese | house made dressing 18



## Larger Plates

### Charcuterie + Cheese (serves 2)

chef's selection of local & imported cured meat & cheese | carefully curated accompaniments | warm French bread | organic honey butter 32

### 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 32

### Organic Chicken Supreme

Gruyère & confit garlic spun potato | seasonal 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 Cod n' Chips

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

### Chef's Daily Pasta Feature MP

## Char-Grilled Steaks

love local® Ontario Beef

seasonal vegetables | Gruyère & confit garlic Yukon spun potato

Filet Mignon | 7 oz GF 39

Dry-Aged Ribeye | 14 oz GF 59

Striploin | 10 oz GF 46

House Made Steak Sauces

chimichurri | red wine demi-glace | green peppercorn café de Paris 5



*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 our Ribeye far more tender than it would be completely fresh.*

*Char-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

apple cider reduction | bacon | brown sugar 16

Black Truffle Mac n' Cheese

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

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

Sautéed Wild Mushrooms

cremini | king oyster | honey | shitake | chili flakes | butter | thyme | garlic 15

*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

### Classic Molten Lava Cake

dark chocolate ganache | vanilla bean ice cream 10

### Raspberry Beret Cheesecake Dessert Jar

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

### Southern Pecan Tart

house made pastry | fresh pecans | vanilla bean ice cream 10

### Vanilla Bean Crème Brûlée

Madagascar vanilla bean | organic farm fresh eggs | heavy cream | cane sugar 10

### Artisanal Ice Cream – 3 Scoops

Lindt chocolate | raspberry sorbet VG | vanilla bean 10



**Managing Partner, General Manager - Dan Trevisani**

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