

# Dinner

## COLD BAR

### SELECT OYSTERS ON THE HALF SHELL 🍻 MP

lemon | mignonette | radius® cocktail sauce | hot sauce

### SHRIMP AGUACHILLIES 🍻 18

Selva shrimp | watermelon | cilantro | avocado | jalapeño | cucumber | lime

### MUSSELS MEDITERRANEAN 18

chorizo | parsley | sherry vinegar | shallots | Dear Grain sourdough

### STACKED SUSHI 15

salmon nigiri | crispy sushi rice | unagi sauce | spicy mayo | flying fish roe

## BOWLS

ADD: organic chicken breast 12 | Kuterra salmon 15 | petite tenderloin 18

### radius® TUNA POKE BOWL 🍻 25

Ahi tuna | sushi rice | edamame | wakame | sesame & tamari dressing | spicy mayo

### QUINOA POWER BOWL 19

sultana raisins | cucumber | toasted hazelnuts | pickled cabbage | cashew crema | cider & agave vinaigrette V6

### BABY GEM CAESAR SALAD 18

creamy dressing | duck fat croutons | Parmesan | crispy pork belly

### WATERMELON SUMMER SALAD 16

arugula | feta | shallots | mint | love local® honey vinaigrette V

## SEAFOOD TOWER 🍻

*on ice, ice, baby*

shrimp cocktail | Mediterranean mussels | oysters on the half shell | snow crab legs & claws 150

## SMALL PLATES

### radius® GOAT CHEESE SPRING ROLLS 17

thyme & peach jam V

### CAPRESE - LIKE 18

fior de latte | cherry tomato | herb vinaigrette | basil | kalamata | crostini V

### BAJA FISH TACOS 🍻 3PC 19

crispy beer battered cod | cucumber kimchi | avocado | lime crema | cilantro

### BANG BANG BROCCOLI 16

crispy fried | vegan bang bang sauce V6

### radius® CALAMARI 🍻 21

spicy cocktail sauce | Cajun comeback sauce | lemon

### MUSHROOM MAGIC FLATBREAD 18

brie | walnut & arugula pesto | cremini | king oyster | shitake V

## MAIN PLATES

### KUTERRA SALMON 🍻 38

asparagus | coconut | dill | tarragon | fennel

### THAI CHICKEN COCONUT CURRY 26

lemongrass | kefir lime | basmati rice | cilantro | chillies | coconut

### KALBI BRAISED SHORT RIB 42

honey mushrooms | sesame seeds | red chillies | scallions | sushi rice

### CHARCUTERIE + CHEESE 50

local and imported cheese and meat | preserves | honey butter | demi baguette

### RICOTTA GNOCCHI 26

porcini soubise | sundried tomato vinaigrette | peas | Parmesan V

### radius® BURGER 24

Gruyère | thick cut bacon | caramelized onions | Dear Grain sesame seed bun | shoestrings

## STEAKS

*Keep your friends close and your farmers closer*



### love local® ONTARIO BEEF

served with radius® mashed | wilted spinach | red wine demi

### FILET MIGNON 6<sup>oz</sup> 45

Butcher Shoppe | top 1/3 AAA

### NY STRIPLOIN 10<sup>oz</sup> 48

Nolan Angus Farms | full blood Angus

### DRY-AGED RIBEYE 14<sup>oz</sup> 68

Cumbræ's Farm | 45 day dry-aged

## SIDEKICKS

### TRUFFLE FRIES 10

white truffle oil | Parmesan | garlic aioli V

### MUSHROOMS 14

sunchokes | buttermilk | charred scallion | edamame V

### FRENCH BEANS 7

toasted almonds | shallot vinaigrette V

### radius® MASHED 6

Gruyère | confit garlic V

### TRUFFLE MAC 'N CHEESE 14

black truffle | cheese fondue | crispy herb crumb V



Executive Chef - Dan Burcher | 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 WINE MAY INCREASE YOUR CHANCE OF HAVING FUN

THE BEST MEMORIES ARE AROUND THE TABLE

