

Dinner

COLD BAR

SELECT OYSTERS ON THE HALF SHELL 🍻 MP

lemon | mignonette | radius® cocktail sauce | hot sauce

SHRIMP AGUACHILLIES 🍻 16

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

BLUEBERRY BALSAMIC FLATBREAD 19

rosemary | arugula | brie | extra virgin olive oil V

MAIN PLATES

KUTERRA SALMON 🍻 38

asparagus | coconut | dill | tarragon | fennel | farro

THAI CHICKEN COCONUT CURRY 26

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

KALBI BRAISED SHORT RIB 42

honey mushrooms | sesame seeds | red chillies | scallions | radius® mashed

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^{oz} 45

Butcher Shoppe | top 1/3 AAA

NY STRIPLOIN 10^{oz} 48

Nolan Angus Farms | full blood Angus

DRY-AGED RIBEYE 14^{oz} 68

Cumbræ's Farm | 45 day dry-aged

SIDEKICKS

TRUFFLE FRIES 10

white truffle oil | Parmesan | garlic aioli V

MUSHROOMS 10

sunchokes | buttermilk | charred scallion | edamame V

FRENCH BEANS 6

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

