

# Dinner

## COLD BAR

### SELECT OYSTERS ON THE HALF SHELL 🍸 MP

lemon | mignonette | radius® cocktail sauce | hot sauce GF

### SHRIMP AGUACHILLIES 🍸 18

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

### 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

### radius® TUNA POKE BOWL 🍣 25

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

### QUINOA POWER BOWL 19

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

### CLASSIC CAESAR 18

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

### WATERMELON SUMMER SALAD 16

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

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

## 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 | pineapple salsa | lime crema | pickled cabbage

### BANG BANG BROCCOLI 16

crispy fried | vegan bang bang sauce VG

### radius® CALAMARI 🍣 22

spicy cocktail sauce | Cajun comeback sauce | lemon

### BLUEBERRY BALSAMIC FLATBREAD 19

rosemary | arugula | brie | extra virgin olive oil V

### GRILLED HALLOUMI 16

truffle honey | figs | peas | candied walnuts | olives V GF

### TRUFFLE FRIES 11

white truffle oil | Parmesan | garlic aioli V

## MAIN PLATES

### KUTERRA SALMON 🍣 38

asparagus | coconut | dill | tarragon | fennel | farro

### THAI CHICKEN GREEN 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

black truffle cream | peas | mushrooms | parmesan V

### radius® BURGER 24

Brie | 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 | seasonal vegetables | red wine demi



### FILET MIGNON 6oz 45

Butcher Shoppe | top 1/3 AAA

### NY STRIPLOIN 10oz 48

Nolan Angus Farms | full blood Angus

### DRY-AGED RIBEYE 14oz 68

Cumbrae's Farm | 45 day dry-aged

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

