

Dinner

SMALL PLATES

SELECT OYSTERS ON THE HALF SHELL 🍴 MP

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

radius® GOAT CHEESE SPRING ROLLS 18
red wine + onion jam V

SWEET + SAVOURY BURRATA 24
prosciutto | fig jam | crostini |
parsley | extra virgin olive oil V

radius® CALAMARI 🍴 22
spicy cocktail sauce | Cajun
comeback sauce | lemon

TRUFFLE FRIES 12
white truffle | Parmesan | garlic aioli V GF

KALBI BEEF NACHOS 19
braised beef | spicy mayo | scallions |
pickled honey mushroom | sesame seeds

WINTER SQUASH HUMMUS 18
date syrup | pomegranate jewels |
cauliflower flatbread VG GF

MAPLE MISO BRUSSELS 14
balsamic glaze | miso aioli | sesame seeds |
pickled and crispy shallots VG GF

STACKED SUSHI 🍴 15
salmon nigiri | crispy sushi rice |
unagi sauce | spicy mayo |
flying fish roe

BOWLS + SALADS

ADD: 6oz petit tender 15 | 6oz roasted chicken breast 10 | 3.5oz salmon 🍴 10 | harissa marinated tofu 7

SEASONALLY INSPIRED HOMEMADE SOUP 12
created daily | Dear Grain sourdough

HEIRLOOM BEETS 17
lemon whipped ricotta | frisée |
pomegranate molasses |
fennel pollen | pistachio GF

SIGNATURE CAESAR 18
sourdough crostini | pork belly |
Grana Padano | lemon

radius® TUNA POKE BOWL 🍴 27
ahi tuna | sushi rice | avocado |
sweet onion | edamame | wakame |
sesame & tamari dressing | spicy mayo GF

HARVEST BOWL 19
kale | sweet potato |
walnuts | cranberries | wild rice |
pear | pumpkin seeds |
maple cider vinaigrette |
tahini mayo VG GF

MAIN PLATES

DOUBLE BONE PORK CHOP 38
colcannon potato | rapini | beer battered onion rings |
apricot mostarda | red wine demi

UMAMI BLACK COD 🍴 39
miso + sake marinated | shiitake dashi |
bok choy | soba noodle

MASSAMAN LAMB CURRY 39
braised lamb shank | chilies | potato | cilantro |
peanuts | roasted root vegetable GF

ROMESCO ROASTED CHICKEN SUPREME 28
potato pavé | saffron aioli | brussels sprouts |
cippolini onion | red wine demi GF

radius® BURGER 25
brie | thick cut bacon | caramelized onions |
sesame seed bun | shoestrings

LINGUINE AMALFI 🍴 36
shrimp | mussels | semi-dried tomato | garlic |
extra virgin olive oil | parsley | crispy capers | lemon

BUTTERNUT SQUASH PASTA 28
mafaldine | roasted squash | kale | brown butter crumb |
crispy herbs | goat cheese | pickled currents V

HARISSA ROASTED CARROTS 24
coconut yogurt | beluga lentils |
carrot top pesto + toasted hazelnuts VG GF

BUTCHER'S TABLE - SIGNATURE STEAKS

accompanied with radius® mashed | local vegetables | red wine demi-glace

FILET MIGNON 6oz 45
lean | tender

DRY-AGED RIBEYE 14oz 67
well-marbled | funk

DESSERTS

SALTED CARAMEL CHEESECAKE 13
graham base | baked cheesecake |
homemade caramel | caramelized pecans

APPLE PIE OF MY EYE 12
served warm | flaky crust | fresh apples |
cinnamon | local vanilla ice cream

GREAT MAPLE SPICE CAKE 13
9 layers | browned buttercream |
whipped cream | maple flavours

MOLTEN LAVA CAKE 12
dark chocolate cake | cocoa centre |
local vanilla ice cream

**SMASHABLE SHAREABLE
SURPRISABLE 15**
trio of delectable petit fours |
pastry chef's choice |
breakable chocolate shell

LOCAL PARTNERS

Pasta Mercato | Udder Way Cheese Co. | Chassange Farm | Dear Grain | Agro Produce | Barton Salumeria | Cumbrae's

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

