

# Dinner

## SMALL PLATES

### SELECT OYSTERS ON THE HALF SHELL (6) 🍷 22

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 19  
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 21  
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

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

radius® BURGER 26  
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 6<sup>oz</sup> 48  
lean | tender

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

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

## 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

