

Dinner



Small Plates

SELECT OYSTERS ON THE HALF SHELL (6) 22

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

KALBI BEEF NACHOS 19

togarashi mayo | beet pickled pearl onion | red chilies | sesame seeds

RADIUS® GOAT CHEESE

SPRING ROLLS 18

radius® signature red wine + onion jam V

TRUFFLE FRIES 12

white truffle oil | Parmesan | roasted garlic aioli GF

MINTED PEA HUMMUS 18

preserved lemon | smoked paprika | dukkha | pomegranate jewels | grilled naan V
switch to a cauliflower naan 4 GF VG

RADIUS® CALAMARI 22

Cajun comeback sauce | cocktail sauce | lemon

SWEET + SAVOURY BURATTA 24

prosciutto | local seasonal preserve | grilled sourdough | basil

STACKED SUSHI 15

salmon | crispy rice | unagi sauce | spicy mayo | tobiko

ZEN CRAB ROLL 16

blue crab | cucumber | kaffir lime | chili | green goddess GF

MAPLE MISO BRUSSELS 12

maple balsamic | miso aioli | crispy onions VGF

Bowls + Salads

ADD: tofu 8 | chicken breast 6oz 9 | salmon 6oz 18 | shrimp (5) 12 | petite tender 6oz 18

RADIUS® POKE 25

choice of

Ahi Tuna or Watermelon Sashimi VG

avocado | edamame | cucumber | pickled cabbage | sesame & tamarind dressing | togarashi mayo GF

SIGNATURE CAESAR 18

creamy dressing | sourdough crostini | pork belly | Grana Padano | lemon

LETTUCE LOVE 16

three varieties of butter lettuce | asparagus | fresh herbs | radish | cucumber | wasabi ranch VGF

KASHMIR COCONUT CURRY 22

zucchini | eggplant | chickpeas | spinach | basmati | cilantro VG

CHARRED CORN + CHICKPEA 18

snap peas | dates | feta | mint | Aleppo lime vinaigrette | pumpkin seeds VGF

Main Plates

HONEY + SUMAC

GLAZED SALMON 36

fennel | farro | pomegranate seeds | mint | za'atar yogurt | citrus GF

SUMMER MALFADINE PASTA 26

truffle velouté | asparagus | king oyster mushroom | charred scallion vinaigrette | Manchego cheese V

THE RADIUS® BURGER 26

brie | thick cut bacon | caramelized onions | Dear Grain sesame seed bun

ROMESCO ROASTED CHICKEN 28

potato pave | saffron aioli | romesco | broccolini

LINGUINE AMALFI 34

shrimp | mussels | semi-dried tomato | garlic | parsley | crispy capers | charred lemon

フィッシュアンドチップス 36

tempura black cod | triple cooked chips | miso tartar | pickled bok choy | Nobu inspired Fish 'N' Chips

From the Grill

accompanied with radius® gruyère mashed potato | local seasonal vegetables | red wine demi-glace GF

FILET MIGNON

6oz 47

lean | tender

DOUBLE BONE

PORK CHOP 16oz 39

grand | delicious

DRY-AGED RIBEYE

14oz 72

well-marbled | funky

KOREAN BRAISED

SHORT RIB 10oz 49

sweet | sticky

TOMAHAWK SHAREABLE EXPERIENCE 58oz 260

showstopper for 2-4 guests

proudly serving Canadian beef

Save room for Desserts, made in house by our Pastry Chef.



Local Partners

Dear Grain | Pasta Mercato/Artie's | Sensei Farms | Chassagne Farm | Woolwich Dairy | The Butcher Shoppe | Real Roots Kitchen

Executive Chef - Dan Burcher | Managing Partner & GM - Dan Trevisani | Managing Partner - Matt Bidwell




radius[®]
ON HESS