

Consuming wine & cocktails may increase your chance of having fun

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 | sesame seeds |
red chilies | beet pickled pearl onion

TRUFFLE FRIES 12
white truffle oil | Parmesan | roasted garlic aioli **GF**

RADIUS® CALAMARI 22
Cajun comeback sauce | cocktail sauce | lemon

SWEET + SAVOURY BURATTA 25
prosciutto | local seasonal preserve | grilled sourdough | basil

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

STACKED SUSHI 16
salmon | crispy rice | unagi sauce | spicy mayo | tobiko
make vegan with watermelon sashimi

MAPLE MISO BRUSSELS 14
maple balsamic | miso aioli | crispy onions **V**

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 & tamari
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 | maple vinaigrette **VG GF**

KASHMIR COCONUT CURRY 24
zucchini | eggplant | chickpeas |
spinach | basmati | cilantro **VG**

CHARRED CORN + CHICKPEA 18
snap peas | dates | feta | mint |
Aleppo lime vinaigrette |
pumpkin seeds **V GF**

Main Plates

**HONEY + SUMAC
GLAZED SALMON** 36
fennel | farro | pomegranate seeds |
mint | za'atar yogurt | citrus

ROMESCO ROASTED CHICKEN 32
potato pave | saffron aioli |
romesco | broccolini

TRUFFLE MALFADINE PASTA 28
truffle velouté | asparagus | king oyster
mushroom | charred scallion vinaigrette |
Manchego cheese **V**

LINGUINE AMALFI 36
shrimp | mussels | semi-dried tomato |
garlic | parsley | crispy capers |
charred lemon

THE RADIUS® BURGER 28
brie | thick cut bacon |
caramelized onions |
Dear Grain sesame seed bun
フィッシュアンドチップス 39
Nobu inspired Fish 'N' Chips
tempura black cod | triple cooked chips |
miso tartar | pickled bok choy

From the Grill

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

FILET MIGNON
6oz 49
lean | tender

**DOUBLE BONE
PORK CHOP** 16oz 42
grand | delicious

DRY-AGED RIBEYE
14oz 75
well-marbled | funky

**KOREAN BRAISED
SHORT RIB** 10oz 52
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

The best memories are made around the table

