

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 13
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 17
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 & tamar
dressing | togarashi mayo **GF**

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

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

WINTER PERSIMMON SALAD 21
pomegranate | pistachios | kale |
whipped goat cheese |
maple cider vinaigrette **V GF**

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

BUTTERNUT SQUASH RAVIOLI 29
brown butter + sherry vinegar emulsion |
candied pecans | caramelized onions |
lemon zest | sage | Lindsay goat cheese **V**

THE RADIUS® BURGER 28
brie | thick cut bacon |
caramelized onions |
Dear Grain sesame seed bun

ROMESCO ROASTED CHICKEN 32
potato pave | saffron aioli |
romesco | winter greens

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

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 48oz 180
showstopper for 2 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 Hamilton** - Dan Trevisani |
Managing Partner - Matt Bidwell | **Managing Partner & GM Burlington** - Chelsea Ladd




radius®