

Menu in Bloom

Shareables

STACKED SUSHI 19

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

KOREAN FRIED CHICKEN SLIDERS 18

potato roll | slaw | gochujang sauce

RADIUS® CALAMARI 24

cajun comeback sauce | cocktail sauce | lemon

MANGO DEL MAR CEVICHE 22

bay scallop | mango | coconut leche
de tigre | taro chips **GF**

OYSTERS ON THE HALF SHELL (6) 24

mignonette | housemade hot sauce |
grated horseradish | lemon **GF**

HONEY-INFUSED MELON

+ PROSCIUTTO 25

fior di latte | compressed melon |
Champagne vinegar | caramelized honey **GF**

ROASTED BABA GHANOUSH 19

harissa | sunflower dukkah | preserved
lemon | pepitas | paratha **VG**
cauliflower pita **GF** - add 4

RADIUS® GOAT CHEESE SPRING ROLLS 19

red wine + onion jam | local seasonal preserve **V**

COASTAL LOBSTER ROLLS 34

old bay aioli | pickled onions |
celery | green goddess

SHISHITO PEPPERS 16

yuzu aioli | umami caramel |
katsuobushi 🐟

TRUFFLE FRIES 15

white truffle oil | Parmesan |
roasted garlic aioli **GF V**

Bowls + Salads

ADD: seasoned tofu 8 | chicken breast 6oz 11 | salmon 6oz 18 | shrimp (5) 12 | petite tender 6oz 19

RADIUS® POKE 27

choice of

Ahi Tuna or Watermelon Sashimi **VG**
avocado | edamame | cucumber |
pickled cabbage | sesame & tamari
dressing | togarashi mayo **GF**

CHARRED CORN + CHICKPEA SALAD 20

snap peas | dates | feta | mint | Aleppo lime
vinaigrette | pumpkin seeds **VG GF**

WATERMELON SUMMER SALAD 19

lemon whipped ricotta | candy cane beet | blueberry
balsamic vinaigrette | arugula | pistachio **GF V**

HANOI FUSION NOODLE SALAD 21

coconut kefir lime broth | crispy taro root |
nuoc cham | kelp noodle **GF 🐟**

RADIUS® CAESAR 19

sourdough croutons | crispy
pork belly | Parmesan | lemon 🐟

Main Plates

COCONUT CURRY SHRIMP LAKSA 34

red curry coconut broth | bean sprouts |
rice vermicelli | fried tofu | jammy egg |
peanuts **GF**

HONEY + SUMAC GLAZED SALMON 37

fennel purée | farro | pomegranate seeds |
micro salad | citrus

BLACK WALNUT + SHERRY CHICKEN 34

potato pavé | sherry cream | morels |
preserved lemon | local seasonal greens

LOBSTER LINGUINE 45

caramelized leeks | smoky velouté |
Chardonnay | salt-cured tomato |
sourdough crumb | herbs

TRUFFLE BLOOM GNOCCHI 32

asparagus | peas | charred leek + truffle
vinaigrette | tarragon cream |
award winning oveja negra cheese **V**

THE RADIUS® BURGER 29

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

From the Grill

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

Just for You

SIGNATURE FILET MIGNON 6oz 52

lean | tender

KOREAN BRAISED SHORT RIB 10oz 54

sweet | sticky

Shareable Steak Board

45-DAY DRY-AGED RIBEYE 14oz 85 /95

well-marbled | funky | serves 1 or 2

CERTIFIED AAA TOMAHAWK 48oz 195

large | in-charge | serves 3 to 4

ADD truffle butter 5 | chimichurri 5 | garlic shrimp 12 | MORE local seasonal vegetables 8 | MORE Gruyère mash 8



You would be surprised to find an item or accompaniment on this menu that was not made in-house by our Culinary Team.

Local Partners

Artie's Pasta | Backed by Bees | The Butcher Shoppe | The Cake Kitchen Co. | Chassagne Farm | Dear Grain |
Marc's Mushrooms | Real Roots Kitchen | The Shuck Truck | The Soulful Co. | Udder Way Cheese Co. | 100km Foods

Executive Chef - Dan Burcher | Chef de Cuisine Burlington - Jorge Rocha | GM Hamilton - Dan Trevisani | GM Burlington - Chelsea Ladd



radius®