

# Menu in Bloom

## Shareables

**RADIUS® 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**

**BURRATA + HONEY INFUSED MELON 28**  
prosciutto | compressed melon |  
Champagne vinegar | caramelized honey **GF**

**ROASTED BABA GHANOUSH 19**  
harissa | sunflower dukkah |  
preserved lemon | pepitas | paratha **VG**  
cauliflower pita **GF** – add 4

**KALBI WONTON NACHOS 18**  
braised beef | pickled onion | scallions | spicy mayo

**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

**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**

**CHARRED CORN + CHICKPEA SALAD 20**  
snap peas | dates | feta | mint | Aleppo lime  
vinaigrette | pumpkin seeds **V GF**

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

**RADIUS® POKE 27**  
*choice of*  
Ahi Tuna or Watermelon Sashimi **VG**  
avocado | edamame | cucumber |  
pickled cabbage | sesame & tamari  
dressing | togarashi mayo **GF**

**WATERMELON SUMMER SALAD 19**  
lemon whipped ricotta | candy cane beet | blueberry  
balsamic vinaigrette | local greens | pistachio **GF V**

**RADIUS® CAESAR 19**  
sourdough croutons | crispy pork  
belly | Parmesan | lemon **V**

## Main Plates

**COCONUT CURRY SHRIMP LAKSA 34**  
red curry coconut broth |  
bean sprouts | rice vermicelli |  
fried tofu | jammy egg | cashews **GF**

**HONEY + SUMAC GLAZED SALMON 35**  
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

*proudly serving Canadian Beef*

### Just for You

**SIGNATURE FILET MIGNON 6oz 48**  
lean | tender

**KOREAN BRAISED SHORT RIB 10oz 46**  
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*

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

## Date Night Feature

**ON CLOUD NINE 90**  
select one shareable or salad, two main plates, and one dessert  
excludes burrata + lobster roll | filet or short rib – **add 9 pp**

## 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

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





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