

Chef's Winter Menu

Shareables

OYSTERS ON THE HALF SHELL (6) 24
house mignonette | lemon | grated horseradish | house hot sauce **GF**

RADIUS® CALAMARI 24
herbed garlic aioli | sweet chili sauce | lemon

RADIUS® STACKED SUSHI 19
salmon | crispy rice | unagi sauce | spicy mayo | tobiko
make vegan with watermelon sashimi

EAST COAST LOBSTER DIP + CHIPS 34
old bay | pickled onions | fine herbs | sea salt + vinegar chips

RADIUS® GOAT CHEESE SPRING ROLLS 19
red wine + onion jam **V**

BOMBA BURRATA 28
Calabrian chili oil | caramelized honey vinaigrette | crispy sunchokes | Dear Grain Sourdough

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

WONTON NACHOS 21
choice of Kalbi Beef, Ahi Tuna Sushi or Watermelon Sashimi

MAPLE MISO BRUSSELS 15
maple balsamic | miso aioli | crispy onions **VGF**

BEEF TATAKI 28
daikon + carrot slaw | ponzu sauce | crispy garlic chips | green onion | togarashi spice **GF**

APPLEWOOD SMOKED JERK CHICKEN WINGS 24
24 hour marinated + slow smoked | corn coleslaw | housemade ranch

TRUFFLE FRIES 15
white truffle oil | Parmesan | herbed garlic aioli **GFV**

Bowls + Salads

ADD: seasoned tofu **8** | chicken breast **9** | salmon **16** | shrimp (5) **12** | petite tender **19**

WINTER HALLOUMI SALAD 19
shaved brussel sprouts | roasted sweet potato | apples | mustard + hot honey vinaigrette **GF**

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

CAESAR WEDGE 19
sourdough croutons | crispy pork belly | Parmesan | lemon **GF**

URESHII SALAD 21
Napa cabbage | radicchio | pickled daikon | carrots | cucumber | scallions | sesame seeds | crunchy vermicelli noodles | pear + ginger vinaigrette | goat cheese **GF**

Main Plates

MISO HONEY GLAZED SALMON 39
seasoned cremini mushroom | chilli flakes | buttered bok choy | crispy sushi rice

HARISSA ROASTED CHICKEN 36
potato pavé | apricot agrodolce | sunchoke puree | radicchio | crispy kale

BUTTERNUT SQUASH RAVIOLI 33
brown butter + sherry vinegar emulsion | candied pecans | caramelized onions | lemon zest | sage | goat cheese **V**

KOREAN BRAISED SHORT RIB 48
wasabi mash | pickled cabbage slaw

LOBSTER LINGUINE 46
caramelized leeks | smoky velouté | Chardonnay | salt-cured tomato | sourdough crumb | herbs

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

From the Grill

proudly serving Canadian Beef

Just for You

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

THE RADIUS® BURGER + FRITES 29
brie | thick cut bacon | caramelized onions | Dear Grain sesame seed bun

Shareable Steak Board

DRY-AGED RIBEYE 14oz 95 /105
well-marbled | funky | *serves 1 or 2* **GF**

CERTIFIED AAA TOMAHAWK 48oz 195
large | in-charge | *serves 3 to 4* **GF**

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

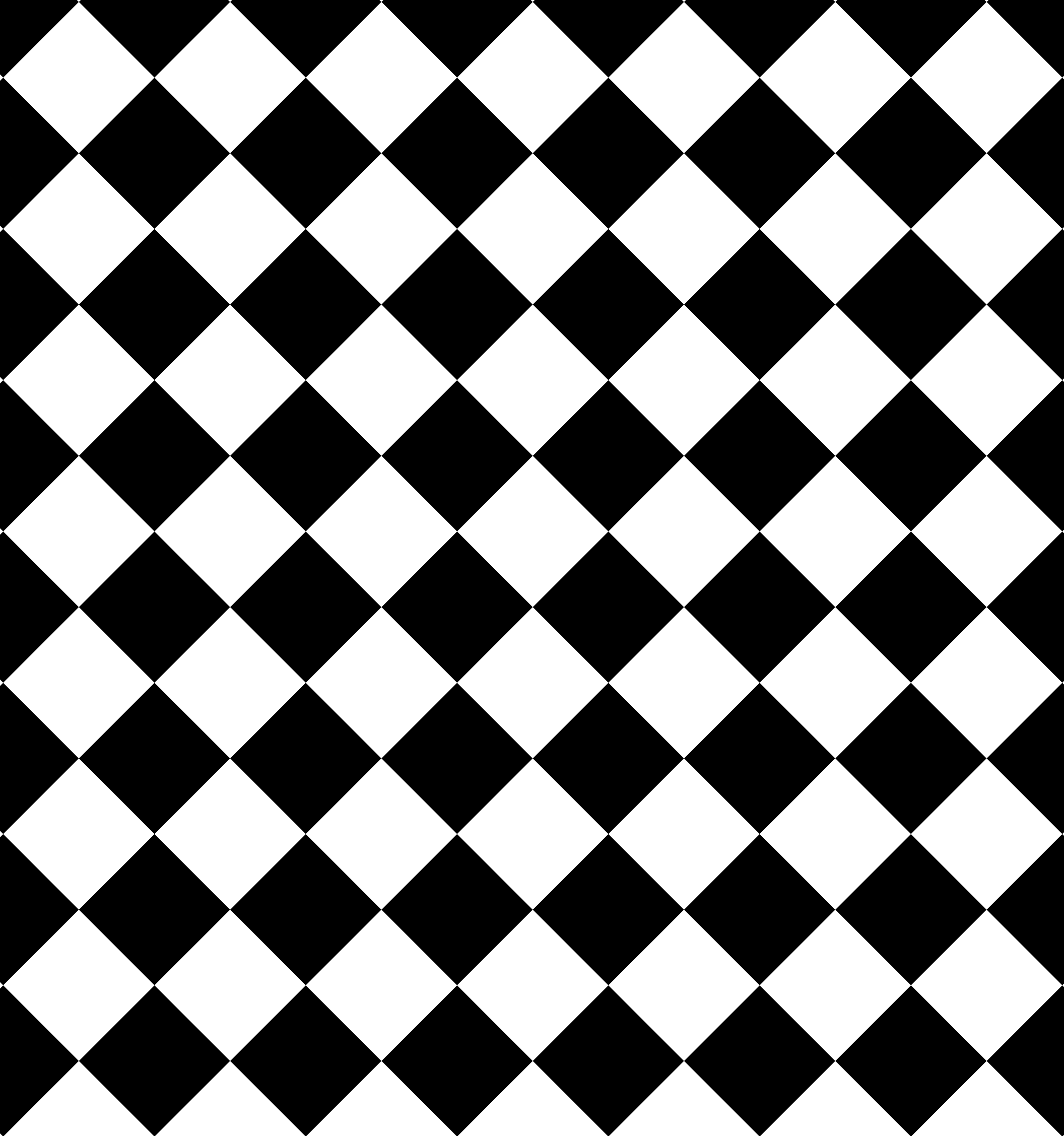
Date Night Feature

HOLIDATE 95
select one shareable or salad, two main plates, and one dessert
includes love local® surprise | filet, short rib, or lobster – **add 9 pp**
excludes Saturdays

Local Partners

Agro Produce | 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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