

Consuming wine & cocktails may increase your chance of having fun



LOCAL PARADISE

state of mind

Shareables

OYSTERS ON THE HALF SHELL (6) 24 house mignonette lemon grated horseradish house hot sauce GF	SOULFUL WINGS 24 24 hour marinated + southern creole white BBQ sauce crispy golden corn ribs	RADIUS GOAT CHEESE SPRING ROLLS 19 red wine + onion jam V
RADIUS CALAMARI 24 shishito peppers sweet chili sauce lemon	BERRY BURRATA 29 Ontario strawberries grape tomatoes pomegranate molasses raspberry vinaigrette basil sourdough croutons Dear Grain Sourdough or cauliflower pita GF – add 4	MANGO DEL MAR CEVICHE 22 bay scallops mango coconut leche de tigre taro chips GF
RADIUS STACKED SUSHI 19 salmon crispy rice unagi sauce spicy mayo tobiko <i>make vegan with watermelon sashimi</i>	MARKET MEZZE 24 whipped labneh nigella local honey Aleppo crispy chickpeas muhammara N salsa macha toasted walnuts N served with piadina or add cauliflower flatbread GF – add 4	KALBI WONTON NACHOS 22 braised beef aioli herbs pickled onions
MAPLE MISO BRUSSELS 15 maple balsamic miso aioli crispy onions VGF		TRUFFLE FRIES 15 white truffle oil Parmesan herbed garlic aioli GF V

Gourmet Bowls + Salads

ADD: seasoned tofu 8 chicken breast 9 salmon 16 shrimp (5) 12 petite tender 22 simple green salad 14			
CHARRED CORN + CHICKPEA SALAD 19 snap peas dates feta mint Aleppo lime vinaigrette pumpkin seeds V GF <i>Real Roots Kitchen Collab</i>	CAULIFLOWER DREAMIN SALAD 18 quinoa cauliflower green beans carrots peppers cashews N curried tahini dressing GF <i>The Soulful Co. Collab</i>	SUNKISSED CAESAR 19 sun dried tomatoes lemon crispy pork belly romaine kale Grana Padano Dear Grain sourdough croutons GF	RADIUS POKE 27 <i>choice of Ahi Tuna or Watermelon Sashimi</i> VG avocado edamame cucumber pickled cabbage sesame & tamari dressing togarashi mayo GF

Chef’s Main Plates

MEDITERRANEAN CHICKEN 36 Za’atar lemon cous cous sun dried tomatoes whipped labneh almonds N harissa herbs	LEMON RICOTTA RAVIOLI 34 corn velouté seasonal mushrooms salsa macha Oveja Negra Udderway cheese Artie’s handcrafted pasta V	LOBSTER LINGUINE 48 caramelized leeks smoky velouté Chardonnay salt-cured tomato sourdough crumb herbs	RADIUS BURGER + FRITES 29 brie thick cut bacon caramelized onions Dear Grain sesame seed bun
THAI PANANG CURRY 26 seasonal vegetables ginger lime cilantro coconut peanuts N rice VG	KOREAN BRAISED SHORT RIB 48 wasabi mash pickled cabbage slaw GF	TEMPURA FISH + CHIPS 36 black cod double cooked chubby fries malt vinegar housemade tartar togarashi	MISO HONEY GLAZED SALMON 39 seasoned cremini mushroom chilli flakes buttered bok choy crispy sushi rice

Signature Steaks

proudly serving Canadian Beef

Just for You

SIGNATURE FILET MIGNON 6oz 49
lean | tender
serves 1 **GF**

Shareable Steak Boards

45 DAY DRY-AGED RIBEYE 14oz 125
well- marbled | funky |
serves 2 **GF**

CERTIFIED AAA TOMAHAWK 48oz 250
large | in-charge |
serves 3 to 4 **GF**

steaks accompanied with

radius® Gruyère mashed potato | local seasonal vegetables | red wine demi-glacé **GF**

Date Night Feature

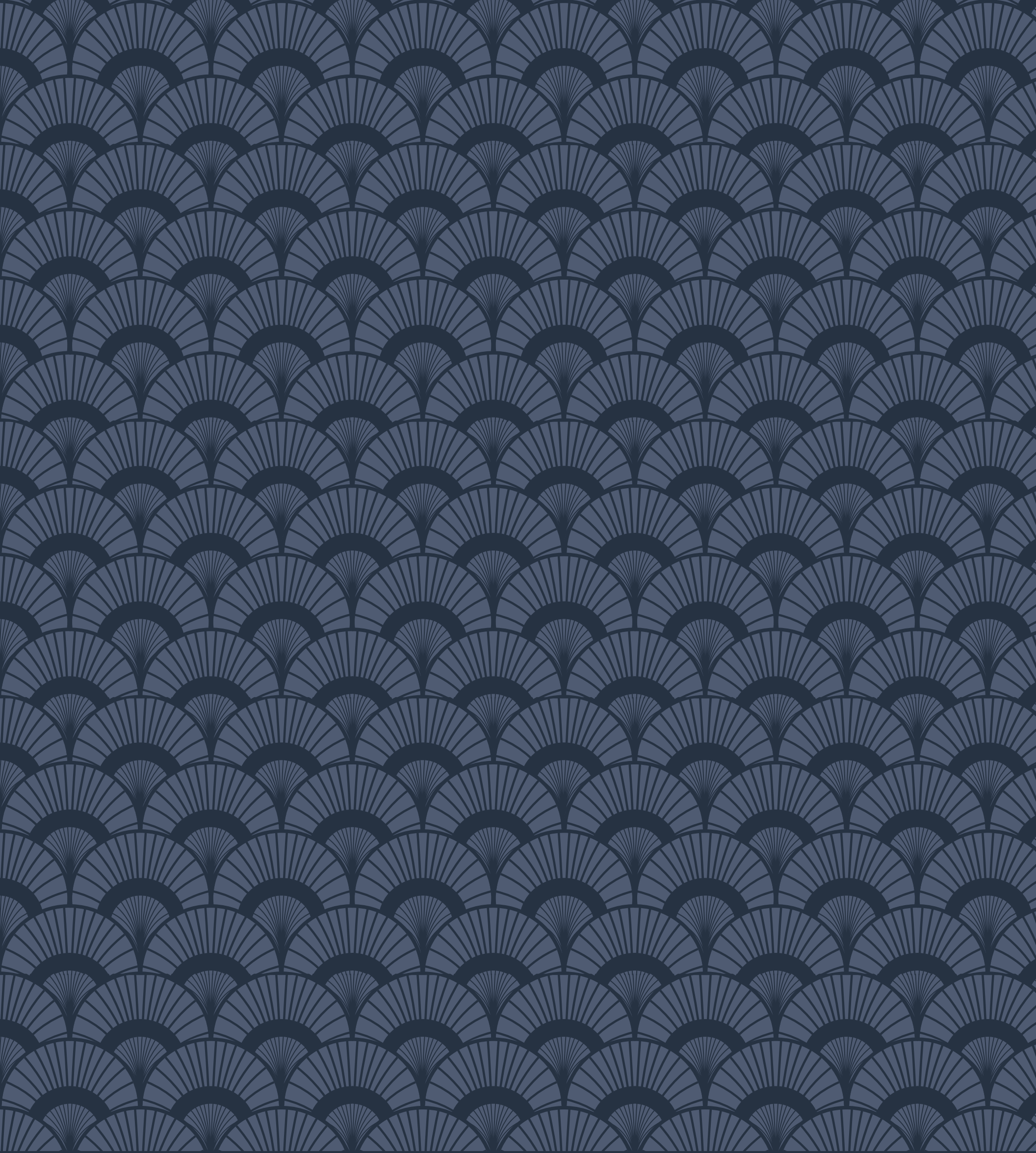
ON CLOUD NINE 99 FOR TWO
select one shareable or salad, two main plates, and one dessert
includes love local® surprise | filet, short rib, or lobster linguine – **add 15 pp**
available Sunday to Thursday

Local Partners

Agro Produce | Artie’s Pasta | Backed By Bees | Dear Grain | Everyday Micros | Osprey Bluff’s Honey | Real Roots Kitchen | The Shuck Truck | The Butcher Shoppe | Snyders Corn | The Cake Kitchen Co | The Soulful Co | Udderway Cheese | 100km Foods Inc.

Cave LOCAL

Just another day in local paradise



radius®