

Bread

Baguette & Butter 7

Mushroom Toast 24

Red Wine Jus, Sauteed Wild Mushrooms,
Brioche, Pecorino, Cured Egg Yolk

Fresh Baked Focaccia 24

Smoked Salmon, Fresh Ricotta Whip,
Pickles, Capers

Soup & Salads

Daily Soup AQ

Chickpea Falafel Salad 21

Tzatziki, Greens, Mustard Vinaigrette,
Pickled Beets (V, GF)

 Avocado & Prawn Salad 24

Iceberg Lettuce, Cherry Tomato,
Seven-Minute Egg, Louie Sauce,

Burrata & Beets 24

Radicchio, Marinated Beets, Pistachio,
Blackberry Vinaigrette (V, GF)

Kale Caesar 21

Brussel Sprouts, Garlic Pangrattato,
Pecorino, Garlic Confit Dressing (V)

Appetizers

 Seafood Cioppino 32

Market Fish, Mussels, Clams, Prawns,
Tomatoes, Grilled Focaccia

AAA Beef Tenderloin Carpaccio 28

Horseradish Aioli, Pecorino, Fried Capers,
Cured Egg Yolk, Crostini

Crispy Chicken 21

Calabrian Chili & Honey Butter,
Fried Capers, Pickles (GF)

Hummus & Lamb Dip 21

Lamb Keema, Sesame Seeds,
Garlic Chips, Pita Bread

Land & Sea

12 oz AAA NY Steak & Frites 49

Peppercorn Jus, Truffle Aioli

 Seared Steelhead 39

Fennel Soubise, Kale, Sauteed Mushroom,
Herb Fennel Salad

Grilled Chicken Supreme 32

Mustard Blanquette Sauce, Pomme Puree,
Baby Carrots, Brussel Sprout, Sauteed
Mushroom (GF)

 Seafood Pot Pie 34

Lobster, Steelhead, Prawns, Sofrito,
Lobster Bisque, Bechamel Sauce, Side Salad
Sub Truffle Frites or Caesar Salad \$3

Handheld

Hart House Beef Burger 30

Ground Brisket, Aioli, Bacon Apple Jam,
Dill Pickle, Aged Yellow Cheddar,
Pommes Frites or Green Salad
*Sub Truffle Frites or Caesar Salad \$3 or
Add Johnston's Bacon \$3*

Avocado & Bacon Sandwich 24

Smashed Avocado, Brioche Bun,
Potato Rosti, Arugula, Spicy Aioli,
Pickled Red Onion
Pommes Frites or Green Salad
Sub Truffle Frites or Caesar Salad \$3

Pasta & Risotto

Braised Beef Pappardelle 39

Gremolata, Sauteed Wild Mushrooms,
Caramelized Onion, Pecorino
GF Corn Pasta \$3

 Spaghettini allo Scoglio 32

Prawns, Manila Clams, Mussels, Steelhead,
White Wine Sauce, Calabrian Chili,
Fresh Herbs
GF Corn Pasta \$3

Squash Risotto 27

Kabocha, Delicata & Butternut Squash,
Broccolini, Pumpkin Seed Salsa Verde,
Calabrian Chili, Parmigiano Reggiano (V,
GF)
Add Seared Scallop \$7 each

Two Course Chef's Menu \$38

Starter

Daily Soup

Main Course

Grilled Chicken Supreme

Mustard Blanquette Sauce,
Pomme Puree, Sauteed Mushroom
Baby Carrots, Brussel Sprout (GF)