

BLACKTAIL MENU

SHAREABLES

- BLISTERED SHISHITO PEPPERS** GF DF V 16
Served with a lemon poppy seed aioli
- MIXED MEDITERRANEAN OLIVES** GF VG 15
Confit lemon peel and rosemary
- BURRATA** V 29
Marinated peaches, herbs and grilled baguette
- CHARCUTERIE & CHEESE BOARD** 39
Dried fruits, nuts, fig jam and crostinis

- TRUFFLE FRIES** V 20
Black truffle gouda, truffle oil and truffle aioli
- SLIDERS** 22
Crispy buttermilk fried chicken sliders, hot honey, cajun mayonnaise and coleslaw
- OYSTER** GF DF Half Dozen 30 | Dozen 53
Classic mignonette sauce and horseradish

SALADS & HANDHELDS

- ARTISAN MIXED & MICRO GREENS SALAD** GF DF VG 18
Sherry vinaigrette
- COBB SALAD** GF 28
Iceberg lettuce, blue cheese, tomatoes, green onion, eggs, avocado, bacon, cajun chicken and sherry vinaigrette
- ALL CANADIAN BEEF BURGER** 31
Two 4oz beef patties, cheddar cheese, maple bacon, red onion, tomato, mayonnaise and shredded iceberg lettuce, served with coleslaw and french fries
- BEYOND GREEK BURGER** V 29
Beyond meat patty, tzatziki, cucumber, tomato, feta, red onion, pepperoncini, olive tapenade, served with french fries & coleslaw
Can be made vegan, please ask your server.

- RED BEET CARPACCIO** GF V 22
Goat cheese mousse, candied pecans, arugula, extra virgin olive oil & balsamic caramel
- PRIME RIB CHEESE STEAK SANDWICH** 31
Caramelized onions, peppers, mushrooms, melted swiss & au jus dip, served on baguette with horseradish mayo, coleslaw and french fries
- SALMON RÖSTI** GF 34
Yogurt dill sauce, red onion, tomato and potato rösti, served with house greens

ADD ON:

- FALAFEL 6 pieces 9
CHICKEN 15
SALMON 16
STRIPLOIN 23

UPGRADE YOUR SIDES:

- HOUSE SALAD 8
TRUFFLE FRIES 12
SIDE CAESAR 12

BIGGER BITES

- MOROCCAN FALAFEL BOWL** VG 33
Egg Plant, dates, pickled turnip, artichoke
- OLIVE OIL ALBACORE TUNA NICOISE SALAD** GF DF 37
Albacore tuna, green beans, tomato, artichokes, red onion, hard boiled egg and Gabrielle potatoes
- LOBSTER SHEPHERD'S PIE** GF 47
Tarragon butter poached lobster, garlic and parmesan whipped potatoes, mixed leaf and micro greens salad
- 12oz NEW YORK STRIP** GF 54
Peppercorn sauce, French fries and green salad

- GRILLED ½ CORNISH GAME HEN** GF DF 32
Dry rub cajun and Carolina BBQ sauce, served with french fries and coleslaw
- STEAMED MUSSELS** 30
ARRABBIATA STYLE GF DF 30
Spicy tomato and olive oil
- PORTUGUESE STYLE* GF 31
Chorizo saffron, tomato, cream garlic and shallots
- COD FISH & CHIPS** 33
Golden beer battered cod with a curry tartar sauce, served with coleslaw and french fries
Add extra cod fillet 15

UPGRADE: YOUR BIGGER BITES

- HOUSE SALAD 8
TRUFFLE FRIES 12
SIDE CAESAR 12