

BLACKTAIL MENU

GF GLUTEN FREE DF DAIRY FREE V VEGAN

A 20% GRATUITY WILL BE INCLUDED FOR GROUPS OF 8 OR MORE

SHAREABLES

BLISTERED SHISHITO PEPPERS	GF DF V	16	TRUFFLE FRIES	V	20
Served with a lemon poppy seed aioli			Black truffle gouda, truffle oil and truffle aioli		
MIXED MEDITERRANEAN OLIVES	GF VG	15	SLIDERS		22
Confit lemon peel and rosemary			Crispy buttermilk fried chicken sliders, hot honey, cajun mayonnaise and coleslaw		
BURRATA	V	29	OYSTER	GF DF	Half Dozen 30 Dozen 53
Marinated peaches, herbs and grilled baguette			Classic mignonette sauce and horseradish		
CHARCUTERIE & CHEESE BOARD		39			
Dried fruits, nuts, fig jam and crostinis					

SALADS & HANDHELDS

ARTISAN MIXED & MICRO GREENS SALAD	GF DF VG	18	RED BEET CARPACCIO	GF V	22
Sherry vinaigrette			Goat cheese mousse, candied pecans, arugula, extra virgin olive oil & balsamic caramel		
COBB SALAD	GF	28	PRIME RIB CHEESE STEAK SANDWICH		31
Iceberg lettuce, blue cheese, tomatoes, green onion, eggs, avocado, bacon, cajun chicken and sherry vinaigrette			Caramelized onions, peppers, mushrooms, melted swiss & au jus dip, served on baguette with horseradish mayo, coleslaw and french fries		
ALL CANADIAN BEEF BURGER		31	SALMON RÖSTI	GF	34
Two 4oz beef patties, cheddar cheese, maple bacon, red onion, tomato, mayonnaise and shredded iceberg lettuce, served with coleslaw and french fries			Yogurt dill sauce, red onion, tomato and potato rösti, served with house greens		
BEYOND GREEK BURGER	V	29	ADD ON:		UPGRADE YOUR SIDES:
Beyond meat patty, tzatziki, cucumber, tomato, feta, red onion, pepperoncini, olive tapenade, served with french fries & coleslaw			FALAFEL 6 pieces 9		HOUSE SALAD 8
<i>Can be made vegan, please ask your server.</i>			CHICKEN 15		TRUFFLE FRIES 12
			SALMON 16		SIDE CAESAR 12
			STRIPLOIN 23		

BIGGER BITES

MOROCCAN FALAFEL BOWL	VG	33	GRILLED ½ CORNISH GAME HEN	GF DF	32
Egg Plant, dates, pickled turnip, artichoke			Dry rub cajun and Carolina BBQ sauce, served with french fries and coleslaw		
OLIVE OIL ALBACORE TUNA		37	STEAMED MUSSELS		
NICOISE SALAD	GF DF		<i>ARRABBIATA STYLE</i> GF DF		30
Albacore tuna, green beans, tomato, artichokes, red onion, hard boiled egg and Gabrielle potatoes			Spicy tomato and olive oil		
LOBSTER SHEPHERD'S PIE	GF	47	<i>PORTUGUESE STYLE</i> GF		31
Tarragon butter poached lobster, garlic and parmesan whipped potatoes, mixed leaf and micro greens salad			Chorizo saffron, tomato, cream garlic and shallots		
12oz NEW YORK STRIP	GF	54	COD FISH & CHIPS		33
Peppercorn sauce, French fries and green salad			Golden beer battered cod with a curry tartar sauce, served with coleslaw and french fries		
			<i>Add extra cod fillet</i>		15
			UPGRADE: YOUR BIGGER BITES		
			HOUSE SALAD 8	SIDE CAESAR	12
			TRUFFLE FRIES 12		