

BLACKTAIL MENU

GF GLUTEN FREE DF DAIRY FREE V VEGETARIAN VG VEGAN

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

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 57
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** 32
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:**
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|------------------|----|----------------------------|----|
| FALAFEL 6 pieces | 9 | UPGRADE YOUR SIDES: | |
| CHICKEN | 15 | HOUSE SALAD | 8 |
| SALMON | 19 | TRUFFLE FRIES | 12 |
| STRIPLOIN | 23 | 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 60
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**
- ARRABBIATA STYLE** GF DF 33
Spicy tomato and olive oil
- PORTUGUESE STYLE** GF 33
Chorizo saffron, tomato, cream garlic and shallots
- COD FISH & CHIPS** 35
Golden beer battered cod with a curry tartar sauce, served with coleslaw and french fries
Add extra cod fillet 15
- UPGRADE: YOUR BIGGER BITES**
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| HOUSE SALAD | 8 | SIDE CAESAR | 12 |
| TRUFFLE FRIES | 12 | | |