

SNACKS

WHIPPED GOAT CHEESE - [18]

Whipped Goat's Milk Ricotta | Fig Preserve | Arbequina Olive Oil
4% Gravity Balsamic | Grilled Sourdough

WAGYU TARTARE & CHIPS - [24]

Hand-Cut Wagyu Beef | Smoked Oyster Aioli | Cornichons | Dijon
Capers | Shallots | Quail Egg | Flaky Salt

WILD BOAR DUMPLINGS - [18]

Manitoban Wild Boar Confit | Pan Seared | Hand-Folded Dumplings
Black Garlic | Citrus Ponzu | "XO" Sauce

SALT ROASTED BEETS - [16]

Spiced Walnuts | Gorgonzola Dolce | Vidal Maple Vinaigrette
Smoked Salt | Micro Greens

CRISPY CAULIFLOWER - [16]

Cauliflower Steak | Porcini Purée | Truffle Pangrattato
Red Pepper Rouille | Herb Salad

SESAME CHILI SQUID - [20]

Cornmeal Crusted Calamari | Sichuan Chili Oil | Pickled Anaheim
Charred Lemon | Smoked Pepper Mayo

NIAGARA PEAR & KALE SALAD - [16]

Crushed Kale | Shaved Carrot | Niagara Pear | Grana Padano
Fermented Chili Vinaigrette | Olive Oil Breadcrumb

» CHICKEN - [8] » HANGER STEAK - [12] » GULF SHRIMP - [14] » SALMON - [12]

PEI MUSSELS - [19]

Dear Grain Sourdough | » TRIPLE-COOKED BELGIAN FRITES - [5]
[Pick Your Style](#)

» VIN BLANC

Mirepoix | Herbs de Provence | White Wine | Butter

» A LA SNOB

Lobster Bisque | Fennel Sofrito | Pernod

» BANGKOK

Coconut Milk | Tumeric | Lime | Anaheim Chili

TO SHARE

40-DAY DRY AGED NY HIBACHI - [84]

16 oz Canadian Prime | Centre-Cut | Truffled Frites | Mushroom Noisette | Glace de Viande
Black Garlic Butter | Served Over Charcoal

CHARRED SAVOY CABBAGE - [12]

Cilber | Pistachio Chermoula
Ras El Hanout | Aleppo Butter

TOKYO "FURI FURI" FRITES - [13]

Furikake | Miso Aioli | Togarashi
Nori | Bonito

SWEET POTATO RACLETTE - [14]

Roasted Yams | Black Pepper Honey
Oka Raclette | Crème Fraîche

PLATES

PORK BELLY "CHAR SUI" - [26]

Sous-Vide Pork Belly | Apple "Char-Sui" | Agro Dolce Charred Cabbage | Scallion & Corn Fritter
Cambray Onion | Pork Neck Jus

"PEKI" DUCK BREAST - [29]

5 Spice Cure | Crisp Skin | Honey & Soy Glaze | Braised Leek & Potato | Compressed Cucumber
Black Cherry Hoisin

MISO ORGANIC SALMON - [28]

Irish Organic Salmon | White Miso | Charred Bok Choy | Dashi Broth | Coconut & Turmeric
Pickled Mushroom

48-HOUR SHORT RIB - [34]

Boneless Short Rib | Pan Glazed Roots | Pearl Onion | Veal Reduction | Yukon Potato Stoemp

HANGER STEAK - [36]

Potato Boulangère | Winter Greens | Almond Romesco | Duck Fat Chimmi | Smoked Salt | Veal Reduction

PRAWN & SCALLOP RISOTTO - [38]

Toasted Saffron Arborio Rice | Grilled Gulf Prawns | Lobster Broth | Hokkaido Scallops | Fennel Sofrito
Reggiano

KABOCHA PUMPKIN TORTELLINI - [26]

Japanese Kabocha | Crimson Tortellini | Parsnip & Turnip Purée | Winter Asparagus | Sage Brown Butter
Frico

THE UD BURGER - [26]

Dry Aged Chuck & Brisket | Served Medium | Red Onion Jam | Québec Oka House Dills | D.G. Bun
Secret Sauce | Truffle Parm Frites