

## APPETIZERS

**SOUP OF THE DAY** 11.95

**SEAFOOD CHOWDER** 12.95

Creamy New England Chowder, Fresh Fish, Clams, Seafood Medley **GF**

**HARVEST SALAD** Full 14.95  
Half 9.95

Spinach, Dried Cranberries, Yams, Pickled Onion, Radish, Toasted Seeds, Red Wine Vinaigrette **VG · GF**

**CAESAR SALAD** Full 15.95  
Half 10.95

Romaine, Smoked Bacon, Croutons, Grana Padano, House Dressing **GP**

**SOUP & SALAD COMBO** 16.95

Choice of Soup and Salad **GF**

**BLACK AL PASTOR TACOS** 17.95

Black Al Pastor Pulled Pork, Pickled Red Onion, Grilled Pineapple Salsa, Pineapple Chipotle Aioli, Cilantro Sprigs, Corn Tortillas **GF**

**CHICKEN WINGS** 17.95

Choice Of: Jalapeño BBQ, Salt & Pepper, Maple Chili, Lemon Pepper or Classic Hot **GP**

**LEMON PEPPER CALAMARI** 16.95

Pickled Red Onion, Cucumber, Kalamata Olives, Radish, Tzatziki

**SEARED SCALLOPS** 22.95

Corn Tarragon Puree, Chorizo Crumble, Pan Roasted Corn, Chorizo Oil, Fresh Herbs **GF**

**NACHOS** 15.95

Pickled Jalapeño, Peppers, Monterey Jack, Black Bean Pico, Sour Cream, Smoked Tomato Salsa, Scallions **GF · V**

- + Nacho Beef 1.95
- + Nacho Chicken 1.95
- + Guacamole 2.95

**CHARCUTERIE BOARD FOR TWO** 23.95

Regionally Sourced Salami, Smoked Duck Breast, Prosciutto, Artisanal Cheeses, Pickles, Preserves, Crostini **GP**

## DAILY FEATURES

Available After 5:00 PM

**WEDNESDAY** BBQ RIBS NIGHT

**THURSDAY** LIVE PASTA BAR

**FRIDAY** FRESH SEAFOOD

**SATURDAY** SUSHI & SAKE NIGHT

**SUNDAY** ROAST NIGHT

## HAPPY HOUR

3:00 PM - 5:00 PM

7:00 PM - CLOSE

## MEMBER FAVOURITES

**AHI TUNA TATAKI** 18.95

Crispy Rice, Wasabi Aioli, Edamame, Avocado, Radish, Sesame, Ponzu **GF**

**FRESH ITALIAN BURRATA** 27.95

Tomato Compote, Marinated Zucchini Ribbons, Cherry Tomatoes, Grilled Focaccia, Olive Oil, Balsamic Reduction, Crispy Basil

**BABY BACK RIBS** 20.95

1 lb Pork Ribs, Choice Of: Sweet Chili, Salt & Pepper or BBQ **GP**

**WAGYU BEEF CARPACCIO** 21.95

Grana Padano, Arugula, Maple Dijon Aioli, Pickled Shallots, Capers, Crostini **GP**

**COCONUT PRAWNS** 19.95

Mango Jalapeño Aioli, Lemon Black Pepper Honey, Chili Threads, Scallions

New Menu Item

**V · Vegetarian** **VG · Vegan** **VP · Vegan Possible** **GF · Gluten Free** **GP · Gluten Free Possible**

## SALAD & BOWLS

**HARVEST SALAD** Full 14.95  
Half 9.95  
Spinach, Dried Cranberries, Yams,  
Pickled Onion, Radish, Toasted Seeds,  
Red Wine Vinaigrette **VG · GF**

**CAESAR SALAD** Full 15.95  
Half 10.95  
Romaine, Smoked Bacon, Croutons,  
Grana Padano, House Dressing **GP**

**CAJUN CHICKEN BOWL** 25.95  
Southwest Chicken Breast, Black Bean Pico De  
Gallo, Avocado, Roasted Yam, Tomato, Pickled  
Onion, Feta, Romaine, Chipotle Lime Aioli,  
Tortilla **GF**

**AGEDASHI TOFU BOWL** 24.95  
Marinated Crispy Tofu, Sushi Rice, Mango,  
Edamame, Cucumber, Pickled Carrot, Radish,  
Cabbage, Poke Sauce, Vegan Honey Sriracha  
Mayo **VG · GF**

**FLATIRON STEAK SALAD** 27.95  
6 oz Sterling Silver Flatiron, Red Wine  
Vinaigrette, Arugula, Walnuts, Pickled Onion,  
Tomato, Radish, Blue Cheese Crumble **GF**

**KYC POWER BOWL** 24.95  
Falafel, Arugula, Beetroot Hummus, Vegan  
Tzatziki, Crispy Chickpeas, Cucumber, Radish,  
Pickled Red Onion, Olives, Feta, Grilled Pita  
Bread, House Vinaigrette **VP · GP**

Substitute Marinated Grilled Chicken 26.95  
Substitute Garlic Seared Prawns 29.95

**RAINBOW POKE BOWL** 25.95  
Ahi Tuna, Sushi Rice, Mango, Edamame,  
Cucumber, Pickled Carrot, Radish, Cabbage,  
Poke Sauce, Honey Sriracha Mayo **GF**

Substitute Marinated Grilled Chicken 26.95  
Substitute Garlic Seared Prawns 29.95

## SAVOURY STACKS

**KYC CRISPY CHICKEN SANDWICH** 21.95

House Breaded Chicken Thigh, Hot Honey  
Drizzle, BBQ Honey Mustard, House Made  
Pickles, Lettuce, Tomato, Toasted Black  
Sesame Brioche Bun & Choice of Side **GP**

**FALAFEL BURGER** 19.95

Green Chickpea and Fresh Herb Patty, Vegan  
Tzatziki, Alfalfa Sprouts, Tomato, Cucumber,  
Toasted Black Sesame Brioche Bun & Choice  
of Side **VG · GP**

**SMOKED BRISKET SANDWICH** 23.95

10 Hour Club Smoked Brisket, Jalapeno BBQ  
Sauce, Spicy Pickles, Crispy Onions, Coleslaw,  
Toasted Black Sesame Brioche Bun & Choice  
of Side **GP**

**STEAK SANDWICH** 25.95

5 oz Sterling Silver Striploin, Roasted Garlic  
Aioli, Arugula, Blue Cheese Butter, Garlic  
Ciabatta & Choice of Side **GP**

**BACON JAM BURGER** 20.95

Fresh Ground Chuck Burger, Bacon Jam, Garlic  
Aioli, Lettuce, House Made Pickles, Tomato,  
Red Onion, Toasted Black Sesame Brioche Bun  
& Choice of Side **GP**

+ Smoked Cheddar 1.95  
+ Mushroom 2.95

### SIDES

Choice of:

HARVEST SALAD FRENCH FRIES

CAESAR SALAD DAILY SOUP

Choose + 2.95 Choose + 3.95

HALF & HALF ONION RINGS

YAM FRIES TRUFFLE FRIES

SEAFOOD CHOWDER

New Menu Item

**V · Vegetarian** **VG · Vegan** **VP · Vegan Possible** **GF · Gluten Free** **GP · Gluten Free Possible**

## COMFORT CUISINE

**FISH & CHIPS** 23.95  
 Local Beer-Battered Atlantic Cod, Traditional Tartar Sauce, French Fries, Dill Salt, House Made Coleslaw  
 Substitute Halibut 28.95

**CATALONIAN TROTTOLE** 23.95  
 Red Pepper Romesco Sauce, Cherry Tomatoes, Baby Spinach, Grana Padano, Toasted Almonds, Pea Tendril, Olive Oil V • VP

**TAGLIATELLE BOLOGNESE** 25.95  
 Sterling Silver Beef & Pork Ragu, Parmesan Mousse, Grana Padano, Extra Virgin Olive Oil, Fresh Herbs

**BACON WRAPPED MEATLOAF** 25.95  
 Sweet & Sour Glazed Sterling Silver Beef, Roasted Garlic Pommes Purée, Charred Broccolini, Guinness Beer Cheese Sauce

### ENHANCEMENTS

FLAT IRON 6 OZ	13.95
JUMBO PRAWNS	12.95
HALIBUT 5 OZ	19.95
CHICKEN BREAST	9.95
CRISPY TOFU	4.95
GARLIC CIABATTA	4.95
CHEESE CIABATTA	5.95



## AFTER FIVE DELIGHTS

**MERLOT BRAISED BEEF** 34.95  
 Wild Mushroom Risotto, Pickled Shimeji Mushroom, Grana Padano, White Truffle Oil  
**GF**

**PRAWN & SCALLOP PENNE** 34.95  
 Seared Scallops, Jumbo Prawns, White Wine Cream Sauce, Penne Noodles, Cherry Tomatoes, Parsley

**PAN SEARED ARCTIC CHAR** 36.95  
 Tomato Compote, Sauteed Baby Kale, Lemon Basil Arancini, Blistered Cherry Tomatoes, Olive Oil, Balsamic Reduction, Crispy Basil

**GRILLED STRIPLOIN** 39.95  
 Sterling Silver 10 oz Centre Cut, Roasted Garlic Mashed Potatoes, Braised Red Cabbage, Charred Broccolini, Baby Carrots, Caramelized Shallots, Syrah Demi Glace **GF**  
 + Blue Cheese Butter 1.95  
 + Wild Mushroom 7.95  
 Substitute Risotto for Mashed Potatoes 2.29

**KYC CLASSIC SCHNITZEL** 27.95  
 House Breaded Pork Schnitzel, Dill Infused Spätzle, Red Wine Braised Cabbage, Wild Mushroom Hunter Sauce, Fresh Dill

New Menu Item

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