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SAVOURY STARTERS

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**BRIGHT & LIGHT**

**Soup Of The Day**

ask your server for details  
11.95

**Seafood Chowder**

hearty new england chowder  
seafood medley of clams, salmon,  
squid and baby shrimp  
GF 12.95

**Harvest Salad**

fresh spinach, roasted yams, dried  
cranberries, pickled onion, fresh  
radish, toasted seeds and red wine  
vinaigrette  
VG·GF full 14.95  
half 9.95

**Caesar Salad**

crisp romaine, smoked bacon,  
croutons, grana padano and  
creamy house-made dressing  
GF full 15.95  
half 10.95

**Soup & Salad Combo**

your choice of soup and salad  
16.95

**Fresh Italian Burrata**

creamy burrata served with  
marinated zucchini ribbons, warm  
cherry tomato compote, crispy  
basil and balsamic reduction  
27.95

**Hokkaido Seared  
Scallops**

three pan-seared scallops paired  
with chorizo crumble and corn  
tarragon purée  
GF 22.95

**Ahi Tuna Tataki**

seared rare tuna, crispy rice,  
wasabi aioli, edamame beans,  
avocado, fresh radish, sesame  
seeds and ponzu sauce  
GF 18.95

**Baby Back Ribs**

one lb crispy and tender pork ribs,  
with your choice of: sweet chili,  
salt & pepper or bbq sauce  
GF 20.95




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CROWD PLEASERS

**Al Pastor Pork Tacos**

black al pastor pulled pork, pickled  
red onion, grilled pineapple salsa,  
chipotle aioli, cilantro and served  
on warm corn tortillas  
substitute jackfruit VG·GF no charge  
GF 17.95

**Lemon Pepper Calamari**

served with pickled red onion,  
cucumber, kalamata olives, fresh  
radish and tzatziki sauce  
14.95

**SIGNATURE  
SELECTIONS**

**Beef Carpaccio**

thinly sliced marinated certified  
angus beef, grana padano, baby  
arugula, maple dijon aioli, pickled  
shallots, crispy capers and crostini  
GP 21.95

**Charcuterie Board  
For Two**

regionally sourced salami, smoked  
duck breast, prosciutto, artisanal  
cheeses, pickles, preserves and  
crostini  
GP 23.95

**Coconut Prawns**

mango jalapeño aioli, lemon black  
pepper honey, chili threads and  
scallions  
19.95

**Nachos**

melted monterey jack topped with  
pickled jalapeños, scallions, black  
bean pico de gallo, sour cream and  
tomato salsa.  
nacho beef or chicken 1.95  
guacamole 2.95  
V·GF 15.95

**Chicken Wings**

brined, crispy wings, with you  
choice of: jalapeño bbq, salt &  
pepper, maple chili, lemon pepper,  
or classic hot  
GP 17.95

## TIMELESS FAVOURITES

### CLASSIC COMFORTS

#### KYC Crispy Chicken Sandwich

marinated chicken thigh, hot honey drizzle, bbq honey mustard, house-made pickles, lettuce, tomato and toasted black sesame seed brioche bun  
*includes your choice of side*

GP 21.95

#### Flat Iron Steak Salad

6 oz certified angus flat iron, baby arugula, candied walnuts, pickled onion, cherry tomatoes, fresh radish, blue cheese crumble, red wine vinaigrette and balsamic reduction

GF 27.95

#### Falafel Burger

chickpea and fresh herb patty, vegan tzatziki sauce, sprouts, tomato, cucumber and toasted black sesame seed brioche bun  
*includes your choice of side*

VG·GP 19.95

### SIDES

#### Choice Of:

Harvest Salad	French Fries
Caesar Salad	Daily Soup
Upgrade For 2.95	Upgrade For 3.95
Half & Half	Onion Rings
Yam Fries	Truffle Fries
Seafood Chowder	

#### Bacon Jam Burger

fresh ground chuck burger, bacon jam, garlic aioli, lettuce, house-made pickles, tomato and toasted black sesame seed brioche bun  
*includes your choice of side*

smoked cheddar 1.95  
sautéed mushrooms 2.95

GP 20.95

#### Grilled Steak Sandwich

5 oz certified angus striploin, roasted garlic aioli, baby arugula, blue cheese butter and toasted garlic ciabatta  
*includes your choice of side*

GP 25.95

#### Smoked Brisket Sandwich

10 hour smoked brisket, jalapeño bbq sauce, house-made pickles, crispy onions, creamy coleslaw and toasted black sesame seed brioche bun  
*includes your choice of side*

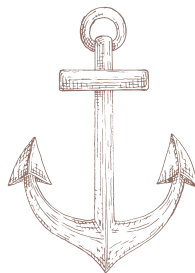
GP 23.95

#### Fish & Chips

two piece beer-battered haddock, tartar sauce, dill salt, french fries and creamy coleslaw

substitute halibut 6.00

23.95



### PREMIUM BOWLS

#### Cajun Chicken Bowl

spice grilled chicken breast, black bean pico de gallo, avocado, roasted yam, tomato, pickled onion, feta cheese, romaine lettuce, chipotle lime aioli and corn tortilla chips

GF 25.95

#### Agedashi Tofu Bowl

marinated crispy tofu, warm sushi rice, mango, edamame beans, cucumber, pickled carrot, fresh radish, cabbage, poke sauce and sriracha mayo

VG·GF 24.95

#### KYC Power Bowl

five falafels, baby arugula, beet hummus, tzatziki sauce, crispy chickpeas, cucumber, fresh radish, pickled red onion, kalamata olives, sprouts, feta cheese, grilled pita bread and house vinaigrette

substitute marinated grilled chicken 26.95  
substitute garlic seared prawns 29.95

VP·GP 24.95

#### Rainbow Poke Bowl

marinated ahi tuna, warm sushi rice, mango, edamame beans, cucumber, pickled carrot, fresh radish, cabbage, poke sauce and honey sriracha mayo

substitute marinated grilled chicken 26.95  
substitute garlic seared prawns 29.95

GF 25.95

## CLASSIC ENTRÉES

### Mediterranean Trottolo

tomato compote, baby spinach, zucchini ribbons, kalamata olives, cherry tomatoes, bell pepper, topped with crispy capers, feta cheese and herbs

V · VP · GP 23.95

### Bacon Wrapped Meatloaf

sweet glazed certified angus beef, roasted garlic mashed potatoes, charred broccolini and guinness beer cheese sauce

25.95

### Tagliatelle Bolognese

certified angus beef and pork ragu, parmesan mousse, grana padano, extra virgin olive oil and fresh herbs

GP 25.95

## DINNER ENTRÉES

AVAILABLE AFTER 5 PM

### Prawn & Scallop Penne

two seared scallops, three jumbo prawns, white wine cream sauce, fresh herbs, cherry tomatoes and penne noodles

GP 34.95

### KYC Pork Schnitzel

house-breaded crispy pork schnitzel, dill infused spätzle, red wine braised cabbage, wild mushroom hunter sauce and fresh dill

27.95

### Pan Seared Arctic Char

tomato compote, sautéed baby kale, lemon basil arancini, blistered cherry tomatoes, olive oil, crispy basil and balsamic reduction

GP 36.95

### Grilled Striploin

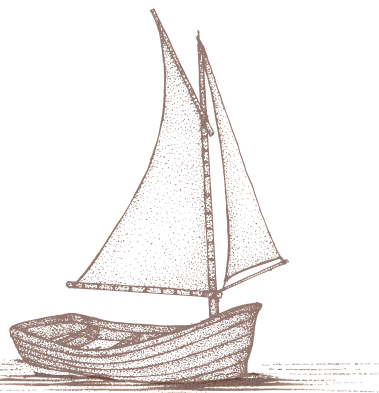
certified angus beef 10 oz centre cut, roasted garlic mashed potatoes, red wine braised red cabbage, charred broccolini, baby carrots, caramelized shallot and syrah demi glace

blue cheese butter 1.95

sautéed wild mushrooms 6.95

substitute potatoes for wild mushroom risotto 4.95

GF 27.95



### Red Wine Braised Beef

certified angus beef, slow cooked chuck flat, wild mushroom risotto, pickled shimeji mushrooms, grana padano, white truffle oil and fresh herbs

GF 34.95

## ENHANCEMENTS & ADD-ONS

6 oz Certified Angus Flat Iron Steak 13.95

Three Garlic Sautéed Jumbo Prawns 12.95

5 oz Pan Seared Arctic Char 19.95

Marinated Grilled Chicken Breast 9.95

Marinated Crispy Tofu 4.95

Toasted Garlic Ciabatta 4.95

Toasted Cheese Ciabatta 5.95



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