

APPETIZERS

- SOUP OF THE DAY** 11.95
- SEAFOOD CHOWDER** 12.95
Creamy New England Chowder, Fresh Fish, Clams, Seafood Medley **GF**
- HARVEST SALAD** half 9.95 · full 14.95
Spinach, Dried Cranberries, Yams, Pickled Onion, Radish, Toasted Seeds, Red Wine Vinaigrette **VG · GF**
- CAESAR SALAD** half 10.95 · full 15.95
Romaine, Smoked Bacon, Croutons, Parmesan, House Dressing **GF**
- SOUP & SALAD COMBO** 16.95
Choice of Soup and Salad **GF**
- CHIPOTLE BBQ JACKFRUIT TACOS** 15.95
Avocado Cashew Crema, Carrot Jicama Slaw, Fresh Cilantro, Pickled Red Onion
Corn Tortilla **GF · VG**
- CHICKEN WINGS** 17.95
Choice Of: Jalapeno BBQ, Salt & Pepper, Maple Chili, Lemon Pepper or Classic Hot **GF**
- LEMON PEPPER CALAMARI** 16.95
Pickled Red Onion, Cucumber, Kalamata Olives, Fresh Radish, Tzatziki
- SEARED SCALLOPS** 22.95
Corn Tarragon Puree, Chorizo Crumble, Pan Roasted Corn, Chorizo Oil, Fresh Herbs **GF**
- NACHOS** 15.95
Pickled Jalapeno, Peppers, Monterey Jack, Black Bean Pico, Sour Cream, Smoked Tomato Salsa, Scallions **GF · V**
- ADD**
Nacho Beef 1.95 Nacho Chicken 1.95 OR Guacamole 2.95
- CHARCUTERIE BOARD FOR TWO** 23.95
Regionally Sourced Salami, Smoked Duck Breast, Prosciutto, Artisanal Cheeses, Pickles, Preserves, Crostini **GF**

DAILY SPECIALS

- MONDAY** WINGS & BEER
TUESDAY TACOS & MARGARITA
WEDNESDAY BBQ RIBS NIGHT
THURSDAY LIVE PASTA BAR
FRIDAY FRESH SEAFOOD
SATURDAY SUSHI & SAKE NIGHT
SUNDAY ROAST NIGHT

HOUSE FAVOURITES

AHI TUNA TATAKI 18.95
Crispy Rice, Wasabi Aioli, Edamame, Avocado, Radish, Sesame, Ponzu **GF**

FRESH ITALIAN BURRATA 27.95
Prosciutto, Charred Baby Peppers, Grilled Focaccia, Olive Oil, Balsamic Reduction

JAMAICAN BEEF PATTIES 17.95
Warm Queso Dip, Carrot Jicama Slaw, Spiced Beef Filling, Fresh Herbs

BABY BACK RIBS 20.95
1lb Pork Ribs, Choice Of: Sweet Chili, Salt & Pepper or BBQ **GF**

WAGYU BEEF CARPACCIO 21.95
Parmesan, Arugula, Maple Dijon Aioli Pickled Shallots, Capers, Crostini **GF**

COCONUT PRAWNS 19.95
Mango Jalapeno Aioli, Lemon Black Pepper Honey, Chili Threads, Scallions

SALAD BOWLS

HARVEST SALAD half 9.95 · full 14.95

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

CAESAR SALAD half 10.95 · full 15.95

Romaine, Smoked Bacon, Croutons, Parmesan, 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

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

KYC POWER BOWL 24.95

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

Sub Marinated Grilled Chicken 25.95

Sub 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**

Sub Marinated Grilled Chicken 25.95

Sub Garlic Seared Prawns 29.95

SAVOURY STACKS

CHICKEN APPLE & BRIE 21.95

SANDWICH

Marinated Grilled Chicken Breast, French Double Cream Brie, Apple Chutney, Charred Lemon Aioli, Fresh Granny Smith Apple, Arugula, Toasted Potato Scallion Bun & Choice of Side **GP**

FALAFEL BURGER 19.95

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

SMOKED BRISKET 23.95

SANDWICH

10 Hour In House Smoked Brisket, House Made Jalapeno BBQ Sauce, Spicy Pickles, Crispy Onions, Coleslaw, Toasted Potato Scallion 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**

HOUSE BURGER 19.95

Fresh Ground Chuck Burger, House Made Burger Sauce, Pickled Red Onion, Lettuce, Tomato, Toasted Brioche Bun & Choice Of Side **GP**

Smoked Cheddar Burger 21.95

Bacon, Mush & Swiss Burger 23.95

SIDES

Choice of: Harvest Salad , Caesar Salad, French Fries OR Daily Soup

Chowder, Half & Half, Yam fries for \$2.95

Onion Rings, Truffle Fries for \$ 3.95

COMFORT CUISINE

FISH & CHIPS 23.95

Local Beer-Battered Atlantic Cod, French Fries, Traditional Tartar Sauce, Dill Salt, House Made Coleslaw

Substitute Halibut 28.95

CATALONIAN SUMMER TROTTOLE 23.95

Red Pepper Romesco Sauce, Cherry Tomatoes, Baby Spinach, Parmesan Cheese, Toasted Almonds, Pea Tendril, Olive Oil V • VP

TAGLIATELLE BOLOGNESE 25.95

Sterling Silver Beef & Pork Ragu, Parmesan Mousse, Fresh 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
+ 5 OZ HALIBUT	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 Parmesan, White Truffle Oil GF

PRAWN & SCALLOP PENNE 34.95

Seared Scallops, Jumbo Prawns, White Wine Cream Sauce, Penne Noodles, Cherry Tomato, Parsley

WILD PACIFIC HALIBUT 39.95

Grilled Broccolini, Caper Tomato Salsa, Braised Beluga Lentils, Roasted Red Pepper Romesco Sauce, Toasted Almonds GF

GRILLED STRIPLOIN 39.95

Sterling Silver 10 OZ Centre Cut, Roasted Garlic Mashed Potatoes, Braised Red Cabbage, Charred Broccolini, Baby Carrots, Caramelized Shallot Syrah Demi Glace GF

Add Blue Chesse Butter +2

Add Wild Mushroom +8

Sub Risotto instead of Mashed Potato +3

KYC CLASSIC SCHNITZEL 27.95

House Breaded Pork Schnitzel, Dill Infused Spätzle, Red Wine Braised Cabbage, Wild Mushroom Hunter Sauce, Fresh Dill