



Fall menu

Starters

- Fried calamari - jalapeno yogurt, lemon \$11
- Falafel bowl- hummus, tabouleh, pita \$10
- Soup of the week \$9
- Lamb Arancini- spiced pomodoro \$12



Salads

- Baby Kale
 - butternut squash, stilton, cassis vinaigrette, dried cranberries \$14.00
- Caesar Salad
 - hearts of romaine, garlic croutons, house dressing, and pancetta \$14.25
- Canadian Cobb
 - peameal bacon, roast chicken, Oka, avocado, cherry tomatoes, egg, mixed greens \$21.00



Sandwiches

- Portside Burger
 - 6oz prime rib burger, aged cheddar, the works, garlic aioli, brioche bun \$20.00
- Crispy chicken bao
 - crispy fried chicken, kewpie mayo, cucumber kimchi \$16.00
- Veal parmesan
 - veal cutlet, mozzarella, pomodoro, brioche baguette \$20.00
- Prosciutto grilled cheese
 - apple, triple cream brie \$19.00



Mains

- Tortiglioni bolognese
 - shaved parmesan \$21.00
- Bucatini di mare
 - fresh mussels, clams, calamari, shrimp with your choice of white or red sauce \$20.00
- Chicken mushroom casarecce
 - forest mushrooms, porcini cream, truffle, parmesan, and chicken breast \$21.00
- Irish organic salmon
 - sesame garlic bok choy, thai lemon broth \$28.00
- French beef stew
 - roast root veg, garlic mashed potatoes, crispy shallots \$28.00
- Roast half hen
 - roast fingerlings and brussels sprouts \$29.00



Desserts

- White chocolate cranberry rice pudding \$ 9.00
- Mini apple tart - vanilla ice cream \$12.00
- Dark chocolate cheesecake *bourbon dulce de leche* \$13.00