
START AND SHARE

Truffle Yam Fries

Lightly fried, truffle oil, chipotle aioli \$11

Gf Lamb Cheeks

Braised lamb cheeks with tarragon, cranberry and jalapeño mint jelly \$17

Crab Pancetta Ravioli

Housemade ravioli, fried capers, truffle cream sauce \$15

Pommes Frites

Truffle oil, fresh herbs, cracked pepper, parmesan, garlic aioli \$10

Vietnamese Calamari

Lightly dusted and peppered with a sweet soy sauce \$14

Crab Cake

Dungeness crab meat, panko encrusted, chipotle aioli, mango salsa \$16

Gf Pernod Prawns

Pernod, cream, crushed red chili pepper \$15

Baked Brie

Triple cream brie, roasted garlic, golden phyllo, raspberry coulis and balsamic reduction \$18

Pan Fried Buffalo Mozzarella

Panko encrusted, pesto cream, pomodoro sauce, cracked pepper \$13

French Onion Soup

The classic with crostini and swiss cheese \$10

Gf Mussels

Shallots, basil, fresh herbs, pesto cream sauce, garlic toast \$19

Prime Shires

Beef stuffed Yorkshire pudding, horseradish aioli, au jus \$17

Gf Mushroom Truffle Risotto

Fresh herbs, shallots, truffle oil, shiitake mushrooms \$12

Gf Wings

Soy chilli lime glaze, ginger and green onion garnish \$14

FRESH SALADS

Half Sizes Also Available, Full Salads Served With Garlic Toast, Add Chicken For \$4.50, or 6 oz Salmon Filet, 8 oz Striploin, or Prawns for \$10.00

Gf Caesar Salad

House made dressing, baby romaine, polenta croutons, parmesan \$16

Gf Market Greens

Dijon, maple, balsamic dressing, cherry tomatoes, crisp apple, celery, red grapes, toasted pecans, Beasley sprouts, feta \$14

Gf Spinach Salad

Feta, bacon, red onion, almonds, tomatoes, tarragon vinaigrette \$17

Gf Kale & Curried Prawns

Fresh kale, shallot rice vinegar dressing, crisp apple, roasted cashews, green onion, beasley sprouts, tiger prawns \$19

Gf Rocket Salad

Arugula, almonds, red onion, feta, fig vinaigrette, chorizo sausage \$17

CASUAL

Pastas Served with Garlic Toast, and the Burgers Served with Pomme Frites. Substitute Rice Noodles For \$2

Tagliatelle a la Bolognese

Pork and beef rague, tagliatelle noodles, reggiano cheese \$18.5

Uptown Burger

Award winner! house made AAA beef patty, bacon, swiss, cheddar, lettuce, tomato, red onion, mild jalapeño mayo \$19.50

Ginger Beef

Ginger, AAA beef, tiger prawns, red peppers, fettuccine noodles, in a dijon soy cream sauce \$22.50

Spinach and Ricotta Cannelloni

Tube pasta stuffed with spinach and ricotta, baked in pomodoro sauce and a three cheese blend \$19

Pesto Chicken Penne

Free range chicken, sun-dried tomatoes, mushrooms, artichoke hearts, in a pesto cream sauce \$21

Ribs & Chicken

Bone in chicken and a half rack of our bbq baby back ribs with fries \$25

The Danny Rickaby

Affectionately Named After our Late Founder. It is Literally a Culinary Experience on its own. 5oz Filet Mignon, Brioche Bun, Prosciutto, Gouda, Bacon Jam, Duck Fat Mayonnaise, Grilled Tomato, Beasley Sunflower Sprouts, Roasted Potato Skewer and dijon aioli \$35

NEAPOLITAN PIZZA

Margherita

Tomatoes, fresh basil, buffalo mozzarella, cracked pepper \$18.75

BBQ Chicken

Maker's Mark BBQ sauce, chicken, red onion, jalapeños \$22.25

Roasted Garlic

Spinach, olives, mushrooms, roasted garlic, red peppers \$22.75

Duff

Rosemary, feta, sun-dried tomato, roasted garlic, black olives \$22.75

Bechamel Prosciutto Pizza

Creamy garlic bechamel, crunchy prosciutto, caramelized onion, fresh arugula \$22.75

Sicilian

Italian sausage, sun-dried tomatoes, caramelized onions, banana peppers, mushrooms \$22.25

SEAFOOD

West Coast Salmon

Shiitake crusted, lobster bechamel, frizzled leeks, taro root frites, asparagus \$35

Gf Butter Poached Halibut

Pea veloute, crispy shallots, basil oil, creamer potato, grilled broccolini \$37

Gf King Crab Dinner

1 pound of Alaskan king crab, drawn garlic butter, mashed potatoes, market vegetables \$49

MAINS

Gf Beef Short Rib

Braised boneless short rib, stilton cabernet demi, garlic mashed potatoes, market vegetables \$35

Jambalaya Bowl

Spicy creole prawns, chicken, chorizo, peppers, tomato, arborio rice \$27

Gf Maker's Mark BBQ Back Ribs

Pork back ribs slow cooked, garlic mashed potatoes, market vegetables \$29
– Half Rack Available for \$20

Chicken Parmcetta

Bone in free range chicken, pancetta, swiss, reggiano, and pomodoro sauce with herb butter linguini and asparagus \$30

STEAKS

We serve Canada's best AAA butcher block angus reserve beef. All steaks are dry aged for 29 Days. Served with your choice of garlic mashed potatoes, baked potato, fettuccine bolognese, roasted potato skewer, or yam fries and market vegetables.

Upgrade to Wild Mushroom Truffle Risotto, or a Double Baked Potato Croquette \$4.50

New York 10oz \$38, 12oz \$44, 14oz \$50

Peppercorn New York 10oz \$40, 12oz \$46, 14oz \$52

Ribeye Blackened or Charbroiled 12oz \$41, 14oz 47

Filet Mignon 5oz \$39, 8oz \$49, 10oz \$56

Filet Oscar 5oz \$48, 8oz \$58, 10oz \$65

ENHANCEMENTS

Slab of Gorgonzola

\$8

Lobster Tail

\$25

Peppercorn Sauce

\$7

Bearnaise Sauce

\$5

Garlic Prawns

\$10

Scallops

\$17

SHARED SIDES

Mushrooms

\$9

Creamed Spinach

\$7

Guinness Onion Rings

\$8

Asparagus

\$9

****Gf** Gluten Friendly. Help Us Help You! Not All Ingredients Are Listed. Guests With Food Allergies, Celiac Disease or Other Dietary Concerns Please Inform Your Server Prior to Ordering**