

## APPETIZERS

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### **AHI TUNA STACK ... 22**

*Ahi Tuna, pico de gallo, house made ponzu, avocado, cucumber, wonton crisps, corn tortilla chips*

### **P.E.I MUSSELS ... 19**

*White wine, garlic, shallots, cream, focaccia bread*

### **PERNOD PRAWNS ... 18**

*Pernod cream, red chili pepper, crostinis*

### **PRIME SHIRES ... 19**

*Yorkshire puddings stuffed with shaved beef, horseradish aioli, au jus*

### **BEEF CARPACCIO ... 18**

*Seasoned tenderloin, pickled red onion, capers, horseradish aioli, balsamic reduction, arugula, mandarin balsamic vinaigrette*

### **MEATBALLS ... 18**

*Beef and Pork meatballs, gorgonzola pomodoro sauce*

### **CRAB CAKE ... 21**

*Panko encrusted, dungeness crab meat, chipotle aioli, mango salsa*

### **KOREAN STICKY RIBS ... 18**

*Sweet sticky pork back ribs, marinated with soy, guchujang, honey, chili lime and sesame*

### **BAKED BRIE ... 19**

*Phyllo wrapped baked brie, raspberry coulis, balsamic reduction, extra virgin olive oil, toasted french baguette crostinis*

### **WILD MUSHROOM RISOTTO ... 14**

*Arborio rice, seasonal mushrooms, finished w/ Truffle Oil*

## SALADS & BOWLS

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*Add Grilled Chicken \$10.00, 6oz Salmon Filet \$12.00, Garlic Prawns or Ahi Tuna Steak \$14.00, or 8oz Angus NY Striploin \$20.00 to any salad or bowl*

### **MARKET GREENS ... 18**

*Market greens, tomato, red onion, pumpkin seeds, carrot, beet, champagne vinaigrette*

*\* Starter size available 12 \**

### **CAESAR SALAD ... 19**

*Crisp romaine, house made dressing, focaccia croutons, grana padano*

*\* Starter size available 13 \**

### **SOBA NOODLE BOWL ... 19**

*Soba noodles, green onions, red pepper, carrots, sesame seeds with an asian dressing*

### **SEARED AHI TUNA SALAD ... 25**

*Sesame crusted Ahi tuna seared rare, ponzu ginger reduction, edamame, bok choy, red pepper, mild wasabi emulsion*

## MAINS

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### **MAKER'S MARK BBQ BACK RIBS ... 36**

*Pork back ribs slow cooked, garlic mashed potatoes and seasonal vegetables*

\* Half Rack Available 27 \*

### **FREE RANGE STUFFED CHICKEN ... 34**

*Blackberry Gewurztraminer compote, Prosciutto, Gruyere and sage stuffed free range bone in supreme breast, garlic cream, garlic mashed potatoes, seasonal vegetables*

### **BEEF SHORT RIB ... 39**

*Braised boneless rib, stilton cabernet demi, garlic mashed potatoes and seasonal vegetables*

### **THE DANNY RICKABY ... 43**

*Your ultimate burger experience - 5oz Filet Mignon, brioche bun, prosciutto, gouda, bacon jam, duck fat mayonnaise, grilled tomato, pea shoots and pomme frites*

### **CAVATAPPI ALL'ARRABBIATA ... 21**

*Olive oil, garlic, red chili flakes, tomatoes, fresh parsley, grana podana cheese, toasted french baguette*

\* Add Grilled Chicken \$10.00, 6oz Salmon Filet \$12.00, Garlic Prawns or Ahi Tuna Steak \$14.00, or 8oz Angus NY Striploin \$20.00 \*

## FROM THE OCEAN

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### **LOUIE'S FISH AND CHIPS ... 23**

*beer battered rock fish, pico de gallo served with fries and house made tartar sauce*

### **WEST COAST SALMON ... 38**

*Wild Sockeye Salmon, lobster cream sauce, lemon, basil and almond pesto risotto, market vegetables*

### **LOBSTER DINNER ... 45**

*One 5 oz Nova Scotia Lobster Tail, drawn garlic butter, market vegetables, garlic mashed potatoes*

\* Add an extra Lobster Tail 30 \*

## STEAKS

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*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, fries, yam fries, upgrade to risotto for \$7.00 and seasonal vegetables.*

### **NEW YORK STRIPLOIN ... 8OZ | 45 10OZ | 53**

*NY Striploin has good marbling and a nice fat cap, which when cooked adds juiciness and flavour, seasoned with steak spice and grilled to your preference*

### **PEPPERCORN NEW YORK STRIPLOIN ... 8OZ | 49 10OZ | 57**

*Our NY Striploin is given a generous coating of black pepper, then seared in a cast iron pan to create a peppery crust on the outside of the steak and served with peppercorn sauce on the side*

### **RIBEYE ... 12OZ | 59**

*Your choice of CHARBROILED or BLACKENED, the Ribeye is super tender, and heavily marbled making it super flavorful when cooked to your preference*

*\* Charbroiled is seasoned with steak spice and flame grilled. Blackened is generously coated with Blackening spice and seared in a cast iron pan to create a spicy outer crust \**

### **FILET MIGNON ... 5OZ | 49 8OZ | 63**

*The most lean and tender cut of beef, with a mild buttery flavour*

### **FILET OSCAR ... 5OZ | 63 8OZ | 73**

*The Oscar is our Filet Mignon Steak topped with Crab meat and Bearnaise Sauce, making it a rich and decadent meal*

## ENHANCEMENTS

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**PEPPERCORN OR BEARNAISE SAUCE ... 7**

**GARLIC PRAWNS ... 14**

**SLAB OF GORGONZOLA ... 8**

**LOBSTER TAIL ... 30**

## SHARED SIDES

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**TRUFFLE POMME FRITES ... 9**

**TRUFFLE YAM FRIES ... 13**

**MAC & CHEESE ... 15**

**BEER BATTERED ONION  
RINGS ... 9**

**SAUTÉED GARLIC  
MUSHROOMS ... 9**

**MUSHROOM TRUFFLE  
RISOTTO ... 14**

**ASPARAGUS ... 9**  
*(Seasonal)*