

MENU
UPDATED

JAN 27 2026

DINNER

The food is North American modern. The atmosphere is relaxed. We use only the finest ingredients in all our dishes and we pride ourselves on sourcing them locally whenever we can.

STARTERS

FOCACCIA & HUMMUS fresh focaccia, our signature hummus with olive oil and everything seasoning. 13

WARM OLIVES mixed olives, fresh herbs, olive oil, orange zest. 11

TOSTADAS crisp corn tortillas, chipotle bbq pork, gouda, guacamole, radish, pickled jalapeño. 22

STICKY RIBS pork back ribs, hoisin glaze, wood fire baked, togarashi spice. 21

WARM CRAB DIP red crab meat, cream cheese, old bay seasoning, hot sauce, baked in the wood oven. tortilla chips. 22

CHEESE RISOTTO BALLS fontina, pecorino and ricotta risotto, fried, wood oven tomato sauce. 22

MISTO FRITTI calamari, shrimp, cod, lemon aioli. 23

PIRI SHRIMP butter, garlic, piri sauce, beer, lemon, parsley, focaccia bread. 21

SALADS

MOROCCAN BEETROOT roasted beets, orange, pistachio, red onion, arugula, spiced lemon vinaigrette, goat cheese yogurt. 19

CARIBOU CAESAR flatbread croutons, pancetta, parmesan. 19

MAINS

STEAK FRITES 8oz certified angus beef®, grilled, carved, peppercorn sauce, shoe string frites, baked parmesan tomato. 42

BLACKENED PORK CHOP heritage pork, bbq rub, cast iron seared, roasted apples, vanilla rum-apricot glaze, buttered potatoes, pancetta brussel sprouts. 47

MAPLE MISO SALMON wood oven cedar plank salmon, with roasted squash risotto, marinated squash ribbons, pumpkin seed gremolata. 49

PIRI PIRI CHICKEN boneless half chicken, wood roasted, piri sauce, charred peppers, shoestring frites. 40

TUNA TATAKI ginger-chili tamari, wasabi-mayo, crispy sticky rice, spicy bean sprouts, sesame cucumber salad. 36

PORCINI FILET grilled 7oz certified angus beef®, bacon wrapped, whipped golden potatoes, roasted mushrooms, asparagus, braised onion jus. 63

PASTA

SHORT RIB CASARECCE ragù of braised short rib meat, salami, red wine, tomato, finished with pecorino cheese. 34

LUMACHE RIGATE ALLA VODKA spicy oven roasted tomato sauce, cream, butter, basil, vodka, parmesan cheese. 33
add sautéed shrimp 10

MAFALDINE braised rabbit, pancetta, mushrooms, truffle butter, parmesan. 38

PENNE pancetta, asparagus, peas, parmesan cream, wood roasted chicken supreme. 37

SEAFOOD LINGUINE shrimp, bay scallops, mussels, tomato, basil, fresh saffron linguine, bagna butter. 40

SQUASH RISOTTO (V) topped with roasted apples, shaved brussel sprouts, sage, spiced hazelnuts. 30

WOOD OVEN PIZZAS

SALAMI & OLIVE tomato sauce, basil, casalingo salami, parmesan, oregano, mozzarini cheese. 26

FIG AND PEAR olive oil, mozzarella, italian ham, aged gouda, arugula, roasted pears, black mission figs. 26

SICILIAN roasted tomato rosé sauce, sausage, mushroom, ricotta, parmesan, toasted chili oil. 26

BEE STING tomato sauce, smoked pepperoni, soppressata salami, mozzarella, aged gouda, hot honey. 26

SIENNA MARGHERITA tomato sauce, sea salt, olive oil, basil, mozzarini, parmesan. 26

GLASS WINES

RED 7oz glass

- the wanted zin old vines zinfandel 13
- beronia tempranillo 14
- henry of pelham baco noir 15
- rosemount diamond shiraz 15
- trivento reserva malbec 16
- finca decero remolinos cabernet 18
- oyster bay pinot noir 19

WHITE 7oz glass

- bask pinot grigio, “zero sugar” 13
- barone montalto pinot grigio 13
- latte miele pecorino 14
- deinhard green label riesling 14
- calmel & joseph villa blanche chardonnay 17
- kim crawford sauvignon blanc 20

SPARKLING 5oz glass

- val d’oca prosecco 12

BEER

ON TAP 16oz glass

- lakehead brewing selection 10
- dawson trail selection 10
- lake of the woods selection 10

BOTTLE / CAN

- | | |
|------------|--------------------------|
| corona 9 | coors light 8 |
| heineken 9 | lake of the woods 9 |
| peroni 9 | lago mexican-style lager |
| | somersby cider 9 |

MICRO BREWS

- sleeping giant northern logger golden ale 9.5
- lake of the woods sultana gold blonde ale 9.5
- dawson trail plinth german pils 9.5
- collective arts life in the clouds new england ipa 9.5

NON ALCHOHOLIC BREWS

- clausthaler premium non alcoholic 7.5
- 0.0 heineken 6.5

COCKTAILS 1oz

- SMOKED SEA SALT PALOMA
patron silver, casamigos mezcal, grapefruit juice, lime juice, simple syrup, grapefruit soda and smoked sea salt. 12
- MAPLE MULE
cabot trail maple whiskey, lime juice, maple syrup, ginger beer. 12
- REBEL
blueberry vodka, fresh mint, muddled lemon, white cranberry, 7up and soda. 12
- PIMM’S CUP
pimm’s liqueur, lemon juice, raspberries, cucumber, 7up. 12

CRAFT COCKTAILS 1.5oz

- RASPBERRY LIMONCELLO SPRITZ
chambord, limoncello, prosecco and soda. 14
- ITALIAN CHERRY MARGARITA
don julio tequila, amaretto, pitted cherries, lime juice and simple syrup. 14
- MAPLE PAPER PLANE
crown royal whiskey, campari, amaro nonino, lemon juice and maple syrup. 14
- WHITE LINEN
bombay sapphire gin, st. germaine, cucumber, lemon juice, simple syrup. 14

SHAKEN + STIRRED 2OZ

- PINK PONY CLUB
beefeater gin, campari, lemon juice, strawberry syrup and egg white. 15
- CANADIAN OLD FASHIONED
forty creek barrel select whisky, maple syrup, maraschino cherry, orange slice, lemon and bitters. 15
- SALTED CARAMEL ESPRESSO MARTINI
iceberg vodka, kahlua, espresso, caramel syrup, sea salt. 15

BARREL AGED 3OZ

- NEGRONI
campari, bombay sapphire gin 22, sweet vermouth. 17
- WHISKEY MANHATTAN
forty creek barrel aged whiskey, cinzano rosso, maple syrup, orange bitters. 17

ZERO-PROOF DRINKS

- PINK FAUX-JITO
muddled mint, white cranberry, lime and lemon juices, ginger ale, raspberries and cranberry juice. 9
- PINK STARBURST DIRTY SODA
7up, watermelon syrup, pineapple syrup and coconut milk. 9
- ORANGE CREAMSICLE
orange juice, vanilla syrup, 7up and heavy cream. 9
- KIWI CUCUMBER COLLINS
kiwi cucumber syrup, lemon juice, atypique non-alcoholic ‘gin and tonic’ flavoured sparkling cocktail. 9

