

MENU UPDATED	NOV 18 2025	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.
	DINNER	

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

BEET & CARROT honey roasted beetroot, carrots, spiced hazelnuts, oranges, whipped avocado ricotta. 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

SPICED APPLE MULE

absolut vodka, cinnamon syrup, apple juice, lime and ginger beer. 12

VIETNAMESE CAESAR

tanqueray rangpur gin, clamato, nuoc cham, lemongrass rimmer. 12

REBEL

blueberry vodka, fresh mint, muddled lemon, whitecranberry, 7up and soda. 12

PIMM’S CUP

pimm’s liqueur, lemon juice, raspberries, cucumber, 7up. 12

CRAFT COCKTAILS 1.5oz

CRANBERRY APEROL SPRITZ

aperol, prosecco, cranberry and orange juice. 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

LEMON-BERRY

raspberry vodka, lemon juice, limoncello and chambord. 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

LEMON SHANDY

san pellegrino limonata and 0.0 heineken. 9

