

MENU UPDATED	OCT 01 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, potato chips. 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, braised onion jus. 63

PASTA

BUCATINI & MEATBALL guanciale, italian sausage, san marzano tomatoes, e.v.o., parmesan cheese, topped with a 4oz artisan meatball. 34

LUMACHE RIGATE ALLA VODKA oven roasted tomato sauce, chili, 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

WOOD OVEN PIZZAS

PROSCIUTTO ARUGULA tomato sauce, olive oil, basil, mozzarini, parmesan. 26

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

TESTAROSSA roasted tomato rosé sauce, pancetta, mozzarini, basil, 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 7^{oz} 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
- les jamelles pays d’oc cabernet 18
- oyster bay pinot noir 19

WHITE 7^{oz} glass

- bask pinot grigio, “zero sugar” 13
- barone montalto pinot grigio 13
- deinhard green label riesling 14
- henry of pelham pinot grigio 15
- calmel & joseph villa blanche chardonnay 17
- kim crawford sauvignon blanc 20

SPARKLING 5^{oz} glass

- val d’oca prosecco 12

BEER

ON TAP 16^{oz} 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 1^{oz}

- SPICED APPLE MULE
absolut vodka, cinnamon syrup, apple juice, lime and ginger beer. 12
- BLACK PEPPER & CELERY COOLER
hendrick’s gin, celery, black pepper syrup, lime and soda. 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 1.5^{oz}

- PORTO TONICO
white port, tonic, lemon and mint. 14
- ITALIAN CHERRY MARGARITA
don julio tequila, amaretto, pitted cherries, lime juice and simple syrup. 14
- PUMPKIN SPICE COLADA
appleton estate reserve rum, cinnamon sugar rim, coconut milk, pumpkin spice syrup, pineapple, lime, carrot juices and bitters. 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

