

SPRING DINNER MENU

SALAD

HEARTS OF ROMAINE 12
ROMAINE HEARTS / MAPLE BACON /
CRUSTINI / CAESAR DRESSING

IVY SALAD 11
GREENS / CANDIED WALNUTS /
PICKLED PEAR / MAPLE & CHILI
DRESSING / BLUE CHEESE SNOW

GINGER BEEF BOWL 15
CRISPY GINGER BEEF / RICE /
JULIENNE VEGETABLES / GREENS /
MISO & CITRUS DRESSING /
PEANUTS & CILANTRO

CHARCUTERIE

ASK YOUR SERVER FOR DETAILS
SERVED WITH
PANCHANCHO BREAD
HOUSE MADE CONDIMENT

SMALL PLATE

SOUP 7
LOCAL SUNCHOKE PUREE /
CHEVRE SPREAD / FRESH BREAD

TRUFFLE FRIES 8
FRENCH FRIES / TRUFFLE OIL /
PARMESAN

SHAWARMA 9
MARINATED CHICKEN / PICKLES /
MAYO / SCALLION BREAD /
SUMAC PICKLED ONIONS

FEATURE SMALL PLATE ~
OUR KITCHEN TEAM'S DAILY CREATION

ENTREE

TURKISH MANTI 22
LAMB FILLED PASTA / SPICY CHARRED TOMATO SAUCE /
LEMON & MINT SPIKED YOGURT

STEELHEAD TROUT 25
CHIVE OIL BRAISED LOCAL VEGETABLES / PICKLED RADISH /
PORT REDUCTION

STUFFED PORK TENDERLOIN 28
BBQ PULLED PORK STUFFED TENDERLOIN /
CORNMEAL CRUSTED MAC & CHEESE / BBQ DEMI /
CREAMY SLAW

RACK OF LAMB 39
1/2 RACK OF AUSTRALIAN LAMB / CARROT PUREE /
PEA SHOOT SALAD / LEMON HONEY VINAIGRETTE /
OREGANO GRANOLA

STEAK & FRIES 35
AAA CANADIAN STRIPLOIN / BEER BATTER ONION RING /
FRIES / HP AIOLI

CHICKEN SUPREME 26
ROASTED CHICKEN BREAST / TOMATO CHUTNEY /
LENTIL & SPINACH DAHL / GREEN PEA RAITA / SAUTÉED
VEGETABLES

KITCHEN'S CHOICE ENTREE ~
OUR KITCHEN TEAM'S CREATION

ALL PRICES ARE SUBJECT TO APPLICABLE TAX
18% GRATUITY FOR GROUPS OF 12 OR MORE