



SAMPLE DINNER MENU

SALAD

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

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

CALAMARI SALAD 13
CRISPY FRIED CALAMARI /
TOMATO, BLACK BEAN & CORN SALAD /
LIME CRÈME FRAICHE

CHARCUTERIE

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

SMALL PLATE

SOUP 7
THAI SWEET POTATO PUREE /
CILANTRO OIL / FRESH BREAD
& BUTTER

TRUFFLE FRIES 8
FRENCH FRIES / TRUFFLE OIL /
PARMESAN

MAPLE BOMBAY PASTA 13
CHICKEN / ORECCHIETTE PASTA /
MAPLE GLAZED VEGETABLES /
RED CURRY CREAM SAUCE

BEEF TATAKI 12
THINLY SLICED BEEF TENDERLOIN /
RAMP, RADISH, PICKLED GINGER
& ARUGULA / TOASTED PEANUTS /
PONZU

FEATURE SMALL PLATE ~
OUR KITCHEN TEAM'S DAILY CREATION

ENTREE

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

PAN SEARED HALIBUT 32
LINE CAUGHT PACIFIC HALIBUT / LOCAL STRAWBERRY &
SPINACH SALAD / BALSAMIC REDUCTION / PECAN GRANOLA

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

SHORT RIB 27
CHIMICHURRI BRAISED BEEF SHORT RIB /
SWEET POTATO & CHORIZO HASH / PAN SAUCE

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

SINGAPORE NOODLES 19
ASIAN VEGETABLES / VERMICELLI /
APRICOT & PEANUT SAUCE / PICKLED RED ONIONS

ADD CHICKEN OR SHRIMP 8

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