

BURRATA

OLIVE OIL | black pepper + lemon zest + grilled bread 75

BLISTERED CHERRY TOMATOES | warm gremolata + grilled bread 90

BEETS | orange + grapes + hazelnut + niagara vinegar 90

ROASTED PLUMS | spiced bread + hibiscus 80

SPICED SQUASH | truffle red onion jam + grilled bread 80

RAW

AHI TUNA CEVICHE

avocado + celery + yuzu hot sauce + sesame crackers 80

SMOKY BEEF TARTARE

cured egg yolk + black truffle + horseradish cream 115

SCALLOP CEVICHE

rock shrimp + cucumber + avocado + jalapeño vinaigrette 90

HAMACHI

wasabi + radish + ginger + soy 65

LOCH FYNE SALMON

fennel + maple syrup + lime 55

SMALL

LOBSTER ROLL

celery + truffle mornay sauce 100 per piece

CHARCOAL GRILLED CHICKEN WINGS

Adobo chili + jalapeño + apple + celery 50

LOBSTER POUTINE

hollandaise + tarragon + house fries 100

SEARED FOIE GRAS

strawberries + elderflower + brioche 70 ①

CHILI RUBBED LAMB RIBS

grilled lime + cilantro 90

SALAD

ICEBERG WEDGE | blue cheese + dill + smoked tomato + walnut + garlic breadcrumbs 55 ① ②

WESLODGE CHOP | avocado + feta + dill vinaigrette 60 ②

SPRING GREENS | asparagus + peas + radish + fresh herbs + champagne vinaigrette 65 ②

QUINOA | pumpkin + rocket + sunflower seeds + lemon sesame dressing 60

LARGE

MUSHROOM PIE | celeriac + spinach + tallegio + truffle ricotta 140 ②

RICOTTA GNUDI | smoked tomato + basil + ricotta salata 80 ②

WESLODGE BURGER | cheddar + iceberg lettuce + Russian dressing + house fries 100

LAMB BURGER | charred baby gem + red onion + mint & cumin yogurt + feta + house fries 100

SOUTHERN FRIED CHICKEN | tabasco honey + brussels sprouts slaw 90

MEAT / FISH / POULTRY

all cooked over hardwood and charcoal

HERB ROASTED CHICKEN | charred lemon 145

WHOLE BRANZINO | jalapeño relish 155

CEDAR PLANKED SALMON | maple syrup + pickled fennel + grilled lemon 130

JUMBO PRAWN | spiced shellfish butter 110 per piece

WHOLE LOBSTER | yuzu hollandaise + aromatic herbs 355

GRILLED WELSH RHUG ESTATES LAMB CHOPS | red onion chimichurri 170

BRAISED SHORT RIB | carrot + horseradish 150

STEAK

all of our steaks are cooked over hardwood and charcoal, seasoned with Montreal steak spice, and served with your choice of one sauce
red onion chimichurri | rosemary veal jus ① | bone marrow + sherry vinegar butter

32 OZ PORTERHOUSE USDA PRIME 720

24 OZ T-BONE USDA PRIME 660

16 OZ STRIPLOIN USDA PRIME 450

40 OZ RIBEYE RANGERS VALLEY AUSTRALIA 780

8 OZ TENDERLOIN USDA PRIME 240

8 OZ OYSTER BLADE RANGERS VALLEY AUSTRALIA 230

SIDES

THRICE COOKED CHIPS | house ketchup 30 ②

CREAMED CORN | pearl onion + black garlic + chili 35 ②

GRILLED BROCCOLINI | calabrian chili + lemon + garlic 40 ②

ONION RINGS | malt vinegar + chives 30 ②

MAC & CHEESE | pimento + hand rolled pasta + jalapeño 65 ②

ROAST CAULIFLOWER | ajo blanco + curry leaf 45

GREEN BEANS | foie gras + hazelnut + sherry vinaigrette 50

SWISS CHARD | smoked butter + jalapeño 55

Prices are inclusive of 10% service charge and 10% municipality fee

② vegetarian ① contains alcohol ③ contains nuts