starters

HOUSE BAKED SOURDOUGH BREAD
warm, whipped garlic butter, smoked sea salt, olive oil, balsamic **7** V

FRENCH ONION SOUP
gruyère, sourdough croutons **13**

LOBSTER-THAI COCONUT CURRY BROTH
wild caught baja prawn, dumplings **15**

T19 CRISPY BONELESS CHICKEN BITES
choice of: gochujang, hot buffalo or salt + pepper; with blue cheese dip **23**

CHEESE FONDUE
gruyère, aged cheddar, canadian emmenthal, baby potatoes, filone baguette **21** PER PERSON

63 ACRE BEEF TENDERLOIN CARPACCIO
sourdough, roasted garlic, rosemary olive oil, arugula, sea salt, parmesan **24** [+4]

CAESAR SALAD
romaine lettuce, parmesan, roasted garlic + anchovy dressing, cheese croutons, red chimichurri, fried capers **19**

FALL SALAD
crispy brussels sprouts, roasted squash, pickled beets, caramelized hazelnuts, baby kale, apple cider vinaigrette **17** VE

november
3-course | 39
CHOICE OF STARTER + MAIN + DESSERT

mains

6oz FLAT IRON STEAK
truffle fries, red chimichurri, grilled broccolini **31** [+5]

24 HOUR BRAISED BEEF CHEEK
pommes purée, crispy shallots, butter glazed root vegetables, gremolata **35** GF

CRISPY PORK BELLY
johnston's farm, dark beer jus, apple compote, pommes purée, grilled broccolini **29** GF

CHICKEN POT PIE
braised thighs, sea to sky chanterelles, leeks, root vegetables, flaky puff pastry **27**

PAN SEARED BLACK COD
miso beurre blanc, chive oil, warm quinoa + farro salad, sautéed leeks **34** [+4]

HAND MADE GNUDI
chanterelles + portobello mushroom, brussels sprouts, spinach hazelnut crunch **29** VE

dessert

WARM APPLE + BLACKBERRY CRUMBLE
with vanilla gelato **12**

BAILEYS CRÈME BRÛLÉE
irish cream custard, caramelized sugar crust **12** GF

Kindly note, special requests and modifications may slow meal times. Our kitchen contains nuts, soy, wheat and other known allergens. Please advise your server of any known allergies. Prices subject to applicable taxes and gratuity (18% gratuity added for groups of 6 and larger). We ask all guests to kindly respect our maximum 6 checks per table.

VE = VEGAN GF = GLUTEN FRIENDLY DF = DAIRY FREE V = VEGETARIAN