



SOUPS & SALADS

O&B MUSHROOM SOUP 4.50 / 7.95
no cream or butter

TUSCAN WHITE BEAN & SMOKED HAM SOUP 4.50 / 7.95
extra virgin olive oil

SWEET & BITTER GREENS 7.75
Asian pear, pickled carrots & beets in white balsamic
& apple vinaigrette

CAESAR SALAD 10.25
balsamic croutons, maple bacon, creamy garlic
& Parmigiano-Reggiano dressing

GARDEN SPINACH SALAD 9.25
sweet & salty pecans, cremini mushrooms, Fuji apple,
honey mustard dressing

BABY ARUGULA & ROMAINE HEART CHOPPED SALAD 10.50
walnuts, green apple, goat cheese & citrus vinaigrette

STARTERS

GRILLED CALAMARI PUTTANESCA 11.75
anchovies, capers, tomatoes, black olives & smoked paprika

FONTINA CHEESE FONDUE 15.50
assorted flatbreads, sticks & crostini

B.C. ALBACORE TUNA TATAKI 14.95
Asian pear, avocado, daikon, tomato & watermelon
with yuzu, ginger & wasabi dressing

CHICKEN & LEEK POTSTICKERS 12.95
pan-fried dumplings with jalapeño ponzu sauce

TEMPURA ROCK SHRIMP 15.50
wasabi, lemon & garlic Kewpie mayo

SPRING ROLL BASKET 12.95
six pieces of crispy vegetable spring rolls with
sweet chili dipping sauce

BEEF CARPACCIO & TRUFFLE 15.25
honey mushrooms, arugula, horseradish & shaved
Parmigiano-Reggiano

POTTED SMOKED SALMON PÂTÉ 11.95
poppy seed bagel crisps & housemade pickles

DAILY SPECIAL

our chef's feature of the day

market price

MAINS

BLACK ANGUS BEEF BRISKET	24.95
hand-thrown spätzle, summer greens & Kozlik's Smoky Mustard gravy	
10 OZ NEW YORK STRIP LOIN	32.95
mashed potatoes, collards & roasted mushroom peppercorn sauce	
OVEN-ROASTED CHICKEN BREAST	24.95
Parisienne-style truffle gnocchi, green asparagus & roasted garlic jus	
BUTTER CHICKEN	19.25
chicken breast, coriander tomato sauce, basmati rice & mango chutney with roasted garlic noon bread	
PAN-SEARED ONTARIO PICKEREL	19.95
butter lettuce, green asparagus, tomato & cucumber relish	
FISH & CHIPS	1 piece 14.50 2 piece 17.50
lightly tempura-battered Atlantic cod, Yukon Gold fries, creamy coleslaw & tartar sauce	

LIGHT ENTRÉES

GRILLED JAIL ISLAND SALMON & PRAIRIE GRAIN SALAD	21.95
ripened tomato, butter lettuce, lemon, seedling greens & tahini dressing	
ROCK SHRIMP COBB SALAD	19.25
prairie grains, egg, avocado, tomato & Danish Blue cheese dressing	
B.C. ALBACORE TUNA TATAKI	25.95
Asian pear, avocado, daikon, tomato & watermelon with yuzu, ginger & wasabi dressing	
FALAFEL & ORGANIC QUINOA SALAD	16.95
romaine, tomato, cucumber with mint & hummus dressing	
JAPANESE CHICKEN CAESAR SALAD	18.95
teriyaki-glazed chicken breast, edamame, pickled ginger, cashews, roasted shiitake, wasabi peas, sesame & miso Caesar dressing	
GRILLED CALAMARI PUTTANESCA	18.25
anchovies, capers, tomatoes, black olives & smoked paprika served with basmati rice & chef's seasonal vegetables	

PIZZA PASTA TUESDAY

choose from five
weekly selections

\$12.00

add a side Caesar
or green salad for **\$2**

WEEKEND BRUNCH

11:00 to 4:00

enjoy steak & eggs,
classic eggs benedict,
hot-off-the-iron
Belgian waffles and more...

SUNDAY ROAST DINNER

Roasted AAA Black Angus
beef strip loin, Yorkshire
pudding, buttermilk mash
& pan jus

\$20.95

NOODLES & PASTA

ROCK SHRIMP & BAY SCALLOP LINGUINE	16.95
tomato, basil pesto, white wine & extra virgin olive oil	
SPICY ITALIAN SAUSAGE PENNE	15.50
black olives, wilted summer greens, basil & pomodoro sauce	
FETTUCCINE TARTUFO	15.95
sautéed mushrooms, Parmigiano-Reggiano & white truffle	
O&B MACARONI & CHEESE	15.95
roasted chicken, sweet peas, goat cheese, Fontina & aged white cheddar	
DUCK & SHRIMP STIR-FRY	17.25
rice noodles, roasted duck, head cabbage, chili & ginger	

BURGERS

CLASSIC BACON & CHEDDAR	13.95
grilled fresh ground 100% chuck beef & roasted garlic mayo served with Yukon Gold fries	
CHICKEN	14.95
lean ground chicken, crispy bacon, Monterey Jack & adobo mayo served with sweet potato fries	
ROASTED PORTOBELLO & GOAT CHEESE	14.95
red peppers, oven-dried Roma tomatoes, pickled eggplant & basil pesto served with sweet & bitter greens	

FROM OUR WOODSTONE OVEN

SMOKED SALMON PIZZA	15.95
Yukon Gold potatoes, rosemary, dill crème fraîche & capers	
GIOVANNI PIZZA	14.95
Italian sausage, salami, mozzarella, red onion & hot peppers	
MARGHERITA PIZZA	12.25
San Marzano tomato sauce, bocconcini & basil	add prosciutto 4.95
LAMB SHEPHERD'S PIE	17.95
lamb ragù, sweet peas & Parmigiano-Reggiano mashed potatoes	

ADDITIONS

YUKON GOLD FRIES	7.25
with roasted garlic mayo	
SWEET POTATO FRIES	7.25
spicy tomato mayo	

In the interest of all guests, we cannot accommodate changes or substitutions.
We will do our utmost to assist with food allergies, though we are unable to guarantee an allergen-free kitchen environment.