



---

## SOUPS, SALADS & STARTERS

<b>O&amp;B MUSHROOM SOUP</b> no cream or butter	4.50 / 7.95
<b>TUSCAN WHITE BEAN &amp; SMOKED HAM SOUP</b> extra virgin olive oil	4.50 / 7.95
<b>GRILLED CALAMARI PUTTANESCA</b> anchovies, capers, tomatoes, black olives & smoked paprika	11.75
<b>SWEET &amp; BITTER GREENS</b> Asian pear, pickled carrots & beets in white balsamic & apple vinaigrette	7.75
<b>CAESAR SALAD</b> balsamic croutons, maple bacon, tossed in creamy garlic & Parmigiano-Reggiano dressing	10.25
<b>GARDEN SPINACH SALAD</b> sweet & salty pecans, cremini mushrooms, Fuji apple, honey mustard dressing	9.25
<b>BABY ARUGULA &amp; ROMAINE HEART CHOPPED SALAD</b> walnuts, green apple, goat cheese & citrus vinaigrette	10.50
<b>SPRING ROLL BASKET</b> crispy vegetable spring rolls with sweet chili dipping sauce	3 pieces 6.50 6 pieces 12.95
<b>POTTED SMOKED SALMON PÂTÉ</b> poppy seed bagel crisps & housemade pickles	11.95

---

## SOUP & SALAD

O&B mushroom **or** Tuscan white bean & smoked ham soup,  
parsley & steel-cut oat tabbouleh, with roasted garlic & goat cheese noon bread

13.95

---

---

## BURGERS & SANDWICHES

<b>CLASSIC BACON &amp; CHEDDAR BURGER</b> grilled fresh ground 100% chuck beef & roasted garlic mayo served with Yukon Gold fries	13.95
<b>CHICKEN BURGER</b> lean ground chicken, crispy bacon, Monterey Jack & adobo mayo served with sweet potato fries	14.95
<b>ROASTED PORTOBELLO &amp; GOAT CHEESE PANINI</b> roasted red peppers, oven-dried Roma tomatoes, pickled eggplant & basil pesto with sweet & bitter greens	14.95
<b>ROASTED TURKEY CLUB</b> shaved roasted turkey breast, crispy turkey bacon, butter lettuce, ripened tomato & avocado mayo with garden spinach salad	13.95
<b>SHAVED ANGUS BEEF DIP</b> balsamic-glazed portobello mushroom, Gorgonzola, arugula & horseradish mustard with Yukon Gold fries	15.75

---

## DAILY SPECIAL

our chef's feature of the day

market price

---

## ENTRÉES

<b>GRILLED JAIL ISLAND SALMON &amp; PRAIRIE GRAIN SALAD</b>	19.95
ripened tomato, butter lettuce, lemon, seedling greens & tahini dressing	
<b>CHAR-GRILLED FLAT IRON STEAK</b>	20.95
wilted summer greens, sweet potato fries & housemade ketchup	
<b>FALAFEL &amp; ORGANIC QUINOA SALAD</b>	16.95
romaine, tomato, cucumber with mint & hummus dressing	
<b>TOFU COBB SALAD</b>	18.25
prairie grains, egg, avocado, tomato & Danish Blue cheese dressing	
<b>MATANE SHRIMP &amp; JAIL ISLAND SALMON CAKES</b>	17.95
iceberg lettuce, radish, cherry tomato & caper tartar sauce	
<b>BROCCOLI &amp; GOAT CHEESE QUICHE</b>	14.95
mixed green salad & eggplant caponata	
<b>B.C. ALBACORE TUNA TATAKI</b>	25.95
Asian pear, avocado, daikon, tomato & watermelon with yuzu, ginger & wasabi dressing	
<b>GRILLED CALAMARI PUTTANESCA</b>	18.25
anchovies, capers, tomatoes, black olives & smoked paprika served with basmati rice & chef's seasonal vegetables	
<b>JAPANESE CHICKEN CAESAR SALAD</b>	18.95
teriyaki-glazed chicken breast, edamame, pickled ginger, cashews, roasted shiitake, wasabi peas, sesame & miso Caesar dressing	
<b>FISH &amp; CHIPS</b>	1 piece 14.50 2 piece 17.50
lightly tempura-battered Atlantic cod, Yukon Gold fries, creamy coleslaw & tartar sauce	
<b>O&amp;B MACARONI &amp; CHEESE</b>	15.95
roasted chicken, sweet peas, goat cheese, Fontina & aged white cheddar	
<b>ROCK SHRIMP &amp; BAY SCALLOP LINGUINE</b>	16.95
tomato, basil pesto, white wine & extra virgin olive oil	
<b>FETTUCINE TARTUFO</b>	15.95
sautéed mushrooms, Parmigiano-Reggiano & white truffle	
<b>SPICY ITALIAN SAUSAGE PENNE</b>	15.50
black olives, wilted summer greens, basil & pomodoro sauce	
<b>GIOVANNI PIZZA</b>	14.95
Italian sausage, salami, mozzarella, red onion & hot peppers	
<b>SMOKED SALMON PIZZA</b>	15.95
Yukon Gold potatoes, rosemary, dill crème fraîche & capers	
<b>MARGHERITA PIZZA</b>	12.25
San Marzano tomato sauce, bocconcini & basil	add prosciutto 4.95
<b>LAMB SHEPHERD'S PIE</b>	17.95
lamb ragù, sweet peas & Parmigiano-Reggiano mashed potatoes	

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.

## PASTA

## FROM OUR WOODSTONE OVEN