

to share

MELTING ARTICHOKE, CHICKPEA & PARMESAN DIP assorted flatbreads, veggies, crostini & breadsticks	15.50
CHICKEN & LEEK POTSTICKERS pan fried dumplings with jalapeño ponzu sauce	12.25
TEMPURA ROCK SHRIMP wasabi, lemon & garlic Kewpie mayo	15.50
SPRING ROLL BASKET six pieces of crispy vegetable spring rolls with sweet chili dipping sauce	12.95

SWEET POTATO FRIES spicy tomato mayo	7.95
YUKON GOLD FRIES roasted garlic aioli	6.95

salad

HAND PICKED SWEET & BITTER GREENS arugula, endive, lollo rosso, romaine, radish, Asian pear, pickled carrots & beets tossed in white balsamic & apple vinaigrette	4.75 7.75
CAESAR balsamic croutons, maple bacon, tossed in a creamy garlic & Parmigiano-Reggiano dressing	6.25 10.25
GARDEN SPINACH sweet & salty pecans, cremini mushrooms, Bosc pear & honey mustard dressing	5.75 9.25
CHOPPED SALAD baby arugula, hearts of romaine, walnuts, green apple, cranberries & Danish Blue tossed with orange & Dijon mustard vinaigrette	5.95 9.95

soup

O&B MUSHROOM SOUP no cream or butter	4.50 7.95
ROASTED SQUASH & COCONUT CURRY SOUP pumpkin seeds & scallion	4.50 7.95

appetizers

ARANCINI crispy fried risotto balls stuffed with porcini mushrooms & mozzarella on classic tomato sauce	11.95
BEEF CARPACCIO wild & tame mushrooms, arugula, capers, shaved Parmigiano-Reggiano & truffle oil	15.25
B.C. ALBACORE TUNA TATAKI SALAD sesame crusted tuna on an Asian pear, jicama, avocado, daikon radish, tomato, orange & watermelon salad in a lemon, ginger & wasabi dressing	15.95
GRILLED CALAMARI anchovies, capers, tomatoes & black olives in lemon butter	11.75
	as a main 17.50

pizza

MARGHERITA ripened tomatoes, bocconcini & basil (<i>add prosciutto 5.95</i>)	12.75
SMOKED CHICKEN & MUSHROOM Caprino cheese, basil pesto tomato sauce	15.95
GIARDINIERA grilled zucchini, eggplant, glazed onions, fire roasted peppers & sundried tomato sauce	14.50
GIOVANNI Italian sausage, salami, mozzarella, red onion & hot peppers	14.95

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.

burgers

served with Yukon Gold fries or mixed green salad; substitute sweet potato fries, Caesar or organic spinach salad for 1.00

CLASSIC flame broiled 100% chuck beef with dill pickle & roasted garlic aioli	13.95
CHICKEN lean ground chicken, crispy bacon, Monterey Jack & chipotle mayo	14.75
ONTARIO LAMB creamy goat cheese, arugula, oven roasted tomato & pickled eggplant relish	15.50
TOP IT UP... crispy bacon, aged white cheddar, caramelized onions or sautéed wild mushrooms	each 1.95

pasta

for gluten-free, add 1.50

ROCK SHRIMP LINGUINE tomato, basil pesto, white wine & extra virgin olive oil	16.95
ROAST DUCK PAPPARDELLE shredded duck, roasted squash, hazelnuts, sage & aglio e olio	17.25
GNOCCHI VENISON BOLOGNESE Winslow Farm venison ragù, handmade ricotta & roasted garlic gnocchi	19.95
SMOKED CHICKEN FUSILLI aglio e olio, wild mushrooms, snow peas & tomato	15.25
O&B MACARONI & CHEESE aged white cheddar, roasted chicken, garden peas & goat cheese	16.95

main plates

B.C. ALBACORE TUNA TATAKI SALAD sesame crusted tuna on an Asian pear, jicama, avocado, daikon radish, tomato, orange & watermelon salad in a lemon, ginger & wasabi dressing	25.95
GRILLED JAIL ISLAND SALMON warm lentilles du Puy, pearl barley, faro, seedling greens & sherry vinaigrette	20.95
FALAFEL CAESAR SALAD cucumber, tomato, quick pickled eggplant, red onions, feta & mint with roasted garlic hummus & lemon dressing	16.95
BUTTER CHICKEN slivered chicken breast stewed in a rich coriander tomato sauce with basmati rice, mango chutney & garlic naan	18.95
OVEN ROASTED FREE-RANGE CHICKEN BREAST Parisienne style truffle gnocchi, sautéed mushrooms & roasted garlic jus	24.95
POACHED KOLAPORE SPRINGS TROUT pumpkin consommé, edamame, fingerling potatoes, winter greens & lemongrass	30.95
FIRE ROASTED BABY BACK RIBS cornbread pudding, creamy coleslaw & campfire baked beans	27.95
WHOLE ROASTED AUSTRALIAN RACK OF LAMB parsnip & goat cheese potato gratin, green beans, cipollini onion & apple mint chutney	36.95
SEA SCALLOPS & OXTAIL polenta, sautéed pea greens & aged balsamic	26.95

steaks

all steaks are Canadian Angus beef, garnished with sautéed sweet onions, mushrooms, market vegetables, green peppercorn & cognac sauce with choice of mashed potatoes or Yukon Gold fries

10oz NEW YORK STRIPLIN	32.95
SURF & TURF 7oz tenderloin steak with char-grilled jumbo shrimp	39.95

sides

CORNBREAD PUDDING	4.95	EDAMAME	5.95
SAUTÉED ONIONS & WILD MUSHROOMS	5.95	MARKET VEGETABLES	5.25
YUKON GOLD FRIES roasted garlic aioli	6.95	SWEET POTATO FRIES spicy tomato mayo	7.95