



SOUPS & SALADS

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

CORN & COCONUT CURRY SOUP 4.50 / 7.95
Matane shrimp & lime yoghurt

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

MELTING GOAT CHEESE, ARTICHOKE & SPINACH DIP 15.50
assorted flatbreads, veggie 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 3 pieces 6.50
crispy vegetable spring rolls with sweet chili dipping sauce 6 pieces 12.95

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

ARANCINI 11.95
crispy fried risotto balls stuffed with porcini mushrooms
& mozzarella on a classic tomato sauce

FISH & CHIP HAND ROLL three 9.95
tempura battered Atlantic cod, Japanese tartar sauce, add one 3.25
tobiko & seedling greens

SPICY SALMON TARTARE HAND ROLL three 10.95
togarashi mayo, crispy potato, tobiko add one 3.75
& seedling greens

MAINS

BLACK ANGUS BEEF BRISKET	24.95
hand-thrown spätzle, summer greens & Kozlik's Smoky Mustard gravy	
STEAK & SHRIMP	31.95
grilled 10oz Angus beef top sirloin, beans'n'bacon, rock shrimp mac & cheese	
10oz NEW YORK STRIP LOIN	32.95
mashed potatoes, summer greens & 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 Persian Noon bread	
PAN-SEARED ONTARIO PICKEREL	19.95
butter lettuce, green asparagus, tomato & cucumber relish	
LAMB SHEPHERD'S PIE	17.95
lamb ragù, sweet peas & Parmigiano-Reggiano mashed potatoes	
FISH & CHIPS	1 piece 14.50 2 piece 17.50
lightly tempura-battered Atlantic cod, Yukon Gold fries, creamy coleslaw & tartar sauce	
ask your server about gluten free options	
ROCK SHRIMP & BAY SCALLOP LINGUINE	16.95
tomato, basil pesto, white wine & extra virgin olive oil	
SPICY ITALIAN SAUSAGE PENNE	15.50
black olives, 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	
	add double smoked bacon 1.00
DUCK & SHRIMP STIR-FRY	17.25
rice noodles, roasted duck, head cabbage, chili & ginger	

WEEKEND BRUNCH

11:30 to 4:00

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

DAILY SPECIAL

our chef's inspired feature of the day

market price

SUNDAY ROAST DINNER

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

\$20.95



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	
CLASSIC BACON & CHEDDAR	13.95
grilled fresh ground 100% chuck beef & roasted garlic mayo served with Yukon Gold fries	
ONTARIO LAMB	15.50
creamy goat cheese, arugula, oven roasted tomato & pickled eggplant relish 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	
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
YUKON GOLD FRIES	7.25
with roasted garlic mayo	
SWEET POTATO FRIES	7.25
spicy tomato mayo	
STEAMED EDAMAME	5.95
citrus togarashi sea salt	

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.