



## AUTHENTIC CUISINE

### APPETIZERS

#### SEAFOOD STEW 26

SAFFRON TOMATO BROTH OR POTATO CREAM, CLAMS, SHRIMP, MUSSELS, MIXED FISH, GRILLED BAGUETTE.

#### BEET SALAD (VEGETARIAN) 19

PUFFED GRAIN CRUMBLE, GOAT CHEESE CROQUETTES, PARSLEY SORBET, RASPBERRY.

#### CAESAR SALAD 21

MAPLE MUSTARD DRESSING, CHOPPED ROMAINE, WHITE ANCHOVY FILLET, FRIED/RAW CAPERS, MACADAMIA NUT SNOW.

#### FATTOUSH (VEGAN) 19

SUMAC VINAIGRETTE, RADISH, AVOCADO, CUCUMBER, ROMAINE, TOMATOES, PICKLED ONION, FRIED PITA. ADD SHRIMP SKEWER 12

#### ONTARIO BURRATA 4.5OZ (VEGETARIAN) 26

HOT HONEY ROASTED FIGS, DATE SYRUP, CANDIED PECANS, BLACKBERRIES, ZAATAR FRENCH TOAST.

#### RANGOON DIP 21 (MID SPICE)

ASIAN INSPIRED FLAVORS, WON TON CHIPS, CILANTRO GARNISH

#### BRUSCHETTA (VEGAN OPTIONAL) 21

KUMATO, TOMATILLOS, HEIRLOOM TOMATOES, PINE NUTS, PECORINO, BALSAMIC GLAZE, EVOO, GRILLED BAGUETTE.

#### PEI MUSSELS 21

GRILLED BAGUETTE, LEMON THAI CURRY, BELL PEPPER HARISSA BROTH, GARLIC WHITE WINE BROTH.

#### 4pc u 10/20 SEARED SCALLOPS 24

CANDIED BACON, PEAR, DULCE, CREAM FRESH, ARUGULA.

#### AHI TUNA TACOS 18 (MILD SPICE)

FRIED WONTON, SAM JANG COCKTAIL SAUCE, GUACAMOLE, LIME, CILANTRO.

#### JUMBO SHRIMP 6/8's 9 PER PC

LETTUCE CUP, COCKTAIL SAUCE, LEMON.

#### OYSTER ROCKEFELLER 22

DAILY EAST COAST OYSTER, ONION, BACON, PARMESAN, DINOSAUR KALE.

#### YORKIES 26

ANGUS SHORT RIB, MUSHROOMS, ONIONS, TRUFFLE PARM GRATIN.

#### ARUNA SUPER LUMP CRAB SALAD 26

LUMP CRAB, LEMON AIOLI, DAIKON RADISH, GREEN APPLE, ACTIVE CHARCOAL FLATBREADS.

#### MARKET OYSTERS (MARKET PRICE)

CAROLINA REAPER & HABANERO SAUCE (MAX SPICE), TANGY HORSERADISH, TRADITIONAL COCKTAIL SAUCE.



**Shrimp Cocktail**  
AUTHENTIC CUISINE

**DINNER MAINS**

**IRISH ORGANIC SALMON 32**

CHERMOULA PUREE, LENTILS DU PUY, TUSCAN KALE, CHERRY TOMATOES, CUCUMBER, GOAT FETA.

**5OZ WILD CAUGHT BLACK COD 32**

BEETS, SUNCHOKES, FENNEL, BROWN BUTTER.

**LAKE ERIE PICKEREL 32**

BLACK GARLIC PUREE, CREAMED SPINACH, CHARRED VIDALIA CUP, MAPLE ROASTED PARSNIPS.

**GRILLED SPANISH OCTOPUS 30**

SPIRULINA AND LEMON CRÈME FRESH, ROASTED FINGERLING, CHARD SHALLOTS, DILL AND FENNEL FRON.  
(DOUBLE OCTOPUS ADD 3.5 oz. -20)

**SEAFOOD LINGUINE 32**

MIXED VEGETABLES, TOMATO OLIVE OIL, BABY SPINACH.

**CRESTE DE GALLO SALSICCIA 28**

MIXED VEGETABLES, ROASTED RED PEPPER POMODORO, ITALIAN SPICY SAUSAGE, SOUS VIDE CHICKEN BREAST.

**LINGUINE ALFREDO 21**

TRADITIONAL BÉCHAMEL, ADD ONS: 5oz CHICKEN 8.  
4 (U 10/20) SCALLOPS 18.  
5 (2 1/25) BLACK TIGER SHRIMP 12.  
3.5oz SOUS VIDE OCTOPUS 20.

**LINGUINI ROSE 26**

4OZ ORGANIC SALMON, 6 TIGER SHRIMP, RED ONIONS, LEEKS.

**LENTIL PENNE (VEGETARIAN) 28**

WOODLAND MUSHROOMS, ASPARAGUS, PINE NUTS, BABY SPINACH, TRADITIONAL BÉCHAMEL.  
(OAT MILK BÉCHAMEL AVAILABLE (VEGAN))

**RISOTTO 24**

KING OYSTER MUSHROOM, WILD MUSHROOMS, TRUFFLE ESSENCE.  
(VEGAN AVAILABLE)

**FAUX CRAB CAKES (VEGAN) 22**

JACKFRUIT, OL BAY, VEGANAISE TARTAR, SCALLION, CORN, POMME FRITES.

**CHICKEN SUPREME (HALAL) 28**

HUNGARIAN BRAISED CABBAGE, HARISSA RUB, POMME DAUPHINOISE, HALAL JUS.

**8OZ BONELESS ANGUS SHORT RIB 45**

BUTTER BEAN TAGINE, GREEN OLIVES , GRILLED NAAN.

All Following Items are Served with Seasoned Vegetables, Choice of House Cut Frites or Roasted Garlic Mini potato.

6OZ AAA TENDERLOIN.	55
10OZ AAA NY STRIPLOIN.	45
10OZ N.Z. LAMB SHANK.	36