

starters

wild mushroom soup

shaved mushrooms, chives + puffed wild Canadian rice 13.

citrus cured salmon + fogo island crab

sour fennel, buttermilk, lobster mayonnaise, seaweed + dill
starter 21. main 29.

québec foie gras terrine

mulled quince, butternut squash, gingerbread + chestnut chips 22.

radish + beetroot salad

evergreen buds, sorrel, nut crumble + Monforte goat cheese 13.

steak tartare

applewood-smoked bacon, foraged flavours + pretzel toast
starter 21. main 29.

buffalo mozzarella

heirloom tomatoes, Parmesan curd, preserved green tomatoes,
charred baguette + black lime 20.

romaine

applewood-smoked bacon, Melba toast, Parmesan cream
+ anchovy vinaigrette 15.

it is our pleasure to serve O&B Artisan bread upon request

mains

lobster clubhouse

shaved Canadian bacon, smoked cheddar + pickled red cabbage 26.

heritage chicken

sweet corn, wild mushrooms, dandelion, sumac sorghum crumb
+ sweet corn chicken jus 30.

grass fed beef strip loin

crushed kohlrabi, scallions, potato crisp + burnt onion petals 37.

arctic char

Pernod vichyssoise, roasted fennel, bonito,
dill + fingerling potatoes 30.

braised lamb shoulder

anchovied turnips, broccoli, spätzle + beurre noisette 29.

farm fresh egg frittata

stracciatella, pickled ramps, New Farm greens,
salsa verde + ricotta salata 23.

b.c. halibut

bacon lardons, celeriac remoulade, poached onions, herb gremolata
+ salted halibut pomme purée 38.

please inform us of any allergies. we will do our utmost to accommodate,
though we are unable to guarantee an allergen-free kitchen.