



LUNCH PRIX FIXE

\$25

CHOOSE A STARTER & ENTREE OR AN ENTREE & DESSERT

| STARTERS |

AHI TUNA TOSTADAS mango ginger glaze, guacamole

CAESAR SALAD kale, romaine, parmesan croutons, applewood bacon

VN WILD MUSHROOM SOUP truffle, chives

| ENTREES |

BACON CHEESEBURGER two year aged Canadian cheddar, lettuce, tomato, red onion, pickle, freshly baked potato bun

GF THE COBB romaine, kale, quinoa, blue cheese, soft yolk egg, applewood bacon, avocado, tomato, dijon dressing
ADD: GRILLED CHICKEN BREAST 5 | TUNA 8

GF/V HARVEST BOWL basmati rice, avocado, cauliflower, sweet potato, chickpeas, raita, greens, seed & nut blend, chia seed dressing

ADD: GRILLED CHICKEN BREAST 5 | TUNA 8

MASALA BUTTER CHICKEN BOWL cucumber raita, basmati rice, almond flour, onion, naan

FISH & CHIPS chardonnay battered Atlantic cod, savoy cabbage-jicama slaw, fresh cut fries

| DESSERT |

FRESHLY BAKED APPLE PIE traditional pie crust made with Granny Smith apples

Compliment your slice of pie with our house churned bourbon vanilla ice cream for \$2.00

LEMON BRÛLÉE CHEESECAKE

mascarpone vanilla cheesecake, torched lemon curd, traditional honey graham crust

BROOKLYN BLACKOUT CAKE rich dark chocolate cake, chocolate custard, ganache, chocolate crumble

THREE-COURSE DINNER MENU

\$40

CHOOSE ONE OF EACH

| STARTERS |

AHI TUNA TOSTADAS mango ginger glaze, guacamole

CAESAR SALAD kale, romaine, parmesan croutons, applewood bacon

VN WILD MUSHROOM SOUP truffle, chives

| MAINS |

REDS® FLASH ROASTED CHICKEN (½ CHICKEN) broccoli & cheddar, guajillo sesame, double roasted russet potatoes

GF SEARED SALMON ROMESCO roasted tomato & almond puree, succotash, fingerling potatoes, triple crunch beurre blanc

GF CHIPOTLE SIRLOIN 7oz sirloin topped with goat cheese butter

CHICKEN CARBONARA rigatoni, sweet garden peas, garlic confit, smoky bacon, thyme cream, onion, perfectly poached egg

| DESSERT |

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LEMON BRÛLÉE CHEESECAKE

mascarpone vanilla cheesecake, torched lemon curd, traditional honey graham crust

BROOKLYN BLACKOUT CAKE rich dark chocolate cake, chocolate custard, ganache, chocolate crumble



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V Vegetarian **VN** Vegan **GF** Gluten Free