

BAR BITES

MIXED NUTS 12

CHARCUTERIE 27

local artisan meat & cheese, crostini, pickled mustard, gherkins, pickled asparagus

SCALLOPS & FENNEL 21 *available between 5-10pm*
pan seared scallops, apple fennel slaw, creamy ricotta spread

CRAB CAKES 22

tomato & corn salsa, balsamic reduction, remoulade

RAVIOLO 19

available between 5-10pm
lobster, prawn and crab meat, aromatic herbs, butternut squash beurre blanc

CARPACCIO 19

thinly sliced beef tenderloin, truffle oil, parmesan, caperberries, crostini, greens

PRAWN COCKTAIL 21

court bouillon, poached tiger prawns, horseradish cocktail sauce, cucumber, avocado salad, herb oil

SPINACH ARTICHOKE DIP 17

artichoke hearts, cheese, warm spinach, corn chips, naan

FISH TACOS 18

corn tortilla, hand battered pike, charred pineapple pico de gallo, avocado crema, seabuckthorn habanero sauce

PROSCIUTTO FLATBREAD 20

prosciutto, goat cheese crumble, garlic confit oil, sauteed mushrooms, arugula, balsamic glaze

LITE FARE

FRENCH ONION SOUP 11 *available between 5-10pm*
caramelized onion, crostini, gruyère, parmesan

FEATURE SOUP 7

chef's daily selection

JAMES HOUSE SALAD 8/15

artisan greens, cashews, goat cheese, cranberries, cucumbers, grape tomatoes, marmalade dressing

ROMAINE & KALE CAESAR SALAD 8/15

parmesan, bacon, croutons, lemon

WEDGE SALAD 13

iceberg lettuce, blue cheese buttermilk dressing, grape tomato, bacon, chives, blue cheese crumble

add to complement salads;

CHICKEN 6

SALMON 9

PRAWNS 8

ENTRÉE

MARGHERITA PIZZA 17

basil, tomato, mozzarella, san marzano tomato sauce

CANADIAN PIZZA 20

pepperoni, salami, canadian bacon, mushrooms, mozzarella

CLASSIC BURGER 22

cheddar, bacon, tomato, lettuce, frizzled onions, onion aioli

BLACK BEAN BURGER 18

bean patty, avocado, tomato, red onion, lettuce, feta, scallion aioli

TUNA RICE POKE BOWL 24

yellowfin tuna, avocado, cilantro, seaweed salad, nori, wasabi tobiko ponzu, spicy sesame mayo, sesame, dill

MAIN *available between 5-10pm*

ROASTED CHICKEN 34

lemon thyme jus, roasted fingerling potatoes, garlic green beans

ATLANTIC SALMON 34

lemon caper butter, roasted fingerling potatoes, bacon salt asparagus

SHORT RIB BORDELAISE 41

braised beef, butter whipped potato, root vegetables, bordelaise

PAN-SEARED HALIBUT 39

buttered pea puree, parmesan quinoa croquette, spinach, chickpea and grains

7oz FILET MIGNON 49

seasonal vegetables, whipped potato

SURF + TURF *add to complement*

6oz BUTTER POACHED LOBSTER TAIL 24

GARLIC SHRIMP 12

DESSERT

BEIGNETS 14

salted caramel, scotch caramel, crème anglaise

HAZELNUT BROWNIE 12

chocolate ganache, blackberry, vanilla mousse, raspberry sorbet

PASSIONFRUIT TART 16

coconut sponge, passionfruit cremeux