
BAR BITES

CHARCUTERIE 27

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

MIXED NUTS 12

TRUFFLE FRIES 9

parmesan dusted

SPINACH & ARTICHOKE DIP 17

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

PORK BELLY 18

tender pork belly, carrot puree, pickled carrots, cilantro cream

CRAB CAKES 22

tomato & corn salsa, balsamic reduction, remoulade

CARPACCIO 19

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

TIGER PRAWN COCKTAIL 21

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

FISH TACOS 18

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

CALAMARI 16

spring onions, red pepper, roasted lemon, kalamata aioli

LITE FARE

FRENCH ONION SOUP 11

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 tomatos, marmalade dressing

ROMAINE & KALE CAESAR SALAD 8/15

parmesan, bacon, croutons, lemon

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

PROSCIUTTO PIZZA 20

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

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 5pm - 10pm*

ROAST CHICKEN SUPREME 34

lemon thyme jus, roast fingerling potatoes, garlic green beans

ATLANTIC SALMON 34

lemon caper butter, roast fingerling potatoes,
bacon salt asparagus

LAMB CHOPS 43

subject to availability, please inquire with server

gremolata crusted lamb chops, rosemary au jus,
seasonal vegetables, smoked gouda farro

7oz FILET MIGNON 48

seasonal vegetables, whipped potato

SURF + TURF *add to complement*

6oz BUTTER POACHED LOBSTER TAIL 24

subject to availability, please inquire with server

GARLIC SHRIMP 12

DESSERT

BEIGNETS 12

salted caramel, scotch caramel, crème anglaise

IMPOSSIBLE CAKE 12

caramel flan, chocolate sponge cake, vanilla crema,
strawberry sherbet
