

# Loondocks

## *Soup + Salad*

### **Apple + Arugula Salad**

strawberries, feta, spiced pine nuts, maple dijon vinaigrette 14

### **Beet + Warm Goat Cheese Salad**

heirloom beets, candied walnuts, aged balsamic 15

### **Caesar Salad**

herb croutons, prosciutto crisp  
parmigiano reggiano 13

### **Soup du Jour**

daily creation from the chef's kettle 11

## *Tapas + Starters*

### **Gorgonzola + Wild Blueberry Arancini**

forest mushrooms, dijon aioli, micro greens 16

*add extra arancini 8*

### **Baked Brie**

cranberry chutney, toasted almonds  
crisps and crustini 18

### **Ontario Venison Sliders**

wild boar bacon, aged cheddar, truffle aioli 18

*add extra slider 9*

### **Nova Scotia Snow Crab Cakes**

house made cakes, with orange + basil aioli  
shaved fennel + micro greens 22

*add extra crab cake 11*

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## *Main Plates*

### **Chorizo Gnocchi**

chorizo cream, red peppers, kale, parmigiano reggiano 26  
*add angus beef tips 12*  
*add grilled black tiger shrimp 11*

### **Black Tiger Shrimp Risotto**

risotto of butternut squash, prosciutto, kale + spiced pine nuts  
with grilled tiger shrimp + parmigiano reggiano 36

### **Wild Boar Tenderloin**

grilled Saskatchewan boar, with poached pear + sesame chutney  
honey roasted fingerling potatoes + seasonal vegetables 39

### **Yukon Arctic Char Filet**

butternut squash puree, maple merlot reduction  
crispy capers, seasonal vegetables 32

### **Prosciutto Wrapped Monkfish**

Nova Scotia monkfish, over creamy savoy cabbage  
with mushrooms + red peppers 39

### **Bison Osso Bucco**

slow braised Ontario Bison in a tomato, mushroom + parmesan ragout  
served with honey roasted fingerling potatoes 45

### **Grilled Angus Filet Mignon**

signature Alberta angus beef, with aged cheddar potato gratin  
seasonal vegetables + brandy mushroom cream sauce 49  
*add grilled black tiger shrimp 11*

## *Side Plates*

herb frites with truffle aioli 12  
aged cheddar potato gratin 11  
roasted fingerling potatoes 7  
forest mushroom medley 7  
sauteed organic kale 7

## *Additions*

angus beef tenderloin tips 12  
grilled black tiger shrimp 11