

r.t.l

regional tasting lounge

featuring dishes from various regions of the world

SHARE

warm olives

house marinated

5

quinoa salad

roasted corn, avocado
fresh herbs, lemon dressing

9

wild mushroom risotto

creamy leek

13

salmon ceviche

fresh mango, orange dressing
served chilled

9-5

oak barrel house smoked duck

toasted pecans, greens
served room temperature

13

dungeness crab & prawn cakes

ginger aioli

14

house bread

chipotle butter

6

roasted beet salad

goat cheese
watercress

13

Mussels

ask for our daily feature, garlic toast

15

berenjena con queso

pan fried layers of eggplant &
manchego cheese, salsa verde

10

herb gnocchi

handmade herb gnocchi
sweet peas, san marzano tomato sauce

12

cheese plate

daily cheeses, figs, crostini

14

SPIKES

3-5 each (minimum 2 per item)

grilled marinated chicken

chipotle sauce

ras el hanout lamb meatballs

cucumber yogurt sauce

slow braised pork belly

braising jus

panko breaded prawns

garlic confit & roasted tomato chutney

CHEF'S PLATTER

15 / person, minimum two

spike assortment, oak barrel smoked duck,
salmon ceviche, marinated olives, greens

SHELLFISH BOWL

17 / person, minimum two

daily assortment of clams, mussels, prawns, crab claws
chili lime creole broth, tomatoes & leaves, house bread

18% auto gratuity for parties of 8 or more

no substitutions please

Darryl Crumb | Executive Chef
Alain Canuel | Operations Manager

ENTRÉES

entrecôte & potato gratin

6 oz AAA certified black angus beef striploin, marchand de vin sauce

17

veal osso bucco & house made tagliatelle

slow braised veal shank, rich vegetable tomato sauce

17

coq au vin

garden vegetables & garlic toast

15

potato crusted arctic char

grilled vegetables, riz pilaf & sauce vierge

17

duck breast

pan seared duck magret, green peppercorn sauce

pomme sarladaise & wild mushrooms

19

ratatouille

zucchini, eggplant, tomato & sweet peppers, crispy polenta

15

SIDES

wild mushrooms | 7

pomme sauté | 5

riz pilaf | 5

prawns | 7

ratatouille | 6

DESSERTS

after dinner thoughts

chocolate fondant | 8

berry coulis, whipped cream

ice cream sandwich | 8

vanilla gelato, chocolate ganache

miss kate's chocolate cookie bun

bananas foster | 9

cinnamon, dark rum, vanilla gelato

saffron gelato | 8

pistachio brittle

\$29 PRIX FIXE

3 courses

salmon ceviche

fresh mango, orange dressing

/

quinoa salad

roasted corn, avocado,
fresh herbs, lemon dressing

2nd

entrecôte & potato gratin

6 oz AAA certified black angus beef striploin, marchand de vin sauce

/

coq au vin

side of garden vegetables & toast

3rd

chocolate fondant

berry coulis, whipped cream

/

ice cream sandwich

vanilla gelato, chocolate ganache, chocolate chip cookie bun