

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

wedge salad

blue cheese dressing, crispy shallots

11

chipotle mussels

shallots, cilantro, white wine,
garlic toast

15

oak barrel house smoked duck

celery root puree
celery, tomato & roquette salad

13

prawns piri piri

spicy portuguese sauce

14

crab & prawn cakes

crab & prawn, ginger aioli

15

berkshire porkbelly

apple compote, braised cabbage

14

house bread

chipotle butter

6

roasted beet salad

goat cheese
arugula

13

velouté

butternut squash

9

berenjena con queso

seared eggplant layers,
manchego cheese, salsa verde

12

mushroom & truffle risotto

shaved parmesan
asparagus

13

gnocchi

Parisian gnocchi
san marzano tomato sauce

13

open faced venison burger trio

alder smoked bacon, blue cheese
on ciabata

14

cheese plate

ask your server for selection

14

SPIKES

3.5 each (minimum 2 per item)

grilled marinated chicken

jerk beer sauce

AAA beef brochette

dijon mustard aioli

ras el hanout lamb meatballs

cucumber yogurt sauce

prosciutto wrapped dates

lightly seared

SPIKE PLATTER

17 / person, minimum two

spike assortment, marinated olives, greens

18% auto gratuity for parties of 8 or more

Darryl Crumb | Executive Chef
Alain Canuel | Operations Manager

ENTRÉES

entrecôte & potato gratin

6 oz AAA beef striploin
peppercorn sauce

21

veal osso bucco & house made tagliatelle

slow braised veal shank, rich vegetable tomato sauce

18

coq au vin

slow cooked chicken, garden vegetables & garlic toast

17

potato crusted steelhead trout

vegetables, riz pilaf & sauce vierge

17

duck confit

pastillia of duck confit, fennel, red cabbage & orange salad

19

ratatouille

zucchini, eggplant, tomato & sweet peppers, crispy polenta

15

SIDES

prawns | 7

mixed greens | 5

riz pilaf | 5

honey fennel root vegetables | 7

wild mushrooms | 7 pomme sauté | 5

DESSERTS

after dinner thoughts

chocolate fondant | 9

whipped cream
(allow 15 mins)

ice cream sandwich | 9

vanilla gelato, chocolate ganache
chocolate chip cookie bun

banana pot de crème | 10

caramel sauce

saffron gelato | 8

pistachio brittle

cheese plate | 14

ask your server for selection

\$29 PRIX FIXE

3 courses

velouté

butternut squash
/

quinoa salad

roasted corn, avocado,
fresh herbs, lemon dressing

2nd

flank steak

shallot compote, root vegetables
/

coq au vin

garden vegetables & toast

3rd

chocolate fondant

whipped cream
/

ice cream sandwich

vanilla gelato, chocolate ganache, chocolate chip cookie bun