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# 2210

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## { DINNER }

### | APPETIZER |

<b>DAILY SOUP</b> Please ask for today's feature	7
<b>LOBSTER CORN DOGS</b> Spicy carrot sauce, classic batter	12
<b>BEAN &amp; BACON TEMPURA</b> Green bean, pork belly, soy-mirin sauce	9
<b>DUCK CONFIT POUTINE</b> Quebec cheese curds, house cut frites, chives	10
<b>SNAIL &amp; MUSHROOM TOAST</b> Smoked bacon, sherry cream, crouton	10
<b>FIG &amp; OLIVE TAPENADE</b> Toasted ciabatta crisps	8
<b>GRILLED CAESAR</b> Charred romaine heart, bacon, garlic dressing	10
<b>CAPRESE SALAD</b> Hotchkiss tomatoes, basil pistou, white balsamic	10
<b>CHARCUTERIE PLATTER</b> Assorted cured meats & fish with cranberry mustard & grilled bread	18

### | SUNDRY |

<b>TOMATO &amp; BASIL FLATBREAD</b> Mozzarella, basil pistou, roma tomato	14
<b>NIÇOISE SALAD</b> Seared Albacore tuna, potato, tomato, green beans, boiled egg, frisee, olives	19
<b>DAILY PASTA</b> Please ask for today's feature	MP



### | ENTREE |

<b>SEAFOOD RISOTTO</b> Scallops, shellfish, squid, clam broth, parmesan	23
<b>MARKET FISH</b> Please ask for today's feature	MP
<b>ROASTED CORNISH HEN</b> Bacon & chive potato rosti, choucroute, chicken jus	24
<b>BRAISED LAMB SHANK</b> Ewe-Nique Farms, rosemary-potato hash, natural jus	26
<b>GRILLED PORK FLATIRON</b> Broek Acres farmed pork, grainy mustard spaetzle, mushroom & sherry cream	25
<b>BROME LAKE DUCK BREAST</b> Chinese 5 spice rub, soy & almond green beans, parsnip puree, roasted peach	31

### - Moules Frites 16 -

1 lb fresh P.E.I. mussels with house cut fries...three different preparations:

{ Thai curry, coconut milk, grated carrot }  
{ White wine, garlic, tomato, cream }  
{ Tomato ragout, fennel, pastis }

### { PLAT DU JOUR }

#### - TUESDAY -

{ EWE-NIQUE FARMS LAMB BURGER }

12

#### - WEDNESDAY -

{ MOULES FRITES }

10

#### - THURSDAY -

{ BOUDIN BLANC }

14

#### - FRIDAY -

{ BOUILLABAISSÉ }

22

#### - SATURDAY -

{ 3 COURSE PRIX FIXE }

41

#### - SUNDAY -

{ ROAST DINNER }

22

### - STEAK FRITES -

| GRILLED ALBERTA BEEF |  
| WITH HOUSE CUT FRIES & BEURRE ROUGE |

Diamond Willow Ranch | 7oz Hanger Steak **24**  
- Best served rare to medium rare -

Alberta "AAA" | 6oz Tenderloin **29**

Chef & Proprietor | Jason Armstrong  
Chef de Cuisine | Alexandre Kuti

An 18% service charge will be added to parties of eight or more