



DATE NIGHT

Every Thursday | 54.95 | dinner for 2

OUR MOTTO

QUALITY FOOD

inspired by culinary passion creating tantalizing tastes

SERVICE EXCELLENCE

offering a *premium casual* dining experience

ECLECTIC ATMOSPHERE

unique and artist driven to provoke your senses

IN THE BEGINNING

PLEASE CHOOSE ONE APPETIZER TO SHARE OR SELECT A SIDE SOUP OR SALAD EACH

CALAMARI

hand-cut | house seasoned | spicy aioli

CHICKEN QUESADILLA

Monterey Jack | roasted red peppers

caramelized onions | sour cream | salsa

+ guacamole 3 + buffalo 2 🔥

SPINACH DIP

house made | cheese | toast points or tortilla chips

SWEET POTATO FRIES GF

spicy aioli | ranch

ROASTED GARLIC TOMATO SOUP GF

basil | evoo

SOUP DU JOUR

'mmm, that sounds good, I'll have that'

CHILLED CORK SALAD GF

mixed greens | cherry tomato | cucumber

MAIN EVENT

PLEASE CHOOSE ONE ENTRÉE EACH

PERCH DINNER 5pc

Chef's vegetables | house tartar

lemon | seasoned | coleslaw

SMOKED PRIME RIB + MASHED

hand-carved | cork seasoning | signature jus

Chef's vegetables

MAC & CHEESE

buttermilk fried chicken | house smoked bacon

+ buffalo 2 🔥

SWEET ENDING

PLEASE CHOOSE ONE DESSERT TO SHARE

RETRO DONUT HOLES

cinnamon | chocolate sauce

whipped cream | sugar

CRÈME BRÛLÉE GF

cool custard | sugar glazed | berries

PASTA PERFECTION

build your own

fusilli, linguini or gluten friendly

marinara, Alfredo white wine or blush

TERIYAKI CHICKEN

Chef's vegetables | Jasmine rice

ADD TO YOUR FAVOURITE PASTA

+ CHICKEN BREAST 6

+ BUTTERMILK FRIED CHICKEN 6

+ SALMON 9 + TOFU 6 + MUSHROOM 3

+ VEGGIES 3 + HOUSE SMOKED BACON 4

CHOCOLATE A LA MODE GF

flourless chocolate cake | chocolate ganache

vanilla ice cream

VANILLA BEAN CHEESECAKE

house made cheesecake | graham cracker crust

fresh vanilla bean | berry coulis | berries

Gluten - friendly GF | Spicy 🔥 | Vegan V

Please inform your server of allergies and food sensitivities

17% Gratuity will be added to parties of eight or more

All prices are subject to applicable taxes

#EVERYONEWELCOME