



k i t c h e n & w i n e

SMALL PLATES

Crisp Roll [2 pieces]

Potato, green peas, corn, onion, phyllo pastry, panko, plum chutney

Vegetable \$8 ~ Chicken \$9

Empanadas \$12 [2 pieces]

Beef & Piquillo with green olives

Piri-Piri Cod with potatoes, hot peppers, green onions, whiskey

Jalapeño Poppers with cheese, bechamel, pickled jalapeño

SALADS

Caesar \$15

Dehydrated prosciutto, croutons, parmesan,
house caesar dressing

Citrus Beet Salad \$16

Beets, blood orange, labneh, baby arugula, toasted pistachios,
honey-lemon vinaigrette

APPETIZERS

Rustic Fries \$7

Russet potatoes, aioli, ketchup

AGI Fries \$12

Russet potatoes, spicy caesar, chorizo crumble,
chunky tomato, jalapeño, chives

Shrimp & Avocado \$18

Shrimp, avocado, shaved red onion, cherry tomato,
mixed greens, lemon vinaigrette

P.E.I. Mussels \$16

Coconut curry broth, chorizo, shallots, wine,
cilantro

Grilled Calamari \$18

Broccolini, capers, anchovy + olive puttanesca,
chillies

TACOS

[3 pieces] **\$15**

Grilled Steak Taco [AAA]

Shredded lettuce, horseradish + lemon aioli
avocado, red onion, pickled jalapeño, coriander,
charred poblano salsa

Fried Shrimp Taco OR Fried Fish Taco

Shaved red cabbage, spicy aioli, pickled red
onion, pickled jalapeño, coriander, picante
pineapple salsa

** Kindly inform your server of any allergies **

MAIN COURSE

Lockdown Beef Burger \$20

Brioche, lettuce, pickle, double smoked bacon, grilled portobello mushroom, caramelized onion, provolone cheese, spicy aioli, rustic fries

Creamy Wild Mushroom Gnocchi \$22

Shiitake, portobello, cremini, spinach, caramelized onion,

FIRE! Mac & Cheese \$22

Macaroni, cheddar, gruyere, crispy pork belly, tomatoes, double smoked bacon, hot sauce, chive yogurt, bread crumble

Substitute grilled shrimp \$4

Seafood Pasta \$26

Linguine, vodka sauce, mussels, shrimp, bay scallops, smoked salmon, shallots, chives

Chicken Puttanesca \$24

Roasted chicken, penne, mushrooms, shallot, olives, capers, chunky tomato, double smoked bacon, red chillies, parmesan, sun-dried tomato

Spanish Rice \$32

Bay scallops, tiger shrimp, mussels, calamari, green peas, green beans, aioli, green onion

Pan-seared Cod Loin \$30

Corn chowder, double smoked bacon, fennel, shallot, Yukon gold potato, chives

Pan-seared Organic Salmon \$28

Sautéed bok choy and baby carrots, roasted mini potatoes, shiitake mushroom fennel cream sauce

Mediterranean Style BBQ Chicken \$28

Sweet corn + bacon mashed potato, sautéed broccolini + baby carrots, piri-piri sauce

Spiced Lamb Tagine \$28

Lamb shoulder, ginger, red onion, raisins, almonds, mint, garlic naan

NY Striploin \$35

Grilled asparagus, rustic fries, charred poblano chimichurri



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DESSERT

Chocolate Mousse - 9

Strawberry coulis, fresh fruit, candied pecan crumble

Chocolate Hazelnut Brownie - 9

Crème anglaise, fresh fruit

Tiramisu - 9

Lady fingers, espresso, Tia Maria, mascarpone,
whip cream, cocoa powder

Mascarpone Cheesecake - 10

Strawberry coulis, fresh fruit