

Surf+Turf

CARPACCIO 20

Nonay Beef, pickled shimeji mushrooms, bonito-rosemary aioli, crispy capers, shaved pecorino, parsley, wild yeast cracker

SMOKED SEAFOOD

ARTICHOKE DIP 19

Warm toasted baguette

BEEF TARTARE 22

Caper powder, pickled egg yolk, stout mustard, bread + butter pickle relish, Bon Ton baguette, roasted garlic mayo

EFFING FRESH OYSTERS 19

Shallot mignonette, smoked hot sauce, lemon
1/2 dozen 24 1 dozen 36

SCALLOP CRUDO 19

Jalepeño, citrus, herbs, dill oil

OYSTERS

ROCKEFELLER 27

Effing oysters, baked kale, bacon, béarnaise sauce

'SMOKED' PRAWN COCKTAIL 19

Hayloft cocktail sauce, charred lemon

WORKSHOP STAPLES

ARANCINI 14

Creamy risotto balls, lightly breaded, crispy -ask your server for today's creation

CRISPY BRUSSEL SPROUTS 15

For those who know, you know-sriracha sour cream

DEVILLED EGGS 12

Farm fresh eggs, pickled mustard seed, sriracha

ODDS + ENDS

PEI MUSSELS 24

Creamy blue cheese sauce, grilled baguette

FRENCH ONION DIP 19

Crusty bread, caramelized onions, rich beef jus, cheese blend, baked

BREAD+'BUTTER' 9

Warm baguette, whipped rosemary + roasted garlic tallow, coarse salt

Salads

ADD SALMON +12 OR CHICKEN +8

TOMATO SALAD 14

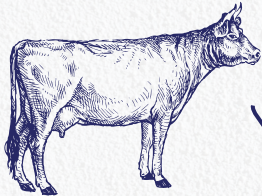
Beefsteak tomato, red onion, blue cheese, basil, olive oil, balsamic

BEET SALAD 14

Pickled, roasted, compressed beets, arugula, candied pecans, orange supremes, goat cheese, orange + dijon vinaigrette

CLASSIC BLT WEDGE SALAD 15

Iceberg wedge, bacon, tomato, spiced thousand island, chives



CLASSIC STEAK CUTS MP

Your more traditional 'Steak' cuts, found at most steakhouses. These cuts include **Ribeye, Tenderloin, Striploin, Flank, Skirt** and the like. We offer 3-4 of these selections daily. The cuts are simply seasoned with salt and pepper, and grilled to your preferred doneness.

~ Ask your server for today's selections ~

LOW+SLOW

SMOKED SHORT RIB 42

Braised, smoked, caramelized onion BBQ sauce, confit potatoes, creamed spinach, crisp shallots

LOFT BURGER 30

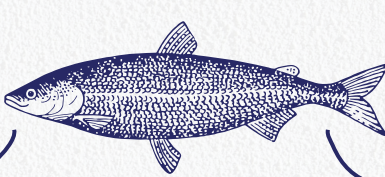
8oz all beef patty, Irvings Farm Fresh bacon, chaga cheddar, caramelized onions, lettuce, tomato, roasted garlic aioli, Bon Ton Bakery bun, rosemary parmesan fries

'CLUB' CUT 35

Chef's choice cut, honey soy garlic braised, wild mushroom risotto, lime roasted broccoli

SHEPHERD'S PIE 32

Braised beef & mushroom ragout, bacon & thyme cream corn, chaga cheddar mashed potatoes



SALMON 39

Pan seared, creamy spinach risotto, beet purée, orange beurre blanc, pickled beets

SCALLOPS 45

Bacon wrapped, grilled, green peas, blistered tomatoes, thyme roasted baby potatoes, bearnaise sauce

SABLE FISH 47

Miso marinated, kimchi fried cabbage, malt pickled shimeji, ginger + garlic risotto cake, shaved nori

THE EFFING CATCH MP

Ask your server for today's creations

THAT+THE OTHER

CHICKEN 39

Pan roasted chicken supreme, sautéed spinach, mushrooms, bacon lardons, confit baby potatoes, mustard veloute

CAULIFLOWER 'STEAK' 30

Montreal steak spice rubbed, grilled, confit baby potatoes, tomato jalapeño jam

SAUCES+TOPPERS

Peppercorn Sauce 5

Béarnaise 6

Lobster Béarnaise 12

Chasseur-Braised Beef, Mushroom, Herb+ Tomato Gravy 6

Blue Cheese Crumble 10

Bone Marrow Butter 5

Grilled Chipotle Lime Prawn Skewer 15

Bacon Wrapped Scallop Skewer 18

BESIDE OURSELVES

'Creamed Spinach' Risotto 14

Crispy Fried Potato Pave with Herbed Cream Sauce 12

Chaga Cheddar Mashed Potatoes 11

Sautéed Mushrooms 12
marrow butter finished

Confit Roasted Baby Potatoes 12

Rosemary Parmesan Fries 10

Broccoli Gratin 12
jalapeño cheese sauce, bread crumbs

Bacon + Thyme Creamed Corn 11

Peas + Carrots 10
thyme buttered

Crispy Beet Wedge — Sesame Maple Glaze 10