

Surf+Turf

CARPACCIO 22

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

SMOKED SEAFOOD

ARTICHOKE DIP 22

Warm toasted baguette

STEAK TARTARE 22

Hand cut steak, cured egg yolk, stout mustard, bread + butter pickle relish, kettle chips, crispy shallot roasted garlic mayo

EFFING FRESH OYSTERS

Shallot mignonette, smoked hot sauce, lemon

1/2 dozen 24

1 dozen 36

Chef's Crudo 20

Today's fresh fish selection, thin sliced

OYSTERS

ROCKEFELLER 28

Effing oysters, baked kale, bacon, béarnaise sauce

CLASSIC 'SMOKED' PRAWN

COCKTAIL 20

Hayloft cocktail sauce, charred lemon

ODDS + ENDS

CRISPY BRUSSEL SPROUTS 15

For those who know, you know-sriracha sour cream

BREAD+'BUTTER' 10

Grilled baguette, whipped bone marrow + beef tallow, coarse salt

PEI MUSSELS 25

Smoked tomato broth, Bonito aioli, grilled baguette

FRENCH ONION DIP 19

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

Salads

ADD SALMON +12 OR CHICKEN +8

TOMATO SALAD 15

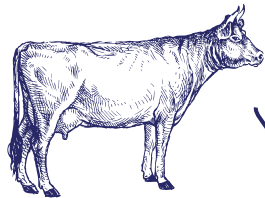
Beefsteak tomato, red onion, blue cheese, basil, olive oil, balsamic

BEET SALAD 14

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

CLASSIC BLT WEDGE SALAD 16

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 ~

CHEF'S CUT

SMOKED SHORT RIB 42

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

LOFT BURGER 30

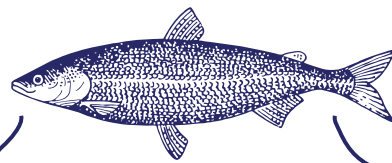
8oz lakeside farmstead brisket patty, lettuce chaga cheddar, Hayloft beef bacon, beer battered onion ring, tomato chili relish, marrow butter griddled bun, fresh cut fries

'NONAY' CUT 38

Chef's daily steak creation, served with tallow potatoes, roasted mushroom

STEAK SANDWICH 35

8oz chefs cut, cooked to your liking, with a marrow butter grilled baguette, tomato chili relish, arugula, crisp shallot, beef jus, fresh cut fries



SALMON 39

Pan roasted, green pea risotto, carrot purée, orange ginger creme fraiche

SCALLOPS 44

Grilled, beef bacon & thyme cream corn, brown butter hazelnut sauce, leek oil, leek frites

SABLE FISH 47

Beet cured sable fish, fermented butter beans, beef bacon, white wine tobiko sauce, crispy kale, capers, fresh lemon

THE EFFING CATCH MP

Ask your server for today's creations

THAT+THE OTHER

CHICKEN 39

Pan roasted chicken supreme, chaga mash, peas and carrots, herbed cream sauce

CAULIFLOWER 'STEAK' 30

Harissa rubbed, grilled, roast cauliflower puree, chimichurri rojo, confit tomato, citrus creme fraiche, toasted pumpkin seed

SAUCES+TOPPERS

Peppercorn Sauce 5

Béarnaise 6

Lobster Béarnaise 12

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

Blue Cheese Crumble 8

Bone Marrow Butter 6

Grilled Prawn & Scallop Skewer- Rojo chimichurri marinated 15

BESIDE OURSELVES

'Creamed Spinach' Risotto 14

Crispy Fried Potato Pave with Herbed Cream Sauce 12

Chaga Cheddar Mashed Potatoes 11

Short Rib & Cheddar Tater Tots sriracha sour cream 14

Tallow Roasted Baby Potatoes 12

Rosemary Parmesan Fries 10

Sautéed Mushroom tallow marrow butter 12

Bacon + Thyme Creamed Corn 11

Peas + Carrots thyme buttered 10

Crispy Beet Wedge - sesame maple glaze 10