

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, pickled mustard seeds,crispy shallot bread + butter pickle relish, roasted garlic mayo, kettle chip

EFFING FRESH OYSTERS 28

Shallot mignonette, smoked hot sauce, lemon

1/2 dozen 24

1 dozen 36

SALMON TARTARE 20

Diced salmon, avocado, cherry tomatoes, sesame seed, miso sesame aioli, house made chips

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

Soup & Salads

TOMATO SALAD 15

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

BEET SALAD 14

Oven roasted beets, pickled beets, beet puree, orange fromage blanc, pea tendrils, beet powder

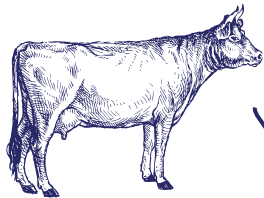
KALE 'MIMOSA' half 12 full 18

Crunchy kale, smoked bacon, hard boiled egg, aged cheddar, croutons, Mom's mimosa dressing

ADD SALMON +12 OR CHICKEN +8

LOBSTER BISQUE 20

Buttered lobster, creamy lobster veloute, creme fraiche



CLASSIC STEAK CUTS MP

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

~ Ask your server for today's selections ~

CHEF'S CUT

BRAISED SHORT RIB RIGATONI 37

Braised beef ragout, buttered rigatoni, fromage blanc, micro basil

LOFT BURGER 30

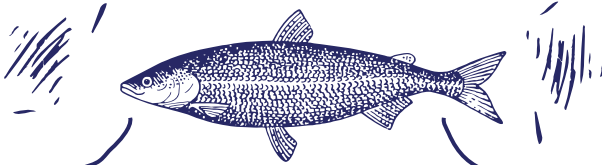
8oz Lakeside Farmstead brisket patty, lettuce chaga cheddar, house made beef bacon, beer battered onion ring, tomato chili relish, marrow butter griddled bun, fresh cut fries

'NONAY' CUT 38

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

STEAK SANDWICH 35

7oz Chef's cut, cooked to your liking, marrow butter, griddled 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 coins, leek frites

SABLE FISH 47

Miso marinated, kimchi fried cabbage, pickled shimeji, ginger & garlic risotto, shaved nori

THE EFFING CATCH MP

Ask your server for today's creations

THAT+THE OTHER

CHICKEN 39

Pan roasted chicken supreme, chaga mash, confit carrots, mustard + sage veloute

PEAS + CARROTS 30

roast carrot puree, buttered peas, green pea + fromage blanc risotto, confit carrot, pea tendrils, carrot crumble

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

Green Pea Risotto 14

Crispy Fried Potato Pave Herbed Cream Sauce 14

Chaga Cheddar Mashed Potatoes 12

Lobster Mac + Cheese 24

Tallow Roasted Baby Potatoes 13

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