

DINNER

AVAILABLE 5PM-10PM

GF SOUP OF THE DAY \$6/9

GF BEEF TARTARE \$15

Alberta beef tenderloin, local mustard, house made potato chips

GF P.E.I MUSSELS \$17

tomato sauce, sausage, fresh herbs, fries

GF SALUMI BOARD \$18

Italian cured meats, artisanal cheeses, olives, toasted ciabatta (for two)

GF CAESAR SALAD \$13

romaine, roasted garlic & parmesan dressing, croutons, parmesan

GF BEET SALAD \$13

roasted and pickled beets, chevre, arugula, candied pecans

GF SPINACH SALAD \$13

farm fresh egg, crisp pancetta, potato crisp, buttermilk ranch dressing

GF ARTISAN GREEN SALAD \$13

cherry tomatoes, pumpkin seeds, honey mustard vinaigrette

MAINS

GF 6oz ANGUS BEEF TENDERLOIN \$35

seasonal vegetables, olive oil rustic mashed potato, red wine demi-glace

GF 8oz ANGUS BEEF SIRLOIN \$28

seasonal vegetables, olive oil rustic mashed potato, red wine demi-glace

GF LAMB SIRLOIN \$32

seasonal vegetables, olive oil rustic mashed potato, rosemary mission fig demi-glace

GF B.C. SALMON \$29

pan seared salmon, green lentils, seasonal vegetables, sauce vierge

GF PENNE BOLOGNESE \$19

wild boar, tomato sauce, penne noodles, grated parmesan, fresh herbs

GF PRAWN & SAUSAGE PASTA \$21

fettucine noodles, sautéed prawns, pork sausage, red peppers, white wine, garlic, olive oil, parmesan

GF SPAGHETTI & MEATBALLS \$21

pork and beef meatballs, parmesan, roasted plum tomato sauce

GF ROAST CHICKEN BREAST \$26

oven roasted chicken, seasonal vegetables, roasted creamer potatoes, pancetta sage cream sauce

GF STUFFED PORK TENDERLOIN \$26

pecan basil apple stuffing, rustic mashed potato, seasonal vegetables, bourbon mustard demi glaze

GF DAILY FISH FEATURE

ask your server for details

LOUNGE

DEEP FRIED DILLS \$11

ranch dipping sauce

GF BRUSCHETTA \$12

mushroom, roasted red peppers, ciabatta bread, basil, olive oil, roasted garlic

CHEESE STUFFED ARANCINI \$13

4 fried rice balls, marinara, basil aioli

GF BLOCK BREAD \$10

olive oil, garlic, fresh herbs, marinara, parmesan

CRISPY CALAMARI \$13

red onion, fried chick peas, wasabi & ginger aioli

GF MEATBALLS \$14

pork and beef meatballs, tomato, olive mint ragout, parmesan, chopped parsley

GF CHICKEN WINGS (1LB) \$14

bbq | honey garlic | salt & pepper | hot

GF THE BLOCK BURGER \$16

all beef patty, aged white cheddar, garlic aioli, grainy mustard, lettuce, tomato, onion, pickle, fries

GF ROAST BEEF DIP \$15

salt & pepper slow roasted beef, crispy onions, horseradish mayo, jus, fries

PIZZA

GF SAUSAGE \$17

grilled red peppers, tomato sauce, mozza

GF MUSHROOM \$16

crimini mushrooms, roasted garlic purée, caramelized onion, mozza, truffle oil

GF CAPRESE \$15

basil purée, fresh mozza, beefsteak tomato

GF THE NICO \$18

olive, mushroom, genoa salami, soprassatta salami, tomato sauce, mozza

DESSERTS

DEVIL'S FOOD CAKE \$8

chocolate cake, peanut butter ganache, sponge toffee

CHEESECAKE \$8

ask your server for today's flavour

SEASONAL CRÈME BRÛLÉE \$8

ask your server for today's flavour

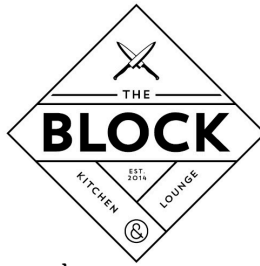
CHEESE PLATE \$10

two artisan cheeses, compote & crostini

GELATO OR SORBET \$3

1 scoop, ask your server for today's flavours

GF ITEMS ARE MODIFIED TO BE GLUTEN FREE



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