

# DINNER

## SOUP OF THE DAY \$6/9

### BEEF TARTARE \$15

alberta beef tenderloin, local mustard, house made potato chips

### P.E.I MUSSELS \$17

tomato sauce, chorizo sausage, fresh herbs, fries

### SALUMI BOARD \$18

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

### CAESAR SALAD \$13

romaine, roasted garlic & parmesan dressing, croutons, parmesan

### GF BEET SALAD \$13

roasted and pickled beets, chevre, arugula, candied pecans

### 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

### PENNE BOLOGNESE \$19

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

### PRAWN & SAUSAGE TAGLIATELLE \$21

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

### 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 glace

### GF LAMB SIRLOIN \$32

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

### GF 8oz ANGUS BEEF SIRLOIN \$28

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

### GF 6oz ANGUS BEEF TENDERLOIN \$35

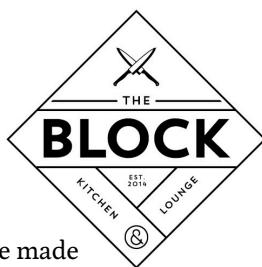
seasonal vegetables, olive oil rustic mashed potato, red wine demi-glace

### GF B.C. SALMON \$29

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

### FISH FEATURE

ask your server for details



# LOUNGE

### DEEP FRIED DILLS \$11

ranch dipping sauce

### BRUSCHETTA \$12

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

### CHEESE STUFFED ARANCINI \$13

4 fried risotto balls, marinara, basil aioli

### 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 & beef meatballs, tomato, olive mint ragout, parmesan, chopped parsley

### CHICKEN WINGS (1LB) \$14

bbq | honey garlic | salt & pepper | hot

### THE BLOCK BURGER \$16

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

### ROAST BEEF DIP \$16

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

# PIZZA

### SAUSAGE \$17

grilled red peppers, chorizo sausage, tomato sauce, mozzarella

### MUSHROOM \$16

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

### BLOCK MARGHERITA \$15

Our take on the classic, basil purée, fresh mozzarella, beefsteak tomato

### THE NICO \$18

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

# DESSERTS

### GF FLOURLESS CHOCOLATE BROWNIE \$8

sponge toffee, berry compote

### CHEESECAKE \$8

ask your server for today's flavour

### GF SEASONAL CRÈME BRÛLÉE \$8

ask your server for today's flavour

### CHEESE PLATE \$10

two artisan cheeses, compote & crostini

### GF GELATO OR SORBET \$3

1 scoop, ask your server for today's flavours

### GF GLUTEN FREE ASK YOUR SERVER FOR

### ADDITIONAL GLUTEN FREE OPTIONS

+ gluten free pasta \$3 gluten free bread \$2 gluten free bun \$3 gluten free pizza \$4 +

