

PONDEROSA MUSHROOM CHOWDER Lavosh Crisp + Truffle Crème Fraîche	9/15
MANITOBA SALAD Puffed Manitoba Grains+ Goat Cheese + Micro Seedlings + Rooftop Honey Vinaigrette	15
HEIRLOOM TOMATO SALAD Toasted Feta + Rooftop Herbs + Crispy Black Pepper Lentils + Tomato Gastrique	16
COMPOSITION SALAD Seasonally Inspired + Locally Sourced + Always Changing	15
KALE CAESAR SALAD Torn Bread Garlic Crouton + Shaved Grana Padano + Smoked Pork Belly + Lemon Roasted Garlic Dressing	17
JUMBO NOVA SCOTIA SCALLOPS Crispy Confit Manitoba Boar Belly + Sauce Vierge + Tomato Pico + Micro Sprouts	20
LOCAL BISON TATAKI Crispy Nori + Ponzu Gel + Pickled Mushrooms + Shaved Radish + Yuzu Caviar + Mustard Cress	18
MUSSELS & FRITES Shallots + Local Tomatoes + White Wine + Rooftop Herbed Butter + Roasted Garlic Aioli + Capellini Frites	15
JUMBO TEMPURA PRAWN Spicy Wakame Salad + Rooftop Shoots + Shaved Apple + Cucumber Carpaccio	18



“40 DAY” DRY AGED CAB RIB EYE Pickled Campari Tomatoes + King Oyster Mushroom + Capellini Frites + Sunchoke Purée + Truffle Powder + Natural Jus	43
LAMB SIRLOIN Warm Beluga Lentil Salad + Brown Butter Sweet Potato Purée + Harm’s Farm Garden To Table Vegetables + Preserved Meyer Lemon Chimichurri	27
APPLEWOOD SMOKED DOUBLE BOAR CHOP Warm Lyonnaise New Potato Salad + Dill Pickled Watermelon Rind + Black Garlic Coulis + Roasted Radish + Manitoba Crab Apple Jus	32
CAB TENDERLOIN Porcini Crust + Wild Mushroom Duxelles + Fondant Fingerlings Potatoes + “Harm’s Farm” Summer Squash+ Braised Greens + Natural Jus	46
ORGANIC KING SALMON Herb Gnocchi + Cauliflower Purée + Greenland Gardens Heirloom Tomatoes + Castelvetroano Olives + Sauce Vierge	29
CAULIFLOWER WILD RICE BEIGNETS Roasted Sunchokes + Moroccan Carrot Purée + Pickled Radish + Sautéed Bitter Greens + Spiced Cashews + Coconut Powder	23
ROASTED BROME LAKE DUCK BREAST Confit Duck Leg Agnolotti + Rooftop Mahogany Hibiscus + Chanterelles + White Velvet Jus	36

If you have allergies, dietary restrictions or simply a personal preference, our team would be happy to customize your meal. Some menu items may be raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness.