



BITES

HEIRLOOM CAULIFLOWER FRITTERS 17
Spiced Plum Sauce + Pistachio Dukkha Crunch

CHEF'S CHARCUTERIE 23
House Made Lavash + Manitoba Pickles
Seasonal Accompaniments
+ Add Artisanal Cheese Selection 12

VG CRISPY CALAMARI 19
Buffalo Sauce + Celery + Blue Cheese Dressing

HAND MADE LOCAL PEROGIES 21
"Country Perogy Shop" Perogies + Bacon
Sour Cream + Scallions

BUTTERMILK BRINED CHICKEN WINGS 23
Choice of: House Made Buffalo, Rye BBQ, Honey
Hot, Sesame Sweet Soy, or
Salt & Pepper + Hand Cut Crudités

SIGNATURE CHICKEN COBB SALAD 22
Mixed Leaves + Crispy Bacon + Avocado
Chopped Egg + Blue Cheese
Chicken Breast + Roasted Garlic Vinaigrette

CLASSIC CAESAR SALAD 16
Romaine + Parmesan + Brioche Crouton
Bacon + Garlic & Lemon Dressing
+ Add Chicken 9
+ Add Steak or Tiger Shrimp 11

MAINS

*All sandwiches come with fries or local greens;
add sweet potato fries & chipotle aioli for \$3.00*

GRILLED CAB STEAK SANDWICH 27
Pepper Marinated Flat Iron Steak + Open Faced
Grilled Garlic Ciabatta + Mustard + Onion

VG CLUB 21
Smoked Turkey Breast + Crisp Bacon
Balsamic Tomato + Egg Omelet + Avocado
Butter Lettuce + Bacon Aioli + Challah Twist

PORTAGE & MAIN BURGER 26
Fresh Ground 7oz CAB Patty + Smoked Gouda
Pork Belly + Dill Pickle + Roasted Garlic Aioli
Butter Lettuce + Brioche Burger Bun

MUSHROOM FLATBREAD 17
Roast Garlic Spread
Mushroom + Caramelized Onion
Provolone + Arugula
+ Add Chicken 9

QUESADILLA 16
Spinach Flour Tortilla + Cheese + Vegetables
Jalapenos + Sour Cream + Salsa
+ Add Guacamole 2
+ Add Chicken 9
+ Add Steak or Tiger Shrimp 11

FISH & CHIPS 28
Beer Battered Manitoba Pickerel
Gribiche Tartar Sauce
Crispy Fries + Cabbage Slaw + Green Pea
Emulsion

BUTTERMILK FRIED CHICKEN 23
Herb & Mustard Potato Salad + Honey Dill
Remoulade

CHEF BHATI'S BUTTER CHICKEN 25
Ginger Yogurt & Garam Masala Chicken Thigh
Cumin Kissed Basmati Rice + Butter Sauce
Mint Raita + Toasted Cashew + Coriander
Grilled Naan + Poppadum

AVAILABLE FOR DINNER SERVICE

BREADED CHICKEN COTOLETTA NICOISE 41
Brined & Breaded Dunn-Rite Chicken Breast
Court Poached Fingerling Potatoes + Green Bean
Olive Bark + 64 degree Natures Farm Egg
Rocket Greens + First Press Canola

HYLIFE PORK DUO 40
Bone in Brined Pork Loin & Confit Pork Belly
Garlic Broccolini + Heirloom Carrot Variation
Puffed Grains + Pomegranate Gel
Celeriac Purée + Mustard Jus

BLACKENED "ASC" KING SALMON FILLET (6OZ) 43
Citrus & Fennel Emulsion + Pickled Apple &
Celeriac Slaw + Orange Segment
Micro Green Bundle + Chive Caviar Cream

CAB BEEF TENDERLOIN FILLET (6OZ) 48
Butter Leek Potato Croquette + Cipollini Jus
Grilled Asparagus + Foraged Mushroom
Maple Parsnip Puree + Foie Butter + Truffle Snow

ROAST AUBERGINE & SMOKED TOFU (VEGAN) 36
Grilled Vegetable Ratatouille + Sunchoke
Variation Pepper Emulsion + Green Oil

*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.

PASTA

HEALTHY SPAGHETTI 16

Natures Farms Pasta + San Marzano Tomato Sauce + Genovese Basil + Shaved Grana Padano Garlic Toast
+ Add Chicken 9
+ Add Meatballs or Tiger Shrimp 11
Alfredo Sauce Available
Gluten Free Pasta Available upon request

DESSERTS

CRÈME BRULE OF THE MOMENT 16

Seasonally inspired, ever changing

FLOURLESS CHOCOLATE CAKE 16

Crème Anglaise + Raspberries + Hazelnut Praline

WHITE CHOCOLATE CHEESECAKE TART 16

Graham Cracker Streusel + Apricot Glazed Berries

STICKY TOFFEE PUDDING 16

Whiskey Toffee Sauce + Almond Praline + Vanilla Bean Ice Cream

PREMIUM ICE CREAM MILK SHAKE 6

2 scoops
Vanilla or Chocolate

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HOUSE WHITE WINE

RED ROOSTER PINOT GRIS, CANADA

5oz 14 / 9oz 20 / ½ Bottle 29 / Bottle 57

ST MARTIN CHARDONNAY, FRANCE

5oz 12 / 9oz 18 / ½ Bottle 26 / Bottle 48

SANTA EMA SAUVIGNON BLANC, CHILE

5oz 13 / 9oz 19 / ½ Bottle 27 / Bottle 54

TAWSE RIESLING, NIAGARA, CANADA

5oz 15 / 9oz 22 / ½ Bottle 31 / Bottle 60

CLAUDE VAL ROSE, FRANCE

5oz 12 / 9oz 19 / ½ Bottle 27 / Bottle 54

JAUME SERRA CAVA BRUT, SPAIN

5oz 13 / Bottle 55

HOUSE RED WINE

ROBERTSON SHIRAZ, SOUTH AFRICA

5oz 12/ 9oz 18 / ½ Bottle 26 / Bottle 48

SIERRA LOS ANDES MALBEC, ARGENTINA

5oz 14/ 9oz 20 / ½ Bottle 29 / Bottle 57

TARRONE CELLARS GARNATXA/SIRAH

5oz 14 / 9oz 20 / ½ Bottle 29 / Bottle 57

CYPRESS CABERNET SAUVIGNON, CALIFORNIA

5oz 15 / 9oz 25 / ½ Bottle 32 / Bottle 63

CLAUDE VIALADE "ELEGANCE" PINOT NOIR, FRANCE

5oz 15 / 9oz 25 / ½ Bottle 32 / Bottle 63

BEER/CIDER/COOLERS

FARMERY LAGER, MANITOBA, 473ML 9

STELLA ARTOIS LAGER, CANADA, 335ml 9

LEFFE BLONDE ALE, BELGIUM, 335ml 9

GUINNESS, IRELAND, 500ml 10

1919 LITTE BROWN JUG, MANITOBA 473ML 9

BUDWEISER/BUD LIGHT, CANADA, 341ml 7

ALEXANDER KEITH'S, CANADA, 335ml 7

MOLSON CANADIAN, CANADA, 341ml 7

LABATT LITE, CANADA, 355ml 7

ANGRY ORCHARD CIDER, CANADA 473ml 10

NURTL SODA, GRAPEFRUIT, CANADA 355ml 8

DRAFT BEER

MOUNT CRUSHMORE PILSNER, ALBERTA 9

STANLEY PARK SUNSETTER PEACH WHEAT, BRITISH COLUMBIA 9

STELLA ARTOIS LAGER, BELGIUM 11

GUINNESS, IRELAND 11

BARNHAMMER SATURDAY NIGHT LUMBERJACK DOUBLE IPA, WINNIPEG 9

MILL STREET ORGANIC LAGER, ONTARIO 9

Ask your server about our selection of classic cocktails and one-of-a-kind creations

