



## STARTERS

### DAILY SOUP \$10

#### BLACK TIGER SHRIMP (GF) (8) \$18

Black Tiger Shrimp w/ blistered Tomatoes, Green Onions, Chilies, Garlic & Chili Oil w/ French Baguette

#### POTATO & CHEESE CROQUETTES (3) \$16

Panko-coated whipped Yukon gold potato patty w/ Green Onions, extra old Canadian Cheddar, Mozzarella Cheese & Organic Greens w/ Honey-Mustard Aioli

#### MINI POKE CUPS (5) (GF) (V) \$15

Mini Sushi rice cups w/ Pepper, Cucumber, Avocado, Edamame & Wasabi Peas w/ Soy Sauce & Wasabi

#### OYSTERS ROCKEFELLER (5) \$22

Baked Oysters in the half-shell w/ Shallot, Garlic, Cream Cheese, Spinach & Panko

#### GARDE MANGER CHARCUTERIE \$28

Hand-picked selection of dry Cured Meats, Artisanal Cheeses & Olives w/ House Mustard, Fig Butter, Baguette & Herbed Flatbread

## SALADS

#### CREAMY GARLIC ROMAINE \$16

Crisp Romaine Hearts, Herbed Croutons & Fresh Parmesan w/ Garlic Aioli

#### PEAR & AVOCADO (GF) (V) \$16

Organic Mixed Greens, Anjou Pear, Slivered Almonds & Avocado w/ Rice Wine Vinaigrette

#### SUPERFOOD (GF) (V) \$16

Spinach, Edamame, Chickpeas, Red Cabbage, Avocado & Quinoa w/ Sesame Vinaigrette

#### SPINACH & TEMPEH (GF) (V) \$16

Spinach, Lentils, Cucumber, Carrot, & Sunflower Seeds w/ Ginger-soy marinated Tempeh & Tahini dressing

**ADD ON:** Chicken \$8    Smoked Salmon \$8  
Tofu    \$6    Shrimp \$2 each

(GF) - Gluten-free    (V) - Vegan

## SWEETS \$14

PLEASE ASK YOUR SERVER FOR  
DAILY HOUSE-MADE SELECTIONS

**THUR, FRI. & SAT. LATE NIGHT**  
Appetizers, Artisan pizzas,  
house-made desserts  
& innovative cocktails

wifi: atmosphere24

## Dinner Menu

### THIN CRUST 10" ARTISAN PIZZA

Cauliflower Gluten-free crust + \$4 (10")

#### PEAR & WALNUT \$22.50

Anjou Pear, Red Onion, Walnut, Brie Cheese & Mozzarella on a Basil Pesto Base

#### WOODLAND \$24.50

Sautéed Mushrooms, Red Onion, Double-smoked Bacon, Parmesan Cheese & Mozzarella on a Basil Pesto Base

#### GENOA & HONEY \$24.50

Genoa Salami, Fresh Jalapeños, Roma Tomato & Honey Drizzle on a Tomato Sauce Base

#### CHIPOTLE-CHICKEN \$24.50

Free Range Chicken, sautéed peppers, Baby Spinach, Corn, Onion & Mozzarella on a Chipotle Cream Base

#### SPINACH & GOAT CHEESE \$22.50

Baby Spinach, Sun-dried Cranberries, slivered Almonds, Goat Cheese & Mozzarella on a Basil Pesto Base

#### CAPRESE \$22.50

Grape Tomatoes, Fresh Basil & Mozzarella w/ Balsamic Glaze on a Basil Pesto Base

## DINNER

#### BRAISED ONTARIO LAMB SHANK (GF) \$38

Whipped Yukon Gold Potatoes & Seasonal Vegetables, finished w/ a Rosemary Merlot Jus

#### STICKY RICE (GF) (V) \$30

Asian Sticky Rice, extra firm Tofu & Seasonal Vegetables, finished w/ a Mango-Coconut-Curry cream

#### DUCK CONFIT (GF) \$32

Slow-roasted Duck Leg w/ whipped Yukon Gold Potatoes & Seasonal Vegetables

#### BEEF SHORT RIBS (GF) \$40

Whipped Yukon Gold Potatoes & Seasonal Vegetables, finished w/ a Red Wine Demi-glaze

#### ATLANTIC SALMON & SAFFRON (GF) \$34

Oven-baked Salmon w/ Fingerling Potatoes & Seasonal Vegetables finished w/ Saffron Butter

#### ULTIMATE BURGER \$21

7 oz Beef & Pork en terrine patty w/ Lettuce, Tomato, Red Onion, Garlic Aioli, Dill Pickle & Canadian Cheddar Cheese on a Pretzel Bun w/ House Salad & roasted Red Pepper Vinaigrette