

## SALADS

**Roasted Beet Salad** 27  
*candied walnut, barrel aged feta, salsa verde*

**Caesar** 22  
*romaine, garlic dressing, bacon*

## STARTERS

**Butternut Squash Soup** 16  
*pickled onion, smoked lardon and crème fraiche*

**Tiger Tuna Roll** 32  
*karashi, oshinko, fried mushroom*

**Shrimp Cocktail** 39  
*classic fixings*

**Hokkaido Scallops** 32  
*nori mayo, sesame tempura, maitake mushrooms*

**Meatballs on Toast** 28  
*garlic bread, grana padano, pomodoro*

**Chili Calamari** 27  
*pepper variations, aioli, lemon*

**Crispy Squash** 26  
*toasted pecan, finger chili, cinnamon infused honey*

**Burrata** 29  
*vertico farms greens, focaccia, basil pesto*

## ENTREES

**Pan Seared Halibut** 64  
*seafood chowder, crisp bacon, cheddar biscuit*

**Chicken Piccata** 48  
*house made pappardelle, caper berries, st. brigid butter*

**'Nduja Mafalde** 36  
*house made pasta, baresana olives, rose sauce*

**Braised Short Rib** 52  
*pomme puree, topper carrot, red wine glaze*

**Reuben Burger** 42  
*ground prime, smoked pastrami, horseradish dressing*

**8oz OCF Filet Mignon** 87  
*mushroom risotto, cima di rapa, truffle butter*

**10oz OCF Prime Rib Cut** 68  
*yukon gold mash, roast carrot, yorkshire pudding*



Scotioclub is a proud partner & supporter of Ocean Wise sustainable seafood