

Fresh Seafood

Oysters, Pacific and Atlantic with a variety of house dressings... ½ dozen 18, dozen 36 ③

Shrimp Cocktail, tiger shrimp with traditional cocktail sauce, sweet mustard seeds and grated lime... 4ea ③

Lobster Bacon Roll, stuffed into brioche... 22

Salads

Wild Salmon Tartar Salad, brown rice, veggies, Nori, cashews, miso aioli... 20

Arugula Salad, roasted squash, pickled onions, walnuts, rose water apples, lemon dressing, Parmesan... 12

Grilled Caesar, bacon, crostini, anchovies and lemon... 16

Snacks

Soup of the day... 7 ③

Grilled Corn, tossed in chipotle and Parmesan and seasoned with lime... 6

Vegetable Gyoza, red curry roasted peanut sauce... 6 ③

Hand Pies, butter chicken, lamb roganjosh or steak and cheese... 12 ③

Dragon Wings, spicy, sweet, big and beautiful... 16 ③

Beef Tartar, horseradish aioli, feta, crisp Kale, and house pickles... 14

Happy Snack, the daily snacks that will make you smile... MP ③

Sandwiches

Banh Mi, the classic done our way. Chicken or Tofu... 12 ③

Deli Sandwich, deli meats, cheeses, pickles... 14 ③

Big Bruiser Beef Burger, aioli, coleslaw, marinated beets, cheddar, bacon, fried egg, and crispy onions... 18 ③

Principles

Rib Steak, minted green melon and feta salad and grilled corn Cobb... 68

Miso Black Cod, Asian slaw... 32

Rack of Lamb, hummus, oyster mushroom, braised shallots, half... 26 full... 42

Churrasco Style Cornish Hen, Portuguese potatoes, sour cream, and mixtape sauce... 26

Pad Thai, half... 8 full... 14, add chicken, beef or shrimp... 4 ③

Thai Braised Beef Rib, with sticky sauce, lumpy butter mashed potatoes and oyster mushrooms... 25

Braised "Gammon", braised peameal bacon on mash with demi glace and cheddar ... 18 ③

Lobster of the day done differently every day... MP

Dessert

Ask for our desserts, made every day... 8 to 12

*Our kitchen is not a nut free or any other allergen free environment



Cocktails

"Bramble"

Tanqueray Gin, Chambord, Lemon, Simple syrup \$13

"Respect Your Elders"

Tanqueray Gin, St-Germain, Lime & Rosewater \$13

"Signora"

Aperol, Grapefruit, St-Germain, Prosecco \$14

"Le Gadois Dollier"

Vodka, Triple Sec, Cheval Blanc \$12

"Spicy Bourbon Lemonade"

Knob Creek Bourbon, Thyme and ginger syrup \$12

"Tequila Honey Bee"

Tequila, Honey Syrup, Lemon Juice, Angostura \$12

"Punch Saint-Pierre"

Dark Rhum, Lime Juice, Angostura \$12

"Italian G&T"

Gin, Campari, Sweet Vermouth and Tonic \$14

"Tinto De Verano"

House red, red vermouth and Lemon San Pellegrino \$12

Buy the kitchen a round
Show the kitchen some love \$12

Chef Kian Roy
@eatthekeeks

From 4 pm

③ Available until 3am