



twentysix

S U M M E R

# OYSTER BAR

## OYSTERS

MIGNONETTE, HORSERADISH

## SHRIMP COCKTAIL

WILD ARGENTINIAN SHRIMP, COCKTAIL SAUCE, LEMON

## HALF LOBSTER TAIL

QUEBEC LOBSTER, TARRAGON BUERRE BLANC

# APPETIZERS

## DUCK BREAST SALAD

HONEY BUTTER, GOAT CHEESE, CANDIED WALNUTS, CHERRY TOMATO, LOCAL GREENS, PICKLED ONION, WHITE BALSAMIC VINAIGRETTE

## TARTE FLAMBÉ

CRÈME FRAICHE, GOUDA, RED ONION, BALSAMIC GLAZE  
ADD BACON **+2**

## LOBSTER DIP

GOUDA, CREAM CHEESE, DIJON, CHERRY TOMATO, TOAST

## SUMMER SALAD

GOAT CHEESE, CANDIED WALNUTS, ASIAN PEAR, STRAWBERRIES, LOCAL GREENS, WHITE BALSAMIC VINAIGRETTE

## ADD A PROTEIN

STEAK **10** | CHICKEN **6** | SHRIMP **6** | FALAFEL **5**

MP

18

22

24

16

19

18

# MAINS

## 8 OZ STEAK FRITES

FLAT IRON, FRIES, DEMI-GLACE

## FILET MIGNON

CRAB CROQUETTE, DEMI-GLACE, FINGERLING POTATO, VEGETABLES

## LOBSTER TAIL

QUEBEC LOBSTER TAIL, TARRAGON BUERRE BLANC, CHERRY TOMATO, FINGERLING POTATO, VEGETABLES

## 10 OZ PORK CHOP

FRENCHED, ASIAN PEAR, BROWN BUTTER SAUCE, CANADIAN WILD RICE, VEGETABLES

## BAKED TROUT

SHALLOT + HERB BUTTER, CANADIAN WILD RICE, VEGETABLES

## PASTA PRIMAVERA

SUGAR SNAP PEAS, ASPARAGUS, ENGLISH PEAS, CRÈME FRAICHE, ADD SEAFOOD **+8**

## FALAFEL NOODLE BOWL

TAHINI, SOBA NOODLES, MIXED GREENS, CAULIFLOWER, SLAW, PICKLED ONION, PEA SHOOTS, SOUR DOUGH CROUTONS

# DESSERTS

## CHOCOLATE MOUSSE

PISTACHIO, BERRIES, CRÈME FRAÎCHE

## CRÈME BRÛLÉE

CLASSIC VANILLA BEAN

46

65

40

39

28

27

22

12

12