

GREYSTONES

..... SMALL PLATES

Bread: Warm half baguette and house made hummus.	7
Marinated Olives: Warm mixed olives, citrus and herbs.	9
Green Salad: Little gem lettuce, arugula, gribiche vinaigrette, sea salt, lemon, olive oil.	12
Romaine Hearts: House smoked bacon, shaved Parmigiano Reggiano, croutons, Caesar dressing.	14
Chilled Corn Soup: Tomato jalepeño relish, basil, feta.	13
Heirloom Tomato Salad: Local heirloom tomatoes, gem lettuce, pickled shallots, cucumber, feta, buttermilk ranch dressing.	16
Calamari: Piccolo fritto of calamari, fennel, scallion, celery heart, spicy lime mayonnaise.	20
Tuna Tartare: Sashimi grade Yellowfin tuna, avocado, coriander, caramelized soy, chili lime sauce, sesame tempura.	22
Lobster and Matane Shrimp Salad: Finger radish, cucumber, frisée, potato crisps, lemon mayonnaise.	21
Oysters: Red wine mignonette, horseradish, lemon.	22

..... HOUSE MADE PASTA

Casarecce: Cherry tomatoes, garden peas, arugula, house smoked bacon, basil almond pesto, tomato butter sauce.	25
Gnocchi Parisienne: Seasonal wild mushrooms, wilted greens, parsley, truffled Porcini sauce, crispy Parmesan crumb.	28
Peppercorn Tagliatelle: House made pasta, sauteed beef tenderloin, truffled mushrooms, Madeira cream, cracked black peppercorns, Parmigiano crust.	34
Shellfish Risotto: Fresh N.S. lobster, B.C. side striped shrimp, scallops, salsa verde, fine olive oil.	43

..... MAINS

Burger: Hand cut beef, roasted portobello mushroom, red onion, lettuce, Gruyere cheese, tomato jam, cracked peppercorn mayonnaise, pommes frites.	22
Mediterranean Vegetables: Whipped chickpeas, peperonata, roasted fennel, carrots, cherry tomatoes, grilled rapini, romesco, fine olive oil.	22
Chicken: Roasted Quebec chicken, golden chanterelles, grilled sweet corn, zucchini, pearl couscous, spinach, thyme jus, Parmesan fondue.	34
Halibut: Fresh West Coast Halibut, herb and mustard crust, new potatoes, summer squash, garlic scapes, marinated cherry tomatoes, olive oil butter sauce.	38
Sea Scallops: Pan seared Dayboat scallops, scallions, snap peas, bok choy, wild rice, ginger lime beurre blanc.	39
8oz Flat Iron Grilled Ontario AAA, French green beans, frites, red wine jus.	32
7oz Filet Mignon Grilled Ontario AAA, French green beans, frites, red wine jus.	43
10oz New York Striploin Grilled Ontario AAA, French green beans, frites, red wine jus.	44
Lamb Rack: Honey mustard crust, roasted garlic whipped potatoes, piperade, artichokes, black olives, rapini, rosemary jus, fine olive oil.	46

..... SIDES

Parmesan Frites	8
French Green Beans	9
Roasted Garlic Whipped Potatoes	9
Sautéed Mixed Mushrooms	12