

CUISINE

CLASSICS

APPETIZERS

Chicken Soup 17

Cream Of Veal Soup 17 *(D)*

Vegetable Soup 10

Bean Soup 10

Add On: Sausage 8

Mixed Olives 14

Warm Marinated Olives

Add On: Feta 3

Feta Cheese 19 *(D)*

Feta Cheese Slices Garnished
with Olive Oil & Herbs

Fried Cheese 15 *(G, D)*

Breaded Mozzarella Served with Tzatziki

Halloumi Cheese 23 *(D)*

Grilled Halloumi Slices
with Roasted Cherry Tomatoes

Three Layer Dip 21 *(G, D)*

Layers of Kajmak, Ajvar & Mozzarella Served
with Garlic Sticks

Chicken Fingers 25 *(G)*

Crispy Chicken Fingers Served with Fries

Sliders 29 *(G, D)*

Three Petite Burgers Filled with Cheese
Beef & Lamb | Pork & Beef | Chicken

Add On: Slider 9

Chevaps 23

Ten Beef & Lamb Or Pork & Beef Meat Rolls,
Ajvar, Onions *Add On: Kaymak 3 | Ajvar 3*

Wagyu Steak Tartare 37 *(G)*

Wagyu Tenderloin, Capers, Onion, Egg, Herbs,
Toasted Baguette Slices

Cheese Platter 39 *(G, D)*

An Assortment of Fine Artisanal Cheeses Paired
with Warm Olives, Grapes & Garlic Sticks

*Add On: Curated Selection of Smoked Meats
and Premium Cured Cuts 16*

Barbecue Chicken Wings 25

Grilled Chicken Wings & French Fries
Mild | Medium | Hot | Honey Garlic

Sea Smelts (Seasonal) 22 *(G, D)*

Breaded Sea Smelts, Fried Jalapeño, Tartar & Lemon

Calamari 27 *(G, D)*

Fried Calamari, Fried Jalapeño, Tartar & Lemon

Grilled Shrimp 21

Grilled Shrimp Topped in Garlic and Herb Sauce & Lemon

Coconut Shrimp 20 *(G, D)*

Fried Coconut Shrimp, Chipotle & Lemon

Mini Seafood Platter (Seasonal) 53
(G, D)

Grilled Shrimp, Fried Calamari, Grilled Calamari,
Tartar & Lemon

Mini Meat Platter 59 *(G)*

Five Chevaps, Two Pork Shishkabobs, Two Sausages,
Four Chicken Wings, Garlic Sticks

SANDWICHES

Select Sandwiches Are Served with House-Paired Sauce | Side Dishes Sold Separately

Truffle Burger 29 *(G, D)*

Beef & Lamb Patty with Mozzarella,
Sautéed Wild Mushrooms, Arugula,
and Truffle Parm Aioli

Chevap Sandwich 16 | 25 *(G)*

Five Or Ten Beef & Lamb Or Pork & Beef Meat Rolls,
Served in Somun with Onion And Ajvar

Add On: Kaymak 3 | Ajvar 3

Burger Deluxe 19 *(G, D)*

Beef & Lamb Or Pork & Beef Patty Filled with
Kajmak & Goat Cheese, Served in Somun
with Onion and Ajvar

Steak Sandwich 35 *(G)*

6oz. Sliced AAA NY Strip Served in Somun
with Caramelized Onions and HP Sauce

Royal Burger 16 | 23 *(G)*

Beef & Lamb Or Pork & Beef Patty
Served in Somun

Grilled Chicken Sandwich 19 | 29 *(G)*

Grilled Chicken Breast Served in Somun
with Tzatziki

SALADS

Burrata 29 *(G, D)*

Italian Burrata, Arugula, Blistered Tomatoes,
Toast, Mixed Olives & Balsamic Glaze

Add On: Proscuitto 6 | Black Truffle 9

Shopska 14 | 25 *(D)*

Tomato, Cucumber, Green Pepper, Onion & Feta
Tossed in Olive Oil and Vinegar

Kale 14 | 25 *(D, N)*

Kale, Almonds, Dried Blueberries,
Parmesan, Tossed in Cherry Balsamic
Vinaigrette

Coleslaw 10 | 19

Shredded Raw Cabbage Tossed in
Olive Oil and Vinegar

Green With Feta 14 | 25 *(D)*

Leafy Greens, Red Onions, Feta Cheese
Tossed in Olive Oil and Lemon Juice

Caesar 14 | 25 *(D)*

Romaine Lettuce, Bacon, Croutons, Parmesan
Tossed in Caesar Dressing

SIGNATURES

Select Entrées Are Served with House-Paired Sauce | Side Dishes Sold Separately

PRIME SELECTIONS

23oz. Tajima Australian Wagyu MB7 Ribeye 229 (D)

Ultra-Rich, Beautifully Marbled Tajima Australian Wagyu Ribeye Steak,
Topped with Herb Butter

50oz. Tomahawk Prime Rib Steak 229 (D)

Bone-In Long-Cut Prime Rib Steak Topped with Herb Butter, Perfect for Sharing

22oz. Bone-In Ribeye Steak 109 (D)

USDA Prime Rib Steak Topped with Herb Butter, Served with Salsa Verde

12oz. NY Striploin 49 (D)

AAA Angus NY Striploin Aged Minimum Of 28 Days, Topped with Herb Butter,
Served with Salsa Verde

12oz. Provimi Veal in Olive Oil 47

Provimi Veal Tenderloin Pieces Served in Olive Oil and Balsamic Vinegar

16oz. Bone-In Veal Chop 49 (D)

Provimi Veal Chop Topped with Herb Butter, Served with Wild Mushroom Gravy

Lamb Chops 49 (D)

Ontario Raised Frenched Lamb Chops Topped with Herb Butter,
Served with Tzatziki

MAINS

Gourmet Mini Burgers 35 (G, D)

Ground Beef & Lamb, Smoked Prosciutto, Onion, Garlic,
Cheese & Chili Peppers, Served with Bread & Ajvar

Chicken Shishkabob Deluxe 25 (D)

Chicken Breast Rolled with Turkey Ham & Goat Cheese,
Served with Tzatziki Sauce

Vienna Schnitzel 20 (G, D)

Breaded Pork Or Chicken Filet, Served with Tartar Sauce

Royal Cannon 23 (G, D)

Breaded Pork Filet Filled with Kajmak

Spicy Shrimp 35 (D)

Grilled Shrimp in a Spicy Roasted Red Pepper Sauce

Grilled Calamari (Seasonal) 30

Grilled Calamari Topped with Garlic & Herb Olive Oil

Fish & Chips 29 (G, D)

Battered Cod Served with Fries And Tartar Sauce

Icelandic Cod 24

Grilled Cod Filet Topped with Herb Olive Oil

Atlantic Salmon 24

Grilled Salmon Filet Topped with Herb Olive Oil

Mediterranean Sea Bream 41

Grilled Whole Fish Topped with Herb Olive Oil

Chilean Sea Bass 43

Grilled Sea Bass Filet Topped with Herb Olive Oil

SIDES

Mashed Potatoes 11 (D)

Add On: Bacon 6 | Black Truffle Paste 9

Grilled Asparagus 17

Beets 17 (D, N)

Brussels Sprouts 15 (D)

Wild Mushrooms 14

Sautéed Vegetables 15

Swiss Chard & Potatoes 15

Steamed Rice 8

Baked Beans 11

Fries 9 (G)

Truffle Fries 13 (G, D)

Garlic Fries 11 (G, D)

Sweet Potato Fries 12 (D)

Onion Rings 11 (G, D)

Poutine 14 (G, D)

Somun 6 (G)

PLATTERS

Meat Platter One 129 (G, D)

Ten Chevaps, Two Burger Patties,
One Chicken Breast, Two Shishkabobs,
One Smoked Sausage, One Royal Cannon

Meat Platter Two 279 (G, D)

Twenty Chevaps, Four Burger Patties,
Three Chicken Breasts, Five Shishkabobs,
Three Smoked Sausages, Two Royal Cannons

Meat Platter Three 439 (G, D)

Thirty Chevaps, Five Burger Patties,
Five Chicken Breasts, Ten Shishkabobs,
Five Smoked Sausages, Three Royal Cannons

Meat Platter Four 849 (G, D)

Fifty Chevaps, Ten Burger Patties,
Ten Chicken Breasts, Twenty Shishkabobs,
Ten Smoked Sausages, Four Royal Cannons

Seafood Platter One 169 (G, D)

Two Atlantic Salmon Filets, Two Icelandic Cod Filets,
Two Servings Fried Calamari, One Serving
Grilled Shrimp

Seafood Platter Two 299 (G, D)

Four Atlantic Salmon Filets, Three Icelandic Cod Filets,
Four Servings Fried Calamari, Two Servings
Grilled Shrimp

Seafood Platter Three 445 (G, D)

Five Atlantic Salmon Filets Five Icelandic Cod Filets,
Six Servings Fried Calamari, Four Servings
Grilled Shrimp



WINES

BUBBLES

5oz BOTTLE

Principi Di Porcia. PROSECCO, <i>Italy</i>	14	60
Principi Di Porcia. PROSECCO ROSÉ, <i>Italy</i>		60
Metodo Classico, Boglietti. NEBBIOLO SPARKLING, <i>Italy</i>		120
Moet & Chandon. CHAMPAGNE, <i>France</i>		200
Veuve Clicquot. CHAMPAGNE, <i>France</i>		200
Dom Perignon. CHAMPAGNE, <i>France</i>		700

ROSÉ

Campotino Ceravsolo Abruzzo Tenuta Del Priore. ROSÉ, <i>Italy</i>	16	69
Bricco Preje Piemonte, Poderi Dei Bricchi Astigiani. ROSATO, <i>Italy</i>		75

WHITE

Principi Di Porcia, Cabembo. PINOT GRIGIO, <i>Italy</i>	16	69
Torre Colombera, Friulli. SAUVIGNON BLANC. <i>Italy</i>	16	69
Campotino, Abruzzo. PECORINO, <i>Italy</i>	16	69
Sillery, Frecciarossa. PINOT NERO, <i>Italy</i>	18	75
Wakefield. CHARDONNAY, <i>Australia</i>	16	69
Azahar. VINHO VERDE, <i>Portugal</i>		69
Misty Cove. SAUVIGNON BLANC, <i>New Zealand</i>		69
Idyll. CHARDONNAY, <i>South Australia</i>		69
Colle Stefano. VERDICCHIO, <i>Italy</i>		75
Vineland Estates, Solid Ground. RIESLING, <i>Niagara</i>		69
Imperator Vino, Gratianus. TRAMINER, <i>Serbia</i>		95
Domaine Seguinot Bordet Petit, Chablis. CHARDONNAY, <i>France</i>		105
Manni Nossing, Alto Adige. GRUNER VELTLINER, <i>Italy</i>		100
La Tosa, Emilia Romagna. MALVASIA, <i>Italy</i>		120
La Magia, Toscana. VERMENTINO, <i>Italy</i>		95
Antonutti “Bertrando”. FRULIANO/CHARDONNAY/SAUVIGNON BLANC, <i>Italy</i>		109

RED

	5oz	BOTTLE
Navip Vinarstvo. CABERNET SAUVIGNON, <i>Serbia</i>	14	60
Bodega, Argento. MALBEC, <i>Argentina</i>	15	65
Tenuta Santome. MERLOT, <i>Italy</i>	15	65
Badia Di Morrona, Taneto. SUPER TUSCAN, <i>Italy</i>	18	75
d'Abruzzo, Tenuta Del Priore. MONTEPULCIANO, <i>Italy</i>	16	69
La Querce, La Toretta. CHIANTI, <i>Italy</i>	19	80
Wakefield. SHIRAZ, <i>Australia</i>	16	69
Vina Amalia. CABERNET SAUVIGNON, <i>Argentina</i>	17	75
Pro Corde, Plantaže. VRANAC, <i>Montenegro</i>		75
La Praiella, Frecciarossa Vintage. BARBERA, <i>Italy</i>		75
Lan Crianza. RIOJA, <i>Spain</i>		69
Imperator Vino, Qvintillvs. MERLOT/MALBEC, <i>Serbia</i>		95
Château Fleur Haut Gaussens. BOURDEAUX SUPÉRIEUR, <i>France</i>		79
Fabiana Kalema. PRIMITIVO, <i>Italy</i>		75
Azienda Agricola, Il Roverone. VALPOLICELLA RIPASSO, <i>Italy</i>		90
La Querce, M Merlot Toscana. SUPER TUSCAN, <i>Italy</i>		140
Oltrepo' Pavese, Frecciarossa. PINOT NOIR, <i>Italy</i>		120
Rosso Di Montalcino, La Magia Toscana. SANGIOVESE, <i>Italy</i>		100
Enzo Boglietti. NEBBIOLO, <i>Italy</i>		120
N'Antia Toscana Rosso. CABERNET SAUVIGNON, <i>Italy</i>		145
Antonutti "Poppone". MERLOT/PIGNOLO, <i>Italy</i>		129
La Magia. BRUNELLO DI MONTALCINO, <i>Italy</i>		240
La Morra, Fratelli Ferrero. BAROLO GATTERA, <i>Italy</i>		240
Enzo Boglietti. BAROLO ARIONE, <i>Italy</i>		350
Azienda Agricola, Il Roverone. AMARONE VALPOLICELLA CLASSICO D.O.C.G. RISERVA, <i>Italy</i>		250
Azienda Agricola, Il Roverone. AMARONE DELLA VALPOLICELLA CLASSICO, <i>Italy</i>		450
2005 Enzo Boglietti. BAROLO CASA NERE, <i>Italy</i>		600
2010 Enzo Boglietti. BAROLO FOSSATI, <i>Italy</i>		700
2005 Enzo Boglietti. BAROLO RISERVA MAGNUM 1.5L, <i>Italy</i>		1200
2007 Enzo Boglietti. BAROLO RISERVA 3L, <i>Italy</i>		1700
2019 La Magia. BRUNELLO DI MONTALCINO MAGNUM 1.5L, <i>Italy</i>		600



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