



WATERFRONT DINING AT ITS FINEST

Restaurant Week Winter 2026

January 20 – 31 | Tuesday – Saturday | 5 – 10 pm

Three-Course Prix-Fixe Dinner \$55 pp (plus 11% sales tax and 20% gratuity)

First Course

Glass of Wine
rotating selection

Curried Apple & Butternut Squash Bisque V | GF
balsamic reduction/toasted pepitas

Smoky Pear Salad V | N | GF
frisée & baby romaine/candied walnuts/gorgonzola/apple-honey vinaigrette

Second Course

Pan Seared Bronzini GF
toasted wild rice/butternut squash & apple/maple-mustard glaze/fresh herb & fennel salad

Sweet & Sticky Short Rib GF
potato purée/asparagus

Italian Sausage Tortellini
truffle chicken & sundried tomato sausage/wild mushrooms/spinach/truffle butter sauce

Roasted Wild Mushroom Risotto V+
sundried tomatoes/asparagus

Third Course

Maple Cheesecake V | GF
salted caramel

Pistachio Cake N
pistachio buttercream frosting/blackberry, blueberry, flower & mint garnish

Fresh Melon & Seasonal Sorbet V+ | GF

Kopke 10-Year Tawny Port

N Nuts | S Shellfish | P Pork | V Vegetarian | V+ Vegan | GF Gluten Free | GFO Gluten Free Option



WATERFRONT DINING AT ITS FINEST

Restaurant Week Winter 2026

January 20 – 31 | Tuesday – Friday | 11:30 am – 3 pm

Three-Course Prix-Fixe Lunch \$35 pp (plus 11% sales tax and 20% gratuity)

First Course

Curried Apple & Butternut Squash Bisque V | GF
balsamic reduction/toasted pepitas

Smoky Pear Salad V | N | GF
frisée & baby romaine/candied walnuts/
gorgonzola/apple-honey vinaigrette

Second Course

Pan Seared Bronzini GF
toasted wild rice/butternut squash & apple/
maple-mustard glaze/fresh herb & fennel salad

Sweet & Sticky Short Rib GF
potato purée/asparagus

Italian Sausage Tortellini
truffle chicken & sundried tomato sausage/
wild mushrooms/spinach/truffle butter sauce

Roasted Wild Mushroom Risotto V+
sundried tomatoes/asparagus

Third Course

Maple Cheesecake V | GF
salted caramel

Key Lime Pie V
graham cracker crust

Seasonal Sorbet V+ | GF

Chateau Laribotte Sauternes

N Nuts | S Shellfish | P Pork | V Vegetarian | V+ Vegan | GF Gluten Free | GFO Gluten Free Option



WATERFRONT DINING AT ITS FINEST

Restaurant Week Winter 2026

January 20 – 31 | Saturday 9 am – 3 pm | Sunday 9 am – 5 pm

Three-Course Prix-Fixe Brunch \$35 pp (plus 11% sales tax and 20% gratuity)

First Course

Belaire Bleu Mimosa

limited edition belaire bleu sparkling wine/pineapple juice

Big Blueberry Danish Muffin

dipped mini-croissants

Smoked Salmon Salad

bagel chips/herb-citrus salad

Second Course

Steak & Eggs GFO (+ \$15)

NY strip/potato latkes/two eggs your way

Spiced Fried Chicken

sweet potato biscuits/maple glaze/two eggs your way

Traditional Eggs Benedict P | GFO

canadian-style bacon/house hollandaise/chives/toasted english muffin/
two poached eggs/classic fries, breakfast potatoes or side salad

French Toast Bread Pudding V

whipped maple butter/powdered sugar/maple syrup/berries

Third Course

Maple Cheesecake V | GF

salted caramel

Affogato GF

vanilla bean gelato & espresso

Seasonal Sorbet V+ | GF

N Nuts | S Shellfish | P Pork | V Vegetarian | V+ Vegan | GF Gluten Free | GFO Gluten Free Option