

TO SHARE

Tomato & Burrata Flatbread 16 san marzano tomatoes, basil roasted corn, extra virgin olive oil	Phyllo Prawns with Fried Baby Eggplant 18 romesco sauce, reduced balsamic glaze
Jerk Chicken Flatbread 17 jalapeños, pineapple, cilantro, red onion	Dipped & Sliced Platter 20 selection of local charcuterie house made dips, house pickles activated charcoal forno bread marinated olives
Smoked Salmon & Lobster Flatbread 20 lemon mascarpone, chives, caviar	BLACK+BLUE Beef Tartare 19 truffled american wagyu beef balsamic ash aioli, local blue cheese cured yolk, lavash crisps
Mac & Cheese Sticks 13 truffle cheese sauce	

THE OCEAN

Halibut & Dungeness Crab Ceviche 19 tomatillos, pickled rhubarb orange segment, serrano lime marinade gazpacho	Lobster & Caviar Tart 19 avocado, lemon saffron mascarpone summer flowers
Spicy Ahi Tuna Poke 18 ahi tuna, avocado, charred pineapple seaweed salad, nori, taro chips ponzu sauce	Josper Baked West Coast Seafood Platter 120 prawns, mussels, clams, wild pink scallops 1lb of snow crab clusters, smoked salmon avocado purée, kaiso seaweed salad shishito peppers, kabayaki miso butter

FROM THE GARDEN

Caesar Salad 12 romaine, parmesan croutons signature dressing	Tiny Vegetable Crudites & Smoked Carrot Pot de Crème 14 sundried tomato hummus, forno toast
Summer Field Salad 14 heirloom tomato & stone fruit salad burrata cheese, avocado, sweet corn toasted almond & rye crumb nasturtium verjus vinaigrette	Jerk Chicken Salad 19 grilled jerk chicken, greens, pineapple avocado, cucumber, cilantro chilli-lime dressing
Asparagus & Endive Salad with Truffled Egg 14 crisp prosciutto, sour dough toast herb neufchatel cheese, pistachio egg yolk bottarga, organic baby greens	

MEATS

CANADIAN PRIME

served with cous cous salad

Tenderloin 52 (8oz)	Roof Beef Burger 18 ⁹⁵ 10oz prime beef patty, tomato jam onion ring, smoked bacon roasted garlic aioli, hand cut fries
New York Strip Loin 55 (14oz)	
Rib Eye 69 (16oz)	

JAPANESE WAGYU

served with cous cous salad

Wagyu cattle are known worldwide for producing meat with exceptional marbling and naturally enhanced flavour, tenderness and juiciness. All of our Japanese Wagyu have a quality score of A5 and marble score between 8-10.

New York Strip 24 per oz (6oz, 8oz, 12oz)
Rib Eye 21 per oz (8oz, 12oz)

SKEWERS

FROM THE JOSPER WOOD FIRE GRILL

all skewers served with summer cous cous salad
marinated artichokes, slivered almonds, sultanas, orange segments
shishito peppers, romesco sauce

Jerk Chicken 26
secret island recipe

Beef Shortrib Kalbi 28
sweet sesame soy, onions, chilli threads

BBQ Octopus & Chorizo 28
smoked paprika marinated

Surf & Turf 33
beef tenderloin, atlantic lobster tail, tiger prawns

Spicy Tiger Prawn 38
Lobster & Scallop
chilli lime marinade

Grilled Lamb Skewer 27
mint remoulade

substitute cous cous for any side or caesar salad \$3

TACOS 18

corn tortillas, guacamole, salsa
signature hot sauce, crispy tortilla chips

Carne Asada (BEEF)
Grilled White Fish
Jerk Chicken
Al Pastor (PORK)

SIDES

Salt Baked Sweet Potatoes 9
feta, basil, white balsamic

Brussels Sprouts 11
lemon, capers, parmesan

B+B Fries 8
b+b signature spice

Josper Roasted Summer Vegetables 9
aubergine, vine tomatoes, king oyster mushrooms

ON ICE

Chilled Platter 120 fresh oysters, jumbo tiger prawns lobster tail, dungeness crab, snow crab <i>served with horseradish, cocktail sauce lemon aioli, mignonette</i>	Oysters MP daily selection
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THE ROOF SUMMER 110 TASTING PLATTER

lobster tart, mac & cheese, jerk chicken skewer,
seafood skewer, 12oz New York striploin, choice of side