

TO SHARE

Tomato & Burrata Flatbread 16	Phyllo Prawns with Fried Baby Eggplant 18
tomato sauce, mozzarella, basil san marzano tomatoes	tiger prawns, crispy eggplant, romesco sauce balsamic reduction, green onions
Jerk Chicken Flatbread 18	Mac & Cheese Sticks 14
grilled jerk chicken, sour cream mozzarella, jalapeños, pineapple red onions, cilantro	truffle cheese sauce
Smoked Salmon & Avocado Flatbread 18	Charcuterie & Cheese 24
smoked salmon, diced avocado frisée salad, fried capers, pickled red onions	hummus, olive tapanade, forno bread

TO START

French Onion Soup 15	☞ Chilled Platter 120
glazed onions, gruyère, parmesan crouton	fresh oysters, jumbo tiger prawns ½ lobster, snow crab, mussels served with cocktail sauce, mignonette horseradish, lemon
Surf & Turf Tartare 19	☞ Fresh Shucked Oysters
prime beef, local salmon, roasted pears pickled beets, crostini, micro greens house mustard, ponzu	Daily Selection - MP
Mussels & Frites 20	Kusshi - MP
chorizo, butter beans, arrabbiata sauce	served with cocktail sauce, mignonette horseradish, lemon
Tuna Screamer 16	
ahi tuna, serrano chillies, daikon tobiko, ponzu	

FROM THE GARDEN

Caesar Salad 13	Steak Salad 26
crisp romaine, garlic butter croutons signature parmesan dressing	prime striploin, baby romaine wedge onion rings, blue cheese, mustard vinaigrette almond crumbs
☞ Jerk Chicken Salad 19	☞ Winter Squash Salad 15
grilled jerk chicken, greens, pineapple avocado, cucumber, tomatoes chili-lime dressing	josper roasted squash, caramelized pears greens, pumpkin seeds, ricotta salata sultanas, apple vinaigrette

THE ROOF

TASTING PLATTER FOR TWO 120

14oz new york striploin, jerk chicken skewer, tiger prawn & lobster skewer, mac & cheese
seasonal roasted vegetables, choice of one side

SIDES

☞ Salt Baked Sweet Potatoes 10	B&B Fries 9
macedonian feta, basil, balsamic reduction	B&B signature spice
Brussel Sprouts 12	☞ Seasonal Vegetables Squash 9
lemon, parmesan, capers, chili flakes	josper roasted

MEATS

Roof Beef Burger 19

tomato jam, mustard aioli, bacon, onion ring, lettuce, tomato

SKEWERS

FROM THE JOSPER WOOD FIRE GRILL

*all skewers served with grilled squash, ancient grain salad
and seasonal roasted vegetables*

Jerk Chicken 26

secret island recipe

Beef Tenderloin Skewer 32

signature steak spice

Octopus & Chorizo 28

paprika & garlic rub

Surf & Turf 35

beef tenderloin, atlantic lobster tail, tiger prawns

Scallops & Bacon 36

chimichurri rub

Crispy Pork Belly 26

szechuan chili rub

substitute ancient grain salad for caesar salad or any side \$3

☞ CANADIAN PRIME

all cuts served with B&B fries and seasonal roasted vegetables

Prime grade beef features abundant marbling; red meat laced with an even distribution of fat. The presence of this fat creates a more tender and juicy cut of beef that cooks well in all conditions. Only 2% of graded beef is rated Prime.

Tenderloin	55 (8oz)
New York Striploin	55 (14oz)
Rib Eye	69 (16oz)
Bone-In Rib Steak	89 (20oz)
Porterhouse	145 (38oz)

☞ JAPANESE A5 WAGYU

served with B&B fries and seasonal roasted vegetables

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.

Rib Eye	21 per oz (8oz, 12oz)
New York Striploin	24 per oz (6oz, 8oz, 12oz)
Rib Cap	31 per oz (6oz, 8oz)