

# PASTA

## SPAGHETTI CARBONARA \$24

Spaghetti tossed with double-smoked bacon, eggs, cracked black pepper, parmesan, and pecorino cheese.

## BUTTERNUT SQUASH RAVIOLI \$25

Ravioli stuffed with sweet butternut squash, served in a porcini mushroom cream sauce with sautéed mushrooms and a drizzle of truffle oil.

## SPAGHETTI AND MEATBALLS OR SPAGHETTI BOLOGNESE \$21

Your choice of house-made meatballs in marinara sauce with fresh basil and parmesan, or hearty house-made meat sauce with parmesan and basil.

Artfully prepared pasta dishes highlighting timeless flavors, fresh ingredients, and soulful simplicity. **Gluten free - Add \$2**

## GNOCCHI POMODORA \$23

Pillowy gnocchi in a rich tomato sauce, topped with fresh ricotta and basil.

## FUSILLI VODKA \$24

Fusilli pasta with double-smoked bacon in a creamy tomato vodka sauce.

## FUSILLI PRIMAVERA \$23

Fusilli with seasonal vegetables in a spicy tomato sauce, finished with creamy goat cheese.

## SEAFOOD LINGUINI \$32

Linguini with shrimp, calamari, scallops, and mussels sautéed in garlic, shallots, white wine, and tomato sauce.

## PAPPARDELLE CALABRESE \$24

Pappardelle tossed with house-made spicy fennel sausage, peas, mushrooms, white wine, extra virgin olive oil, and parmesan.

## PENNE CHICKEN PESTO \$24

Grilled chicken with cherry tomatoes and peas in a creamy basil pesto sauce.

## PENNE ALFREDO OR PENNE POMODORO \$20

Your choice of penne in a rich cream sauce topped with parmesan cheese, or penne in marinara sauce with fresh basil and parmesan.

# RISOTTO

A warm and hearty favorite, made with seasonal ingredients and slowly simmered for deep, comforting flavor in every bite.

## MUSHROOM RISOTTO \$24

Creamy risotto with a medley of wild mushrooms, finished with parmesan and a drizzle of truffle oil.

## SEAFOOD RISOTTO \$30

Risotto with shrimp, calamari, scallops, and mussels sautéed in garlic, shallots, white wine, and tomato sauce.

## CHICKEN RISOTTO \$25

Grilled chicken and peas in a creamy basil pesto risotto, topped with parmesan cheese.

## RISOTTO PRIMAVERA \$24

Risotto with seasonal vegetables in a light tomato sauce, finished with parmesan cheese.

# THE MAIN EVENT

Expertly curated entrées showcasing a balance of flavors, textures, and ingredients—from land, sea, and field. Signature dishes that highlight our chef’s passion for timeless cooking.

## MEDITERRANEAN CHICKEN \$32

Grilled chicken breast topped with black olives, grilled red peppers, zucchini, and creamy goat cheese, drizzled with Mediterranean herb sauce. Served with roasted potatoes and seasonal vegetables.

## PAN-SEARED PISTACHIO SALMON \$32

Pan-seared salmon served in a rich, creamy pistachio sauce, accompanied by roasted potatoes and seasonal vegetables.

## VEAL PARMIGIANA \$32

Breaded veal cutlet topped with mozzarella, tomato basil sauce, and sliced prosciutto. Served with your choice of penne marinara or roasted potatoes and vegetables.

## CHICKEN PARMIGIANA \$28

Breaded chicken breast topped with mozzarella and tomato basil sauce. Served with your choice of penne marinara or roasted potatoes and seasonal vegetables.

## YORKSHIRE PUDDING DINNER \$28

Shaved roast beef with mushrooms, smothered in rich gravy, and served in a house-made Yorkshire pudding, and garnished with crispy onion straws. Served with garlic mashed potatoes and seasonal vegetables.

## POT ROAST DINNER \$32

Tender, slow-cooked pot roast served with garlic mashed potatoes and seasonal vegetables, all topped with rich gravy and crispy onion straws.

## STEAK FRITES \$30

AAA 8 oz. sirloin cooked to your perfection, topped with crispy onion straws, served with house-made peppercorn sauce for dipping, and crispy house-seasoned fries.

## STRIPLOIN DINNER \$40

12 oz. AAA New York striploin, grilled to your liking, served with roasted potatoes, seasonal vegetables, and a side of house-made peppercorn sauce.

# waterfront

KITCHEN + BAR

# THE OPENING ACT

Crafted to awaken the appetite - featuring bold flavors, simple ingredients, and timeless recipes meant to whet your appetite.

## DAILY SOUP - \$8

Something new every day! Served with toasted bread. Ask your server for today’s delicious selection.

## MUSHROOM BISQUE \$9

A velvety, slow-simmered blend of wild mushrooms, cream, and aromatic herbs. Earthy, savory, and perfectly comforting! Served with toasted bread.

## CRISPY BRUSSEL SPROUTS \$14

Fried until golden and crisp, then drizzled with a tangy balsamic glaze and finished with shaved parmesan.

## CRISPY BABY CORN \$13

Crispy fried corn on the cob pieces, served golden and crunchy with a cool, creamy avocado dipping sauce.

## ARANCINI \$14

Crispy golden risotto balls filled with melted mozzarella, served over a spicy tomato sauce and finished with a sprinkle of parmesan.

## BRUSCHETTA \$14

A vibrant mix of diced tomatoes, fresh basil, and garlic, tossed in extra virgin olive oil and served atop parmesan ciabatta.

## SPINACH DIP \$16

A warm, creamy blend of spinach and artichoke hearts, topped with melted Monterey Jack cheese and served with crispy tortilla chips.

## SHRIMP SCAMPI \$17

Succulent tiger shrimp sautéed in garlic, white wine, and lemon butter, served with garlic bread for dipping.

## OLIVE MISTE \$9

A warm medley of marinated mixed olives, infused with herbs and citrus for a burst of flavor

## ANTIPASTO PLATE \$19

An Italian-inspired selection of prosciutto, spicy salami, marinated olives, fresh mozzarella, and Grana Padano, served with warm garlic knots.

## MEATBALLS SLIDERS \$15

Tender house-made meatballs smothered in marinara sauce and topped with melted mozzarella, served on toasted slider buns.

## BEEF SLIDERS \$15

Juicy ground beef sliders topped with melted cheddar cheese, mayonnaise and arugula - served on toasted slider buns.

## CLASSIC WINGS \$20

Herb and garlic-marinated, non-breaded chicken wings, tossed in your choice of sauce and cooked to perfection. Served with house-made ranch or blue cheese dressing and a side of crispy house-seasoned fries. Sauces: Hot Honey, BBQ, Caribbean Jerk, Sweet Chili or Buffalo Hot

## GRILLED CALAMARI \$19

Tender grilled calamari tossed with cherry tomatoes, black olives, capers, anchovies, and fresh parsley, finished with a splash of white wine and served with charred lemon.

## FRIED CALAMARI \$18

Lightly hand battered calamari, served with horseradish garlic aioli, and garnished with a lemon wedge.

## MUSSELS \$17

Steamed mussels simmered with garlic, shallots, and butter, served in your choice of white wine sauce or light tomato broth, accompanied by warm garlic knots.

## SCALLOPS \$18

Tender sea scallops in crispy prosciutto, finished with a delicious green pea purée

# FROM THE GARDEN

Thoughtfully composed salads with a subtle touch of artistry—a celebration of simplicity, texture, and flavour.

**Add Bacon \$4 Add Chicken \$8 Add Shrimp \$10 Add Salmon or Steak \$15 to any salad**

**Dressings: Balsamic Vinaigrette, Raspberry Vinaigrette, Italian, Greek or one of our house-made dressings – Oil and Vinegar, Lemon Vinegar, Ginger Lime, Honey Mustard, Garden Herb Vinaigrette Blue Cheese, Ranch, Caesar CAESAR - SM \$10 LG \$16**

Crisp romaine lettuce tossed in house-made Caesar dressing, topped with crispy bacon, crunchy croutons, and shaved parmesan.

**GREEK - SM 10 LG \$16**

Crispy greens tossed with tomatoes, cucumbers, red and green peppers, onions, Kalamata olives and feta cheese.

**CAPRESE \$16**

Ripe tomatoes layered with Fior di latte, and basil, drizzled with extra-virgin olive oil and a rich balsamic glaze.

**CHEF SALAD \$14**

A fresh mix of greens, cucumber, cherry tomatoes, and red onions,

served with your choice of dressing.

**FUNGHI SALAD \$17**

Oven-roasted oyster mushrooms with garlic and arugula, topped with parmesan, toasted breadcrumbs, and a drizzle of olive oil and balsamic glaze.

**BEET & BURRATA \$22**

Mixed greens topped with herb-roasted beets, creamy fresh burrata, toasted pine nuts, and finished with a zesty ginger-lime dressing and balsamic glaze.

**CHICKPEA TOMATO BASIL SALAD \$20**

A fresh mix of chickpeas, cherry tomatoes, cucumber, and fragrant

basil, tossed in a zesty ginger-lime dressing.

**GRILLED CHICKEN AVOCADO BOWL \$25**

Grilled chicken served over mixed greens with avocado, cherry tomatoes, broccoli, red peppers, and cucumber, finished with a smooth, creamy avocado dressing.

**CHICKEN TENDERS SALAD \$25**

Crispy breaded chicken tenders served over mixed greens with hard-boiled egg, bacon, croutons, and artichoke hearts, tossed in a sweet and tangy honey mustard dressing.

# HANDHELDS & BURGERS

A crave-worthy lineup of stacked sandwiches and juicy burgers, each packed with bold, unforgettable flavors.

All sandwiches and burgers are served with your choice of house-seasoned fries or Chef salad.

**Substitute Caesar or Greek salad, add \$3. Add gravy on side \$2**

**WATERFRONT SIGNATURE**

**GRILLED CHEESE SANDWICH \$20**

Pepperoni, arugula, marinara and mozzarella on lemon-parmesan crusted bistro bread

**BRIE CHICKEN SANDWICH \$20**

Crispy chicken topped with creamy brie, horseradish garlic aioli, tangy cranberry mayo, and fresh arugula, served on a toasted ciabatta bun.

**TURKEY SANDWICH \$20**

Roast turkey with Swiss cheese, arugula, and cranberry mayo, served on a toasted ciabatta bun.

**CHICKEN CLUB SANDWICH \$20**

Grilled marinated chicken breast layered with smoked bacon, Monterey Jack cheese, crisp lettuce, tomato, and mayo, served on toasted bistro bread.

**CHICKEN FINGERS DINNER \$20**

5 breaded chicken tenders served with your choice of sauce and side

**GRILLED VEGGIE SANDWICH \$18**

Grilled zucchini, red and green peppers, eggplant, and Portobello mushrooms layered with creamy goat cheese and basil mayo, served on toasted bistro bread.

**MONTREAL SMOKED MEAT SANDWICH \$20**

Hand-sliced Montreal smoked meat piled high on a ciabatta bun with Swiss cheese, zesty mustard, and horse radish garlic aioli. Topped with a pickle.

**FRENCH BEEF DIP \$22**

Tender sliced roast beef topped with crispy onions, melted Swiss cheese, and horseradish garlic aioli, served on a toasted ciabatta bun with rich au jus for dipping.

**WATERFRONT CLASSIC BURGER \$17**

An 8 oz. juicy, char-broiled premium ground beef burger with Dijon mayo, crisp lettuce, fresh tomato, sliced onion, and pickle, served on a toasted bun.

**CHEF'S DELUXE BURGER \$21**

An 8 oz. juicy, char-broiled prime rib burger with melted cheddar cheese, Dijon mayo, crispy bacon, crisp lettuce, fresh tomato, sliced onion, and pickle, served on a toasted bun.

**MUSHROOM BACON & SWISS BURGER \$22**

An 8 oz. juicy, char-broiled premium beef burger topped with sautéed mushrooms, crispy bacon, melted Swiss cheese, and Dijon mayo, finished with crisp lettuce, fresh tomato, sliced onion, and pickle on a toasted bun.

**MAKE MINE MESSY BURGER \$23**

An 8 oz. juicy, char-broiled premium beef burger loaded with crispy bacon, fresh arugula, tomato, Monterey Jack cheese, two crunchy onion rings, and Dijon mayo—smothered in honey BBQ sauce for a deliciously messy bite.

# PIZZA

**12” thin crust | Gluten free Add \$3**

Delicately crisp and masterfully baked in a stone oven, our thin crust pizzas offer a refined balance of texture and taste, highlighting the purity of each fresh ingredient.

**CHEESE PIZZA \$14**

Tomato sauce and mozzarella

**PEPPERONI \$18**

Tomato sauce, mozzarella, pepperoni, and oregano

**HAWAIIAN \$20**

Tomato sauce, mozzarella, ham, bacon, and pineapple

**MARINARA \$15**

Tomato sauce, oregano, garlic, basil, and olive oil

**PIZZA FROMAGE \$21**

Tomato sauce, mozzarella, fior di latte mozzarella, Gorgonzola, and parmesan

**NAPOLETANA \$19**

Spicy tomato sauce, mozzarella, anchovies, green olives oregano, and basil oil

**TRASGRESSORE \$21**

White pizza with mozzarella, Gorgonzola, potatoes, house made spicy sausage, and fresh rosemary

**WATERFRONT FUOCO \$23**

Tomate sauce, mozzarella, Gorgonzola, house made spicy sausage, roasted red peppers, and red onions

**BURRATA CAPRESE \$26**

Basil pesto, roasted cherry tomatoes, sliced prosciutto, arugula, fresh burrata, and olive oil

**TUNA PIZZA \$22**

Spicy tomato sauce, mozzarella, Italian tuna, red onions, and capers.

**FOLDED PIZZA \$22 – served cold**

Folded white pizza with sliced prosciutto, arugula, fresh tomato, fior di latte, and basil oil

**MARGHERITA \$17**

Tomato sauce, fresh mozzarella, basil, and basil oil drizzle

**PRIMAVERA \$21**

Tomato sauce, mozzarella, grilled zucchini, red peppers, onions, mushrooms and goat cheese

**CAPRICCIOSA \$22**

Tomato sauce, mozzarella, ham, mushrooms, artichokes, and Kalamata olives

**MEAT LOVERS \$25**

Tomato sauce, house made sausage, pepperoni, bacon, and spicy salami

**DIAVOLA \$23**

Spicy tomato sauce, mozzarella, spicy salami, roasted red peppers, red onions, and black olives

**GENOVESE \$23**

Basil pesto, mozzarella, grilled chicken, roasted red peppers, and goat cheese

**FUNGHI \$23**

White base, mixed wild mushrooms, roasted garlic, mozzarella, Gorgonzola, and a drizzle of truffle oil

**BUFFALO CHICKEN \$22**

Buffalo sauce, mozzarella, gorgonzola, grilled chicken, red onions, and ranch drizzle

**BBQ CHICKEN \$22**

BBQ sauce, mozzarella, grilled chicken, red onions, and banana peppers

**EXTRA TOPPINGS LIST**

**Vegetables** - Add \$3 per item

Mushrooms, green peppers, spinach, onions, tomato, arugula, red peppers, banana peppers, green olives, capers, pineapple, and Kalamata olives

**Cheese** - Add \$4 per item

Mozzarella, parmesan, fior di latte, burrata, goat cheese, gorgonzola

**Meat** - Add \$5

Chicken, pepperoni, bacon, sausage, meatballs, ham, spicy salami, anchovies and prosciutto

# SIDES

**FRIES \$7**

**ONION RINGS \$8**

**GARDEN DIP \$9**

Red and green peppers, cucumbers, carrots, cherry tomatoes, and asparagus – served with your choice if house made blue cheese or house made ranch dip.

**SIDE DIP \$2**

**CHARCUTERIE CUP \$12**

Pane fritto, cheddar cheese, broccoli, salami, green and black olives, pickle.

**SIDE MASHED \$5**

**SIDE ROASTED POTATOES \$5**

**SIDE GRAVY \$2**

**CLASSIC POUTINE \$14**

Our famous fries, gravy, and mozzarella cheese