

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 penne marinara.

CHICKEN PARMIGIANA \$28

Breaded chicken breast topped with mozzarella and tomato basil sauce. Served with penne marinara.

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 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

All orders come with complimentary bread upon request.

THE OPENING ACT

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

DAILY SOUP \$8

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 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 pane fritto.

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 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 focaccia bread.

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, 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 fries or Chef salad.

Substitute Caesar or Greek salad, add \$4. 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 \$20

Breaded chicken fingers with fries and a side of plum sauce.

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 \$2 (10” crust.)

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

POUTINE \$14

ONION RINGS \$8

GARDEN DIP \$9

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

SIDE DIP \$2

CHARCUTERIE CUP \$12

Pane fritto, parmesan cheese, bocconcini, salami, prosciutto, green and black olives, pickle.

SIDE MASHED \$5

SIDE ROASTED POTATOES \$5

SIDE GRAVY \$2