

options

SOUPS & SALADS

Daily Soup Creation 9.

Please Enquire as to Today's Creation

Caesar 11.

Romaine Lettuce, Double Smoked Bacon Lardon, Lemon Anchovy Dressing, Confit Garlic, Parmesan Shards, Capers
add Chicken 8.

Reds And Greens 11.

House Composed Lettuces, Clarmell Farms Chèvre, Dried Cherries, Fig and Cherry Vinegar Dressing

Charred Steak Salad 18.

Medium-Rare Strip Loin, Delectable Greens, Manotick Tomatoes, Chèvre Black Olive Dust, Cracked Mustard Seed-Rosemary and Horseradish Dressing

SNACKS

Fish and Chips 16.

Battered Cod, Fries, Rémoulade, Coleslaw

Au Naturel's Pizza 14.

Basil Pesto, Asparagus, Spinach, Feta, Mozzarella, Oven Roasted Tomato

SANDWICHES

Brookstreet Club 15.

Toasted Pullmans, Vine Ripened Tomato, Maple Bacon, Pulled Chicken, Aged White Cheddar

Burger 15.

Butter Lettuce, Onion Relish, Chipotle Ketchup, Aged White Cheddar, Smoked Bacon

Available From 2:00pm to Midnight

options / Sushi and Sashimi

Maki Rolls Cut Into Eight Pieces

Velvet

Tempura Shrimp, Masago, Cucumber, Avocado 15.

Clicky

Spicy Tuna, Cucumber, Yuzutobiko, Avocado 15.

Smoking

Smoked Salmon, Cream Cheese, Ikura Plum Sauce 15.

Unagi

B.B.Q Eel, Tempura Shrimp, Unagi Sauce 15.

Volcano

Scallop, Tobiko, Hot Chili Mayo, Wasabi Dust 15.

Kali

Crab Meat, Avocado, Masago, Cucumber 15.

Combination

Sushi

Nigiri (6) And Maki (8), Chef's Choice 20.

Sashimi

Chef's Choice (12) 20.

Sushi/Sashimi

Nigiri (6), Maki (8) And Sashimi (9), Chef's Choice 35.

By Sushi Chef N. Yasuda

Tuesday to Saturday 5:00pm To 10:00pm

Prices are exclusive of taxes and gratuities

options

SMALL PLATES BIG WINE

Rene J Wallis ~ Sommelier

Poutine 9.

Braised Beef and Jalapeno Havarti

07 Red, Tollgate,

Stratus Vineyards, VQA Niagara Peninsula 11. ~ 5oz

Crawfish and Lobster Etouffee 9.

09 Albarino, Dona Rosa,

Rias Baixas DO, Spain 13. ~ 5oz

Fat Tuesday Chicken Gumbo 9.

Buttermilk Biscuit

09 Sauvignon Blanc, Vintner's Private Reserve,

Peninsula Ridge Estates Winery, VQA Niagara Peninsula 14. ~ 5oz

Blackened Tuna 9.

Creole Spiced and Pan Seared Albacore Tuna, Buttermilk Biscuit and Coleslaw

09 Pinot Gris, Charisma, Pierre Sparr,

Alsace, France 11. ~ 5oz

Memphis Pulled Pork 9.

Cider Basted Heritage Hog, Tennessee Whiskey BBQ Sauce, Brookstreet's Monster Slaw

10 Merlot, Oyster Bay Wines,

Hawkes Bay, New Zealand 12. ~ 5oz

Tiger Shrimp Po' Boy 14.

Cajun Spiced Pan Shrimp, Brookstreet's Monster' Slaw, Greens, Vine Ripened Tomato

09 Riesling, Urban, By Nik Weis,

Mosel, Germany 9. ~ 5oz

CHARCUTERIE

Local and In House

A Collection of House Made Charcuterie and Selections from Mike McKenzie's "Seed to Sausage".

Platter Changes Daily, Please Enquire as to Today's Preparations

Sliced 8.

Selection of House Cured and Smoked Charcuterie

Accompanied With Seasonal Chutney, Artisan Crostini

Pressed 9.

House Made Sausage or Rillettes

Accompanied With Artisan Crostini, Pickled Vegetables

Charcuterie Platter 28.

Selection of House Made Terrines, Charcuterie and Chutney

Selections from Mike McKenzie's "Seed to Sausage"

Accompanied With Locally Sourced Cheese, Artisan Crostini

Enquire as to Today's Creation

10 Pinot Noir, Wild Ferment, Errazuriz

Casablanca Valley, Chile 13. ~ 5oz

Available From 5:00pm to 10:00pm

Prices are exclusive of taxes and gratuities