

LUNCH

APPETIZERS

Artisan Greens vg, gf | 16

cherry tomato medley, radish, dill, cucumber, lemon vinaigrette

Club Caesar Salad | 20

parmigiano reggiano, smoked bacon, focaccia croutons, house-made caesar dressing

salad add-ons

roasted chicken or cold poached salmon | +12 seared tuna | +15 marinated tofu | +6

Mushroom Soup vg, gf | 15

porcini, truffles, chives

Ontario Burrata v | 30

roasted peaches, cherry tomato medley, focaccia croutons, basil, aged balsamic

Ahi Tuna Tataki df, gf | 30

rare seared, sesame seeds, citrus ponzu, wasabi mayo, togarashi rice chips

Shrimp Cocktail df, gf | 25

ocean wise certified, yuzu cocktail sauce, lemon

Smoked Salmon Rillettes df | 25

poached and smoked salmon, lemon, crostini

ENTRÉES

Chicken Cobb Salad gf | 35

gorgonzola, tomato, avocado, hard boiled egg, bacon, white balsamic vinaigrette

Organic Quinoa Bowl v, df, gf | 28

tomato, radish, cucumber, hard boiled egg, avocado, mixed lettuce, hummus, chickpeas, lemon vinaigrette

Grilled Branzino df | 45

roasted fingerling potatoes, zucchini, hummus, tomato and olive vierge

Pan Seared Sea Scallops | 65

roasted cauliflower purée, quinoa, broccolini, hazelnuts, brown butter

Chicken Supreme gf | 35

creamy yukon potato mash, glazed baby carrots, roasted red pepper chimichurri

Steak Frites df | 65

grilled canadian prime striploin, fries, red wine jus

Mushroom Risotto v, gf | 30

wild and tame mushrooms, truffle oil, seasonal vegetables, parmigiano reggiano

Ricotta & Spinach Ravioli v | 30

butternut squash purée, brown butter, sage, toasted hazelnuts, parmigiano reggiano

v | vegetarian gf | gluten free vg | vegan df | dairy free

PRIX FIXE

TWO COURSES | 45

Soup du Jour

chef's daily soup

Artisan Greens vg, gf

cherry tomato medley, radish, dill, cucumber, lemon vinaigrette

Pan Roasted Heritage Salmon

fingerling potatoes, seasonal vegetables, sauce vierge

Chicken Supreme gf

creamy yukon potato mash, glazed baby carrots, roasted red pepper chimichurri

CLUB CLASSICS

Soup du Jour | MP

chef's daily soup

University Chicken BLT | 35

roasted chicken breast, tomato, lettuce, bacon, truffle aioli, pain au lait, fries

The 380 Burger | 30

6oz chuck and brisket, cheddar, boston bibb, tomato, onion, truffle aioli, fries

Smoked Salmon Tartine | 32

toasted sourdough, lemon cream cheese, pickled red onions, capers, dill, artisan greens

Omelette v, gf | 24

organic conestoga eggs, gruyère cheese, sautéed mushrooms, artisan greens

SIDES | 10

Fries | Seasonal Vegetables
Sautéed Mushrooms | Potato Mash

DINNER

APPETIZERS

Mushroom Soup vg, gf | 15
porcini, truffles, chives

Artisan Greens vg, gf | 16
cherry tomato medley, radish, dill, cucumber, lemon vinaigrette

Ontario Burrata v | 30
roasted peaches, cherry tomato medley, focaccia croutons, basil, aged balsamic

Ahi Tuna Tataki df, gf | 30
rare seared, sesame seeds, citrus ponzu, wasabi mayo, togarashi rice chips

Shrimp Cocktail df, gf | 25
ocean wise certified, yuzu cocktail sauce, lemon

Smoked Salmon Rillettes df | 25
poached and smoked salmon, lemon, crostini

ENTRÉES

Grilled Branzino df | 45
roasted fingerling potatoes, zucchini, hummus, tomato and olive vierge

Pan Seared Sea Scallops | 65
roasted cauliflower purée, quinoa, broccolini, hazelnuts, brown butter

Chicken Supreme gf | 35
creamy yukon potato mash, glazed baby carrots, roasted red pepper chimichurri

Braised Beef Short Rib gf | 60
butternut squash purée, delicata squash, sautéed kale, red wine jus

Steak Frites df | 65
grilled canadian prime striploin, fries, red wine jus

Ricotta & Spinach Ravioli v | 30
butternut squash purée, brown butter, sage, toasted hazelnuts, parmigiano reggiano

CLUB CLASSICS

Soup du Jour | MP
chef's daily soup

Club Caesar Salad | 20
parmigiano reggiano, smoked bacon, focaccia croutons, house-made caesar dressing

University Chicken BLT | 35
roasted chicken breast, tomato, lettuce, bacon, truffle aioli, pain au lait, fries

The 380 Burger | 30
6oz chuck and brisket, cheddar, boston bibb, tomato, onion, truffle aioli, fries

Mushroom Risotto v, gf | 30
wild and tame mushrooms, truffle oil, seasonal vegetables, parmigiano reggiano

SIDES | 10

Fries | Seasonal Vegetables
Sautéed Mushrooms | Potato Mash

BAR

SOUPS

Mushroom Soup vg, gf | 15
porcini, truffles, chives

Soup du Jour | MP
chef's daily soup

SALADS

add-ons roasted chicken | +12 cold poached salmon | +12 seared tuna | +15 marinated tofu | +6

Artisan Greens vg, gf | 16
cherry tomato medley, radish, dill, cucumber,
lemon vinaigrette

Club Caesar Salad | 20
parmigiano reggiano, smoked bacon, focaccia
croutons, house-made caesar dressing

APPETIZERS

Hummus v, df | 16
roasted red pepper, chickpeas, paprika,
olive oil, naan

Ahi Tuna Tataki df, gf | 30
rare seared, sesame seeds, citrus ponzu,
wasabi mayo, togarashi rice chips

Marinated Olives vg, gf | 12
herbs, citrus

Shrimp Cocktail df, gf | 25
ocean wise certified, yuzu cocktail sauce, lemon

French Fries v, df | 10
truffle aioli

Smoked Salmon Rillettes df | 25
poached and smoked salmon, lemon, crostini

Bacon Grilled Cheese | 16
smoked bacon, gruyère, cheddar, pain au lait, fries,
black pepper ketchup

Ontario Burrata v | 30
roasted peaches, cherry tomato medley, focaccia croutons,
basil, aged balsamic

ENTRÉES

University Chicken BLT | 35
roasted chicken breast, tomato, lettuce, bacon,
truffle aioli, pain au lait, fries

Smoked Salmon Tartine | 32
toasted sourdough, lemon cream cheese,
pickled red onions, capers, dill, artisan greens

The 380 Burger | 30
6oz chuck and brisket, cheddar, boston bibb,
tomato, onion, truffle aioli, fries

Omelette v, gf | 24
organic conestoga eggs, gruyère cheese, sautéed
mushrooms, artisan greens

Chicken Cobb Salad gf | 35
gorgonzola, tomato, avocado, hard boiled egg,
bacon, white balsamic vinaigrette

Organic Quinoa Bowl v, df, gf | 28
tomato, radish, cucumber, hard boiled egg,
avocado, mixed lettuce, hummus, chickpeas, lemon
vinaigrette