

STARTERS, SALADS AND SOUPS

POUTINE

CRISP KENNEBEC FRITES, GORGONZOLA CHEESE, RED WINE DEMI GLACE
\$10

CHICKEN LIVERS

PAN-SEARED WITH VEAL REDUCTION, PROSCIUTTO SLIVERS AND SHARP BLUE CHEESE
\$10

GARLIC PRAWNS

PAN SEARED WITH LEMON GARLIC BUTTER AND GARLIC BREAD
\$12

BLACK AND BLUE AHI TUNA

SEARED RARE, WASABI AND PONZU SAUCES, PICKLED VEGETABLES
\$12

MUSSELS

ASK YOUR SERVER FOR TODAY'S PRESENTATION
\$12

CRAB CAKE

ORGANIC SALAD, CHIPOTLE MAYONNAISE
\$12

TENDERLOIN CARPACCIO

SHAVED PARMESAN, CRISPY CAPERS, DIJON AIOLI
\$10

GORGONZOLA FONDUE

SLICED GARLIC BREAD
\$12

CAESAR SALAD

CRISP ROMAINE, HOUSE-MADE DRESSING, PARMESAN CHEESE \$8
ADD GRILLED CHICKEN \$8 ADD SAUTÉED PRAWNS \$8

ENGLISH STILTON SALAD

BARTLETT PEAR, PAPRIKA SPICED PECANS, ORGANIC GREENS, DIJON VINAIGRETTE
\$12

TOMATO SOUP

JUNIPER, CREAM, SMOKED BLACK OLIVE DRIZZLE
\$8

GARLIC CHEESE TOAST

\$5

SOUP OF THE DAY

\$8

BURGERS, SANDWICHES AND MAINS

BURGERS ARE SERVED ON A FRESH BUN WITH FRIES. ADD GREEN SALAD OR CAESAR SALAD \$3.

GRILLED CHICKEN SANDWICH

CHIPOTLE AIOLI, CHEDDAR CHEESE,
BBQ SAUCE

\$14

VEGETARIAN BURGER

SOY-VEGGIE PATTY WITH CHIPOTLE AIOLI AND
AVOCADO

\$12

ORGANIC HANGER STEAK SANDWICH

SLICED MEDIUM RARE ON GARLIC BAGUETTE WITH
PEPPERCORN SAUCE

\$16

LAMB BURGER

GROUND LAMB SHOULDER, CRUMBLLED FETA, BASIL
AIOLI

\$14

THE HAMILTON STREET BURGER

HOUSE-GROUND CERTIFIED ANGUS BEEF, BACON,
AGED WHITE CHEDDAR, CHIPOTLE MAYO

\$14

PULLED PORK SANDWICH

SLOW-ROASTED BBQ PORK SHOULDER,
COLESLAW

\$14

HAMILTON STREET COBB SALAD

GRILLED CHICKEN, CHOPPED BACON, DICED TOMATO,
STILTON CHEESE, AVOCADO, CHOPPED EGG, DIJON DRESSING

\$14

CAVATAPPI

SPIRAL PASTA, BRAISED SHORT RIB, CAFÉ AU LAIT SAUCE

\$14

RAVIOLI

BLACK TRUFFLE POTATO FILLED, WALNUTS, CARAMELIZED SHALLOT CREAM,
TOMATO, ARUGULA

\$12

MACARONI AND CHEESE

CURLY PASTA, CREAMY CHEESE SAUCE, GARLIC BREAD

\$12

ADD HOUSE MADE CHORIZO SAUSAGE \$4

MUSHROOM RISOTTO

BRAISED LEEKS, PARMESAN CHEESE, TRUFFLE BUTTER

\$16

GRILLED WILD SOCKEYE SALMON

WHIPPED GOAT CHEESE, VEGETABLE RISOTTO, BALSAMIC REDUCTION

\$16

MEATLOAF

HOUSE-GROUND STEAK, CRISP FRIES, RED WINE DEMI GLACE,
ORGANIC GREENS

\$14

SHEPHERD'S PIE

MINCED STEAK, PEAS, CARROTS, STILTON CHEESE, GARLIC MASHED POTATOES

\$12

NEW YORK STEAK

12 OZ CERTIFIED ANGUS BEEF STRIPLOIN, CRISPY FRIES, PEPPERCORN SAUCE

\$24

18% SERVICE CHARGE WILL BE ADDED FOR PARTIES OF 8 OR MORE