
APPETIZERS

DAILY SOUP ... \$12

chef inspired seasonal soups

v BREAD & BUTTER ... \$5

house baked bread, whipped butter, flaked salt

GF v HOUSE SALAD ... \$14

*mixed greens, tomato, cucumber, carrot,
tarragon & mustard vinaigrette*

CAESAR SALAD ... \$16

*romaine hearts, double smoked bacon,
croutons, shaved parmesan*

CRISP FRIED CALAMARI ... \$14

black pepper and lime aioli

STEAMED P.E.I. MUSSELS ... \$15

*white wine, tomatoes, herbs, garlic,
butter & grilled toast*

GF v GRILLED ASPARAGUS ... \$15

*local asparagus, grilled with lemon & served
with bearnaise sauce*

REUBEN CROQUETTES ... \$16

*potato, sauerkraut, corned beef, and Swiss
cheese crusted with panko, house-made
Thousand Island dressing*

CRISPY CRAB CAKES ... \$19

panko crusted cakes of crab, white fish and potato served with tomato remoulade

GF SURF & TURF SKEWERS ... \$19

grilled shrimp & beef tenderloin served with red chimichurri sauce

BURRATA ... \$20

sun-dried & cherry tomatoes, arugula pesto, pistachio and grilled toast

GF BEEF CARPACCIO ... \$20

pickled mushrooms, lemon, truffle aioli, parmesan

ENTRÉES

GF COBB SALAD ... \$27

mixed greens, grilled chicken, bacon, hard boiled egg, gorgonzola, avocado, red wine vinaigrette

GF STEAK OR SALMON NIÇOISE SALAD ... \$29

green beans, new potatoes, cherry tomatoes, grilled vegetables, arugula, hard boiled egg, olives, balsamic vinaigrette

v PAPPARDELLE ... \$29

herb cream sauce, cherry tomatoes, shallot, arugula, mushrooms

• add chicken, shrimp, salmon, or beef ... \$9 •

GF v ROASTED PORTOBELLO MUSHROOM STEAK ... \$29

fried polenta, red chimichurri, avocado cream

CHICKEN PICADA ... \$35

linguine, lemon caper sauce, panko crusted chicken breast, arugula pesto, bocconcini

GF ROASTED BLACK COD ... \$39

pea risotto, lightly curried peas

GF SALMON OSCAR ... \$39

pan seared salmon, crab, wild rice & asparagus salad, arugula, bearnaise sauce

GF PORK PORTERHOUSE ... \$39

mashed potatoes, grilled asparagus, grainy mustard cream sauce



STEAK FRITES MENU



*Choose your char grilled steak and enjoy with Foster's original
house-cut fries and bearnaise sauce*

6 OZ FLAT IRON ... \$39
8 OZ SIRLOIN ... \$42

10 OZ STRIPLOIN ... \$46
8 OZ TENDERLOIN ... \$56

FOSTER'S CLASSIC STEAK HOUSE MENU

*Choose your char grilled steak served with seasonal vegetables,
house-cut fries, mashed or herb roasted new potatoes*

8 OZ SIRLOIN ... \$45
10 OZ STRIPLOIN ... \$49

8 OZ TENDERLOIN ... \$59
14 OZ CDN PRIME RIB EYE ... \$69

ADD HOUSE SAUCES & TOPPINGS to ANY STEAK... \$3 ea
*Foster's red wine jus, caramelized onions, sautéed mushrooms, gorgonzola,
green peppercorn and brandy, béarnaise, chimichurri, peppercorn crust*

FOSTER'S BURGERS

house-made burgers come with hand-cut fries, aioli, lettuce, tomato, red onion & pickle
Substitute: Gluten Free Bun ... \$4

BEEF BURGER ... \$24

LAMB BURGER ... \$26

VEGETARIAN BURGER ... \$19

topped with goat cheese & green tomato chutney

EXTRA TOPPINGS ... \$3 each:
*4 year old cheddar, gorgonzola, Swiss, goat cheese,
bacon, caramelized onions, sautéed mushrooms, green tomato chutney, peppercorn crust*