
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*

TOMATO GAZPACHO ... \$14

*local tomatoes, fresh herbs, olive oil, served
chilled*

CRISP FRIED CALAMARI ... \$14

black pepper and lime aioli

CAESAR SALAD ... \$16

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

v TOMATO & FETA TOAST ... \$16

*local heirloom tomato salad, served on grilled
toast, olive oil*

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

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

CRISPY CRAB CAKES ... \$19

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

REUBEN CROQUETTES ... \$16

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

BURRATA ... \$20

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

GF SURF & TURF SKEWERS ... \$19

grilled shrimp & beef tenderloin served with red chimichurri sauce

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

• Pairs with Seasons Pinot Grigio •

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

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

• Pairs with Fresh Rosé •

v PAPPARDELLE ... \$29

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

ADD chicken, shrimp, salmon, or beef... \$9

• Pairs with East Dell Riesling •

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

fried polenta, red chimichurri, avocado cream

• Pairs with Vina Amalia Malbec •

CHICKEN PICATTA ... \$35

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

• Pairs with Misty Cove Sauvignon Blanc •

GF SPICE RUBBED BLACK COD ... \$39

lemon garlic orzo with peas & grilled pineapple salsa

• Pairs with Misty Cove Sauvignon Blanc •

GF SALMON OSCAR ... \$39

pan seared salmon, crab, wild rice & charred cherry tomato salad, arugula, béarnaise sauce

• Pairs with Seasons Chardonnay •

GF PORK PORTERHOUSE ... \$39

choice of potatoes, tomato salad, charred rapini, lemon, grainy mustard cream sauce

• Pairs with Domaine de Bachellery Pinot Noir •



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 each
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

• Pairs with Seasons Cab Merlot •

VEGETARIAN BURGER ... \$21

topped with goat cheese & tomato chutney

• Pairs with Domaine de Bachellery Pinot Noir •

LAMB BURGER ... \$26

• Pairs with Lorini Chianti •

SALMON BURGER ... \$26

*Salmon patty, herbed yogurt,
pickled red onion, arugula*

• Pairs with Pepper Tree Shiraz •

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