

ON THE LAM

[G O U R M E T + R A W]

MARCH 17TH TO 20TH 4PM TO 8PM

TAKEOUT ONLY.

LUCKY LIME OYSTERS fresh horseradish - lemon - mignonette 3.5 - 18 - 36

KALE CAESAR SALAD double smoked bacon - parmesan - basil 13

P.E.I MUSSELS tomato - garlic - shallot - chillies - white wine 14

FISH TACOS (2) crispy fried pickerel - pico de gallo 12

CAVATELLI baby octopus - san marzano - bone marrow 22

RISOTTO sweet pea - pancetta - manchego - chive 19

BLACKENED SALMON bellavitano grits - heirloom tomato - basil 26

SALISBURY STEAK (medium) garlic mashed potato - mushroom gravy - seared foie gras 26

CANADIAN PRIME BEEF TENDERLOIN medium rare sous vide - veal reduction - garlic chips 36

DINNER FOR 2 (COME WITH 2 SIDES)

28oz. RIBEYE medium rare sous vide - veal reduction - garlic chips 82

BUFFALO CAULIFLOWER crispy onion - carrot celery slaw 12

BLACK TRUFFLE PUFFED POTATOES 14

CHOCOLATE SPONGE TOFFEE 7

SAMPLE MENU

Find current menus online @onthelamrestaurant