

A LITTLE SUMPIN'

SOUP OF THE DAY		9
<i>chef's inspired creation, served table side</i>		
LINTON SALAD		9
<i>arugula, almonds, strawberries, goat cheese, pineapple chili vinaigrette</i>		
CAESAR SALAD		9
<i>smoked caesar dressing, croutons, parmesan, lemon wedge</i>		
SEARED SESAME SALMON		11
<i>cucumber souse, micro greens, miso drizzle</i>		
GRILLED JUMBO PRAWNS		13
<i>two tiger prawns, carrot and leek slaw, tropical fruit salsa</i>		
CRISPY DUCK CONFIT ROLL		10
<i>brie cheese, herb greens, blueberry compote</i>		
PRIME BEEF TIKKA		10
<i>raita dressing, aloo frites</i>		
TRADITIONAL STEAK TARTAR		12
<i>sunny side up quail egg, olive oil crostini</i>		
	NOT SO BEEFY	
WILD MUSHROOM RISOTTO		20
<i>mushrooms, spinach, toasted pistachios, cream</i>		
SEAFOOD SPECIAL		MARKET PRICE
<i>chef's inspiration</i>		
SMOKED PORK RACK		26
<i>12 oz, sweet and spicy chutney</i>		
BROME LAKE DUCK BREAST		28
<i>pan seared, citrus infused sherry glaze</i>		
GARLIC KING CRAB		36
<i>12oz crab, garlic butter</i>		
NEW ZEALAND RACK OF LAMB		32
<i>italian herbs, grainy mustard, parmesan crust</i>		
FRENCH HONEY-ROASTED CHICKEN SUPREME		20
<i>11 oz free range chicken breast, preserved lemons</i>		

RUSTICA



HERE'S THE BEEF



CANADA PRIME BEEF

We feature only the highest quality Canadian beef representing the top 0.3% of all federally-graded Canadian beef. All our steaks are prepared with our signature dry rub, seared under a 1500 degree broiler and basted with garlic butter.

NEW YORK <i>12 oz from the strip loin</i>	36
BONE IN PRIME RIB CHOP <i>18 oz - chef's favorite</i>	39
PETIT FILET MIGNON <i>6 oz of the most tender cut</i>	25
GRAND FILET MIGNON <i>10 oz of the most tender cut</i>	38
CHATEAUBRIAND <i>(please allow 25 minutes for medium rare)</i> <i>14 oz of prime beef tenderloin sliced and served at the table</i>	46
SURFS UP <i>4oz tenderloin, king crab, grilled prawn</i>	34

ALL OUR TURF CAN SURF

<i>king crab leg</i>	8
<i>jumbo prawn</i>	6

STEAK ENHANCEMENTS

béarnaise	2	blue cheese crust	2
port wine reduction	4	truffle butter	2
green peppercorn sauce	4	mushroom butter	2
horseradish Dijon cream	2		

RUSTICA

SIDES

LINTON SALAD	4	TRUFFLE ANGEL HAIR PASTA	6
BROCCOLINI	4	SWEET POTATO FRIES	4
SAUTÉED WILD MUSHROOMS	5	BAKED POTATO "FULLY DRESSED"	4
CHERRY TOMATOES	5	GARLIC FINGERLING POTATOES	5
PARMESAN ASPARAGUS	5	JASMINE RICE PILAF	4

Executive Chef Stefan Mahon

18% gratuity is added to all groups of eight or more.