



RUSTICA

Rustica Table d'hôte - \$99 Per Couple *

Select an item from each Course and a Bottle of Wine from our Sommelier's Selected List

* Substitute a bottle of wine from our Extended Wine List and receive a \$29 credit towards your wine selection

Three Course Dinner without Wine Selection - \$40 Per Person

TO START

SOUP OF THE DAY

chef's inspired creation, served table side

RUSTICA WINTER SALAD

*caramelized pears, candied pecans,
dried cranberries, shallot vinaigrette*

SEARED SCALLOP

wilted spinach, sundried tomato jam, aged balsamic glaze

MAIN COURSE

PETIT FILLET

5 oz Canadian Prime beef, port jus

SEAFOOD SPECIAL

chef's market inspired creation

CHICKEN SUPREME

free range chicken breast, roasted corn and artichoke cream sauce

18% gratuity is added to parties of eight or more.

MAIN COURSE CONTINUED

BRAISED SHORT RIBS

parsnip puree, cinnamon chocolate sauce

BUTTERNUT SQUASH RAVIOLI

brown butter, sage, parmesan chips

SIGNATURE CUTS - ADD \$12

*10oz grand filet mignon, 14oz chateaubriand (for two people only),
18oz prime bone-in rib steak*

SURF - ADD \$12

lobster tail

SIDE

(select one per guest)

*sautéed wild mushrooms, grilled asparagus, truffle capellini
potato gratin, onion rings, sweet potato fries*

TO FINISH

BAILEY'S CRÈME BRULÉE

served with house made sugar molasses cookie

DEEP FRIED CHEESE CAKE

raspberry coulis, bourbon caramel sauce



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