

APPETIZERS

GF DAILY SOUP ... \$7

seasonally inspired

GF V HOUSE SALAD ... \$9

*mixed greens, tomato, cucumber, carrot, red onion,
tarragon and whole grain mustard vinaigrette*

CAESAR SALAD ... \$11

*romaine hearts, double smoked bacon,
herbed croutons, shaved Parmesan*

GF BEET SALAD ... \$12

ricotta, harissa vinaigrette, toasted almonds

CRAB CAKES ... \$16

mango salsa, curried mayo

GF WARM MUSHROOM ARUGULA SALAD ... \$14

truffle vinaigrette, celery root purée, Parmesan

LAMB MEATBALLS ... \$12

grilled bread, goat cheese, tapenade

P.E.I. MUSSELS & FRESH GRILLED BREAD

CHOOSE FROM 3 WAYS ... \$14

** white wine, garlic fresh herbs, roasted pepper rouille **

** bacon, cider, green chilli, chimichurri **

** grainy mustard, white wine, dill cream **

GF ROASTED BUTTERNUT SQUASH RISOTTO ... \$12

*brussels sprouts, double smoked bacon,
Parmesan, toasted almonds*

CRISP FRIED CALAMARI ... \$12

"souvlaki" style grilled lemon, tzatziki

SHRIMP TEMPURA ... \$15

pickled ginger, togarashi mayo, scallions

v FOSTER'S MEZZE PLATTER ... \$15

*eggplant caviar, hummus, sweet potato carrot cumin,
Kalamata olives, grilled naan*

JAPANESE FRIED CHICKEN "KARA AGE STYLE" ... \$12

togarashi mayo, pickled carrot, cucumber salad

ENTRÉES

BUTTERMILK AND CIDER MARINADE FRIED CHICKEN ... \$24

crisp fried gnocchi, chipotle squash hash, purée

GF POACHED ATLANTIC SALMON ... \$26

root vegetable pave, sauce grabieche

GF HOUSE CURED AND COLD SMOKED PORK TENDERLOIN ... \$26

scallion fried rice, teriyaki, pickled mushroom salad

GF V COCONUT GREEN CURRY TOFU ... \$22

steamed jasmine rice, stirfried vegetables

DAILY FRESH FISH FEATURE ... \$ MARKET PRICE

responsibly sourced fresh catch

PAPPARDELLE PASTA ... \$23

*tenderloin tips, mushrooms, porcini cream,
spinach, shaved Parmesan*

ENTRÉE SALADS

GF V HOUSE SALAD ... \$13 CAESAR SALAD ... \$16

add tofu \$6, chicken \$8, shrimp \$10, salmon \$12

GF COBB SALAD ... \$22

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

CRAB CAKES ... \$23

celery root purée, fennel slaw, arugula, sauce grabieche

GF GRILLED SIRLOIN OR SALMON NIÇOISE SALAD ... \$25

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



*Char grilled, seasonal vegetables,
your choice of frites, mashed or baked potato
& Foster's red wine jus*

SIRLOIN ... \$32

STRIPLOIN ... \$34

TENDERLOIN ... \$36

HOUSE SIDES ... \$3

caramelized onions, onion rings, sautéed mushrooms

HOUSE SAUCES ... \$3

*green peppercorn and brandy, blue cheese sauce
and Foster's steak sauce*

FOSTER'S FEATURE STEAK ... \$33

*Char grilled to perfection 8oz sirloin, green peppercorn brandy sauce,
sautéed mushrooms, onion rings, choice of side*

• Indulge and make it a 3 course meal...

add an appetizer house or Caesar salad and a dessert for \$15 •

FOSTER'S GOURMET BURGERS

CHAR GRILLED TO PERFECTION

*every housemade burger comes with the best hand cut frites in town,
aioli, lettuce, tomato, pickle & onions*

BEEF BURGER ... \$17

LAMB BURGER ... \$18

VEGETARIAN ... \$17

** topped with goat cheese and salsa **

EXTRA TOPPINGS ... \$3

*4 year old cheddar, gorgonzola, goat cheese, bacon,
caramelized onions, sautéed mushrooms, onion rings*