

STARTERS

AERA CORNBREAD 15.
pimento, scallions, honey butter

CAESAR SALAD 21.
creamy garlic, anchovies, black pepper

CREAM OF MUSHROOM SOUP 16.
porcini, crème fraîche, truffles

CANADIAN OYSTERS 36.
half dozen

WEDGE SALAD 21.
iceberg lettuce, bacon bits, onion, pickles,
champagne vinaigrette

SHRIMP COCKTAIL 36.
cocktail sauce, cognac, lemon

STEAK TARTARE 29.
smoky mustard, everything-spiced toast, capers,
dill pickles, radish

PB&J FOIE GRAS 36.
seared québec foie gras, peanut butter, concord grapes

SUSHI & SANDWICHES

SASHIMI 36.
chef's choice sashimi, nori crisps, rice,
sesame root and shoot pickles

NIGIRI & TUNA MAKI 38.
six pieces of each, sesame root and shoot pickles

NOVA SCOTIA LOBSTER ROLLS 39.
tarragon mayo, celery, brown butter brioche
served with fries

DRY-AGED BEEF BURGER 34.
american cheese, caramelized onion, tomato, pickles
served with fries

*please inform us of any allergies. we will do our utmost to accommodate,
though we are unable to guarantee an allergen-free kitchen.*

BOWLS
& PASTAS

BROILED CHICKEN COBB SALAD 34.

avocado, tomato, cucumber, egg, bacon, feta cheese

WILD SALMON POKE BOWL 32.

tomato ponzu, rice, edamame, quinoa, toasted sesame, root and shoot pickles

SEARED TRUFFLE PONZU STEAK BOWL 42.

chopped sirloin, arugula, mushrooms, whipped sesame, edamame

MAC & CHEESE 28.

aged cheddar, truffled onion, brioche crumbs, mushrooms

RIGATONCINI 30.

tomato, roasted peppers, burrata cream, basil

FROM THE
BROILER

ONTARIO WELLINGTON COUNTY TENDERLOIN 5oz / 10oz 49. / 95.

U.S. PRIME RIB EYE 16oz / 24oz 135. / 175.

U.S. PRIME SIRLOIN 10oz 85.

U.S. PRIME PORTERHOUSE 40oz 295.

BROILED CHICKEN BREAST PAILLARD 32.

charred scallions, jalapeño chimichurri

SEARED BRANZINO SEA BASS FILLET 39.

tomato, pine nuts, lime, fennel

BROILED MARITIME SALMON FILLET 38.

hollandaise sauce, charred scallions

please note: an automatic gratuity of 20% will be added for groups of eight or more.

VEGETABLES & SIDES

FRENCH FRIES 16.

aera aioli

ROASTED BROCCOLI 18.

spiced vegetable bomba chutney,
pressed yoghurt

SAUTÉED MUSHROOMS 18.

thyme, shallots, brown butter

WHIPPED POTATOES 16.

buttermilk, yukon gold potatoes

CLASSIC STEAKHOUSE SPINACH 16.

creamy gruyère cheese,
caramelized onion

CRISPY BRUSSELS SPROUTS 18.

garlic, chili, sherry

CAULIFLOWER & CHEDDAR GRATIN 18.

knoydart farm white cheddar,
brioche crumbs

SAUCES 8.

complement any cut with sauce

glen breton whisky peppercorn

béarnaise

jalapeño chimichurri

DESSERTS

COCONUT CREAM PIE 18.

coconut crumble, vanilla crème,
toasted meringue, spiced rum caramel

STICKY BOURBON TOFFEE PUDDING 17.

vanilla ice cream, walnut crunch

MOLTEN LAVA CAKE 15.

nutella ice cream, candied hazelnuts,
chantilly

ICE CREAM 15.

FRUIT SORBET 16.