

Food Menu

Sociables

Warm Olive Bowl \$14

House Marinated Olive Mix with Chillies and Garlic, Sautéed Warm Served in a Skillet

Sizzling Mushroom \$16

Sautéed Cremini and Maitake Mushroom, Pesto, White Wine. Great add on for our Steak Entrees

Bone Marrow \$25

Roasted Canoe Style Marrow Bones, Brisket Marmalade, Parsley Salad, Corn Relish, House Bread

Kangs Fiery Pork \$23

Crisp Pork Belly, Gochujang and Ginger Glaze, Carrot Butter Glazed Gnocchi, Mustard Seed, Micro Greens

Crispy Maitake Mushrooms \$22

Seasoned Tempura, Tajin Seasoning, Asian Sesame Aioli, Green Onions

Bruschetta Gnocchi* \$22

Golden Seared Gnocchi, Garlic and Asiago Cheese, Topped with Fresh Bruschetta and Balsamic Reduction

Oysters on the Half Shell \$25

Fresh Shucked from PEI Fisheries with Mignonette, Lemon and Horseradish

Garlic Scallops \$29

Seared U10 Diver Scallops, White Wine Garlic Butter Beurre Blanc, Micro Green Salad

Black Tiger Shrimp Cocktail \$24

Served over Crushed Ice, Cocktail Sauce, Horseradish, Lemon

Charcuterie 2-3 People \$36 4-5 People \$64

Chef Selected Cured and Dry Aged Meats, Specialty Cheeses, House Pickled Vegetables, Breads, Crackers and Treats, Seasonal Changes

Smoked Duck Flatbread \$23

Caramelized Onion, Fig, Smoked Duck, Arugula, Feta

Smoked Salmon Flatbread \$22

Whipped Cream Cheese, Smoked Salmon, Red Onion, Capers

Santorini Fries \$18

Fresh Cut, Tomato, Red Onion, Greek Seasoning, Loaded with Feta, Tzatziki

GF = Gluten Free

* = Ask Your Server How We Make This Gluten Free

Entrées

Gnocchi* (VEGETARIAN) **\$30**

Pan Seared Gnocchi, Mushrooms, Garlic, Shallots, Cherry Tomato, Crispy Maitake Mushroom, Leeks, Glazed with Emulsified Carrot Butter

Bolognese* **\$32**

Al Dente Rotini, Rich Bolognese Style Tomato Sauce Infused with Basil Pesto (no pine nut), Grana Padano Cheese, Toasted Garlic Knots, Micro Greens

Seafood Bucatini* **\$45**

Lobster, Scallops, Prawns, White Clams, Shallots, Garlic, Beurre Blanc, Micro Greens, Grilled House Bread, Chilli Oil

Miso Sea Bass (GF) **\$54**

Patagonian Sea Bass Marinated in White Miso, Sake, Chilli Oil, Coconut Infused Rice, Market Vegetables

Beef Short Rib (GF) **\$46**

Braised in Red Wine, Whipped Yukon Gold Potato with Roasted Garlic, Crisp Lotus Chip, Market Vegetable, Micro Greens

Teriyaki Salmon (GF) **\$42**

Hand Cut Skin on Canadian Salmon, Seared and Glazed with House Made Teriyaki, Roasted Maitake Mushroom, Sesame, Market Vegetable, Crisp Russet Potato

7oz Canadian Prime Tenderloin **\$65**

Hand Cut, Seared to Temperature, Crispy Russets, Market Vegetable, Demi Glace

12oz Canadian Prime Ribeye **\$75**

Boneless Rib Steak Grilled, Market Vegetable, Russet Potato, Demi Glace

Truffle Tortellini **\$32**

Porcini Mushroom, Shallot, Garlic, White Wine, Tomato Concasse, in Truffle Infused Sauce Over Al Dente Tortellini, Grana Padano, Chives and Grilled Bread

Brie and Cranberry Stuffed Chicken (GF) **\$42**

Skin on 8oz Chicken Supreme, Stuffed with Dried Cranberry and Triple Cream Brie, Herb de Provence, Seared and Roasted, Roasted Garlic Mashed Potato, Champagne Crémé

Chicken Costoletta **\$40**

Panko and Parmesan Dusted Chicken Cutlets, Lemon Zest, Micro Greens, Garlic Lemon Sauce, Market Vegetables

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Salads

The Wedge* \$23

Crisp Iceberg Lettuce Wedge, Bacon, Sesame Brittle, Cherry Tomato, Blue Cheese Dressing

West Social Cobb* \$24

Spring Mix, Grape Tomatoes, Avocado, Goat Cheese, Cucumber, Carrot, Roasted Red Pepper, Bacon Bits, Red Onion, Egg, Green Goddess Dressing

Caesar Salad* \$18

Romaine Hearts, House Made Dressing, Croutons, Parmesan, Bacon Bits, Lemon

House Salad* \$16

Mixed Greens, Cherry Tomatoes, Carrots, Cucumber, Red Onion, Choice of Dressing

Roasted Beet Salad* \$24

Arugula, Beets Al Forno, Orange Segments, Whipped Chevre, Roasted Beet Blend, Toasted Pumpkin Seeds, Balsamic Reduction, Poppyseed Dressing

ADD-ONS

Grilled Chicken + \$10

Garlic Shrimp + \$16

Seared Salmon + \$18

Seared Scallops + \$18

Handhelds

Served with Fresh Cut Fries or Soup of The Day

Sweet Potato Fries, Caesar or House Salad + \$3

WS Signature Burger \$25

Double 4oz Patties, Toasted Potato Bun, White Cheddar, Crispy Onion, Honey BBQ, Lettuce, Tomato, Mayo

Smashed Mac Taco \$25

2 Tacos, American Cheddar, Flour Tortilla, Shredded Lettuce, Tomato, Pickle, Mac Sauce

Reuben \$24

Montreal Smoked Meat, Piled High on Rye, 1000 island, Sauerkraut Shredded Pickle, Melted Swiss

Buffalo Crispy Chicken Wrap \$23

Chicken Tenders Tossed in Buffalo Sauce, Lettuce, Shredded Cheese, Tomato, Ranch, Grilled Flour Tortilla

Beef Dip \$26

Toasted French Bread, Shaved Top Sirloin Slow Cooked in Beef Drippings, Caramelized Onion, Melted Swiss Cheese, Horseradish Dijonaise, Au jus

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Casual Entrées

Nachos

\$32

A Large Platter of Fresh Corn Chips, Three Cheese Blend, Pico de Gallo, Bell Pepper, Roasted Corn, Black Beans, Jalapenos, Served with Guacamole, Salsa and Sour Cream, with Seasoned Ground Beef or Cajun Chicken

Chicken Wings

\$19

Brined, Breaded or Not and Fried, Carrots and Celery, WS Blue Cheese or Ranch Dressing

Mild, Medium, Buffalo, Honey Garlic, New York Butters (Buffalo sauced and Grilled), Dry Cajun, Honey BBQ, Salt and Cracked Pepper

Buttermilk Tenders

\$24

House Made Buttermilk Chicken, Seasoned Breading, With Fries and Tossed in one of our Wing Sauce Flavours, Ranch or Blue Cheese

Truffle Fries

\$15

Fresh Cut, Truffle Oil, Grana Padano Parmesan and Garlic Aioli

Santorini Fries

\$18

Fresh Cut, Tomato, Red Onion, Greek Seasoning, Loaded with Feta, Tzatziki

Fish and Chips

\$26

Crispy Beer Battered Cod, Fresh Cut Fries, Coleslaw, Tartar and Lemon

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