

A L L O Y

dinner

soup/salad

- tortilla soup** | tomato . ancho chile . lime crème . coconut . tortilla crisps 15
- melon salad** | deep water organic greens . pomegranate vinaigrette . feta cheese . dried cranberries 18
- summer salad** | romaine . grilled apples . manchego cheese . tajin roasted pepitas . dijon dressing 18

starters

- marinated olives** | bocconcini cheese . olive oil . fresh basil & mint . chillies 9
- foie gras pâté** | raspberry gastrique . date chutney . pickled shallots . gf crostini 19
- truffle gnocchi** | black truffle butter cream . sautéed mushrooms . parmesan cheese 19
- shrimp tempura** | thai green papaya salad . charred jalapeño mayo . citrus vinaigrette . cilantro 21
- ahi tuna poke nachos** | togarashi wontons . lemon aioli . guacamole . pico de gallo . pickled ginger 22
- alberta beef tartare** | crispy potato korokke . chimichurri . sweet soy & lemongrass aioli 23
- seared digby scallops** | tomato bacon jam . calabrian chili polenta . watercress 25

mains

- roast chicken** | warm lentils . tomato rosé sauce . grilled peppers & zucchini . pickled asparagus 39
- pork tenderloin** | caramelized apple sauce . minted beets . brussels sprouts . kohlrabi slaw 40
- duck breast** | yuzu bread pudding . grilled bok choy . rhubarb & gochujang bbq sauce 44
- braised short rib** | tomato & balsamic reduction . white cheddar mashed potatoes . broccolini 44
- pacific halibut** | sundried cherry tomato beurre blanc . fiddlehead & snap pea risotto 49
- lamb chops** | coffee & ancho chili mole . sweet corn arepa . braised baby carrots . arugula 55
- 10oz NY steak** | potato mille feuille . portobello & oyster mushroom demi cream . braised swiss chard 58

add surf to your turf:

- grilled shrimp 5
- seared scallop 8
- butter poached 6oz lobster tail 30

20% gratuity will be added to tables of 6 or more

dessert

matcha cheese cake

cookie crumb . yuzu chantilly . micro anise 15

chocolate ganache

white chocolate . dark chocolate . sweet puffs . raspberries 15

creamsicle cake

mango & saffron marmalade . blood orange sorbet 15

Spirits (1oz)

Matusalem Gran Reserva Rum 15 Year 13

El Tequileno Anejo Gran Reserva 20

Auchentoshan Three Wood, Glasgow 13

Glengoyne 21 Year, Highland 29

Dessert Wines (2oz)

Alvear Solera 1927, Spain 14

Zenato Recioto Della Valpolicella 2017, Italy 15

Edetaria Grenacha 2019, Spain 16

Patricius Hetszolo Tokaji Aszu “6 Puttonyos” 2018, Hungary 18

Cognac/Grappa (1oz)

Poli “Cleopatra” Grappa, Veneto, Italy 14

Château Montifaud 50 Year Cognac 24

Port (2oz)

Taylor Fladgate 20 Year Tawny Port 15

Taylor Fladgate 40 Year Tawny Port 34