

PASSION.

INNOVATION.

FLAVOUR.

DEDICATION.

Encore

The Plated Issue

FROM
OUR KITCHEN
TO YOUR TABLE!

Salads, Appetizers,
Entrees and Desserts!

Sample Menu

ENCORE

EST. 1979

Sample Menu

From the Chef

Salad

MEDITERRANEAN

blood orange wood smoked feta,
heirloom tomato, cucumber, kalamata,
pickled onion, horiatiki vinaigrette,
sweetie drop peppers, balsamic pearls
GF, NF, VG

Appetizer

MUSHROOM CAPPUCCINO

cognac infused mushroom bisque,
truffle crema, savoury biscotti
NF, VG

Main

AGRODOLCE SHORTRIB

bourbon soaked raisin compote, port
demi glace, papas con queso,
broccolini, carrot ribbon
GF, NF

Dessert

CHOCUBE

chocolate mousse, rich chocolate cake,
salted chocolate sponge toffee,
mocha semifreddo
NF, DF, VG



Starters

Salads

THAI CRISPY RICE SALAD

crispy red thai rice, sweet peppers, zucchini, red onion, eggplant, cremini mushroom, arugula, rice vinegar shoyu vinaigrette, cilantro, scallion

GF, DF, NF, VEGAN | \$16.00

SHOYU WEDGE

iceberg wedge, avocado crema, shredded carrot, cucumber, crispy rice, miso vinaigrette

GF, DF, NF, VG | \$16.00

CRISPY POTATO + AHI SALAD

double crisp baby potato, ahi tuna tataki, frisee, dill, green beans, chive, roasted tomato, soft boiled egg, dijon tarragon mignonette, ninja radish, amaranth

GF, DF, NF | \$24.00

MEDITERRANEAN SALAD

blood orange wood smoked feta, heirloom tomato, cucumber, kalamata, pickled onion, horiatiki vinaigrette, sweetie drop peppers, balsamic pearls

GF, NF, VG | \$20.00

STAKT CHOP SALAD

kale, napa cabbage, cucumbers, tomatoes, peppers, oregano, mint, parsley, red wine vinaigrette, beet feta spread, sumac chickpea, crispy pita, smoked feta crumble

NF, VG | \$18.00

LACINATO KALE AND BRUSSELS CAESAR

pecorino, crispy capers, pancetta tuille, roasted garlic dressing

GF, NF | \$18.00

Appetizers

MUSHROOM CAPPUCINO

cognac infused mushroom bisque, truffle crema, savoury biscotti

NF, VG | \$18.00

CAPRESE MEZZE

whole head roasted garlic, bocconcini, confit tomatoes, basil emulsion, heirloom tomatoes, challah crostini, micro basil, smoked salt, olive dust

NF, VG | \$20.00

CURED CONNOISSEUR

bresaola, smoked duck, braised heirloom tomato, bocconcini, goat cheese truffle, smoked gouda, pickled pear, ice wine gelee, fresh fruit, flatbreads

NF | \$22.00

RISOTTO CARBONARA

quail egg yolk, guanciale, toasted arborio, chardonnay, pecorino

GF, NF | \$24.00

Mains

AGRODOLCE SHORTRIB

bourbon soaked raisin compote, port demi glace, papas con queso, broccolini, carrot ribbon

GF, NF | \$58.00

SALMON SHAWARMA

za'atar panzanella, cucumber, tomato, pickled red onion, mint, garlic turmeric yogurt, crispy pita

NF | \$48.00

SURF AND TURF

beef tenderloin w/ crispy buttermilk oysters on the half shell, pommes aligot, chanterelle mushroom, green beans, bordelaise sauce

NF | \$68.00

BEET BARLEY RISOTTO

duo of roasted beets, asparagus, pecorino, frisee, pink peppercorn, goat cheese mousse, micro herbs

NF, VG | \$40.00

CAST IRON CHICKEN

blackened cast iron chicken, cowboy butter, southern slaw, parmesan crusted fingerlings, asparagus + sweet corn succotash

GF, NF | \$45.00

BEEF TENDERLOIN

truffle mushroom corn souffle, frizzled brussels, confit radish, chermoula

NF | \$65.00

MAPLE TAMARI BRAISED CABBAGE

slow braised cabbage, tahini butterbean puree, fresh herb pistou

GF, DF, NF, VEGAN | \$38.00

ONTARIO CORNBREAD PORK TENDERLOIN

creole mustard dry rub, potato dauphinoise, bourbon maple braised cabbage, broccolini

NF | \$48.00



**Cast Iron Chicken*

Mains



**Sable Fish*

SABLE FISH

sake marinated sable fish, leek and butter
zabaione, roasted tomato cluster, sweet
potato pave, braised napa
GF, NF | \$55.00

ATLANTIC BUTTER HAKE

cannellini cassoulet, wilted spinach, grape
tomato succotash
GF, NF | \$55.00

14 OZ NEW YORK STRIP

dry aged center cut prime new york strip,
smoked shallot cowboy butter, truffle pomme
aligot, charred broccolini, miso king oyster
mushroom
GF, NF | \$72.00

FRIED GREEN TOMATOES

sweet potato grits, fried green tomatoes,
cowboy caviar, cajun remoulade, green beans
GF, NE, VEGAN | \$40.00

TRUFFLE MUSHROOM TAGLIATELLE

truffle crema, wild mushroom, chive emulsion,
chili lemon panko, pecorino
NE, VG | \$38.00

CHICKEN A LA PLANCHA

lemon oregano breast + thigh duo, chimichurri
smashed fingerling, grilled eggplant, charred
sweet peppers, roasted garlic tahini aioli, chilli
honey cilantro drizzle, watermelon radish spiral
GF, DE, NF | \$48.00

YAM WELLINGTON

slow roasted yam steak, mushroom duxelle
wrapped in puff pastry, served with olive mash
+ brussels sprouts
DE, NE, VEGAN | \$40.00

Desserts

BANOFFEE TART

banana, salted caramel, vanilla chantilly ganache, pecan praline crumble, crepe tuile
VG | \$13.00

ESPRESSO MARTINI

classic tiramisu: espresso, mascarpone, lady fingers, served in a martini glass
NF, VG | \$14.00

FLOURLESS CHOCOLATE CAKE

gooey chocolate cake, whipped cream, raspberry coulis, macerated berries
GF, NF, VG **can be dairy free upon request*
| \$13.00

APPLE CRUMBLE TART

stewed cinnamon apples, oat crumble, caramel sauce | add vanilla ice cream + \$2.00
NF, VG | \$11.00 **vegan upon request*

RASPBERRY DOME

granola crisp, raspberry mousse, fresh raspberries, coulis, sorrel sprouts and flower garnish
GF, DF, NF, VEGAN | \$18.00

CITRUS CHEESECAKE

new york style cheesecake infused w/lemon + lime, grapefruit gel, candied citrus, crisp baked meringue
NF, VG | \$15.00

SESAME MILLE FEUILLE

thin crisp sesame brittle, black sesame mousse, mandarin gelee, fresh mandarin with passionfruit popping boba and lemon balm
GF, NF, VG | \$18.00

SUMMER BERRY CHEESECAKE

new york style cheesecake, honey graham, fresh summer berries, chantilly, raspberry powder, meringue
NF, VG | \$14.00

CLASSIC LEMON MERINGUE TART

italian meringue, blueberries, blueberry coulis, mint
NF, VG | \$12.00

CHOCUBE

chocolate mousse, rich chocolate cake, salted chocolate sponge toffee, mocha semifreddo
NF, DF, VG | \$15.00

BASQUE CAKE

amarena cherries, creme anglaise
NF, VG | \$14.00

FRENCH CHOCOLATE FLAN

butter croissant tuile, salted caramel, white chocolate crispy pearls
NF, VG | \$14.00

**Summer Berry Cheesecake*

