



# THE RADIANT

PARLOUR | LOUNGE | STAGE

## SMALL PLATES

- SERVED FROM OPENING UNTIL LATE -

### TUNA TARTARE \$11 DF

Ahi Tuna, ginger/soy/lime sauce, Japanese wasabi aioli, cilantro hoisin, scallions, avocado, cucumber & sesame.  
Served with fried wontons

### SHRIMP & CHORIZO \$13 DF

Cooked in garlic oil & pimento de la vera with blistered tomatoes. Served with grilled sourdough

### WAGYU BEEF CARPACCIO \$10

Black garlic aioli, truffle oil, arugula, shaved Grana Padano, pickled shimeji mushrooms, crispy capers, black pepper

## MAIN DISHES

- SERVED FROM 5PM TO 9:30PM -

### RACK OF LAMB \$46

Dijon and herb crusted lamb, red pepper & goat cheese potato croquette, cherry gastrique, chef's veg, balsamic glaze, pea puree, mustard microgreens

## SIDES

### TRUFFLE & PARMESAN FRIES \$8 GF V\*

Served with black garlic aioli.  
\*Can be made vegan

### HOUSE WINTER SALAD \$10 GF V\*

Apple, feta, tomato, candied pecans, winter salad mix, house dressing  
\*Can be made vegan

### PARSNIP MASHED POTATO \$5 GF

With sour cream, bacon & scallion

### SMOKED CARROTS & GRILLED BROCCOLINI \$9 GF DF

House-smoked heirloom carrots & grilled broccolini with olive oil, lemon, thyme & shaved almonds

### QUAIL & WAFFLES \$13

Buttermilk-fried quail, belgian waffle, chili syrup, blueberry compote, lemon syllabub, watermelon & lime sorbet, salted pistachio

### CONFIT DUCK WINGS \$10 GF

Orange brown butter, pomegranate honey, candied walnut, fried sage leaves, scallion, purple carrot puree, chili oil

### CHERRY PORK BELLY BRÛLÉE \$9 GF

Confit & brûlée pork belly, with cherry gastrique, apple & scallion slaw

### BEEF SHORT RIB \$15 GF

Braised beef short rib, red wine demi-glace, fresh shaved horseradish, parsnip mashed potato

### PAN ROASTED CHICKEN \$37 GF

Herb and mascarpone stuffed chicken, chef's veg, wild mushrooms & truffle risotto, purple carrot puree, pan jus

### ALBERTA BEEF TENDERLOIN \$52 GF

7oz fillet, red wine demi-glace, parsnip mash, purple carrot puree, jalapeno creamed corn, broccolini

## WEE MENU

AVAILABLE TO DINERS 12 AND UNDER

### GRILLED CHEESE & FRIES \$10

Cheddar cheese, sourdough, ketchup

### FRIED CHICKEN & WAFFLES \$10

Buttermilk chicken thighs, Belgian Waffle, butter, syrup

### HUMMUS & CRUDITÉS \$7 GF DF

Red pepper hummus, veggie crudités, grilled sourdough

Groups of 6 or more will be charged an 18% gratuity  
DF: Dairy Free / GF: Gluten Free / NF: Nut Free / V: Vegan

### FALAFEL SLIDERS \$9 V\*

Cumin yogurt, falafel patty, pickled onion, greens, red pepper hummus, feta cheese. \*Can be made vegan  
Sub gluten free bun \$3

### VEGAN CHEESE BOARD \$15 V

Two house-made vegan cheeses, mediterranean olives, house-made jam, roasted nuts, crostini  
\*Gluten free cracker available

### WILD MUSHROOM SKILLET \$12

Sautéed wild mushrooms, onions, garlic, herbs, cream reduction, tartufata. Served with grilled sourdough

### FORBIDDEN RICE ARANCINI \$8

Mozzeralla stuffed, spicy red pepper jelly, greens

### CAST IRON COD \$34 GF

Black rice, lemon beurre blanc, wilted winter vegetable, pea puree

### VEGAN SHEPHERD'S PIE \$23 V GF

Beyond Meat crumbled sausage, mixed veggies, olive oil mashed potato, mushroom gravy, served with side salad

## DESSERT

### CHOCOLATE FLOURLESS TORTE \$9 GF

Chocolate ganache, chocolate torte sponge, hazelnut & orange cream, haskap berry reduction

### EGGNOG CREME CARAMEL \$7 NF GF

Baked crème caramel custard, Romero rum Chantilly cream, fresh grated nutmeg

### GINGERBREAD PUDDING CAKE \$8 NF

Pudding-style spiced cake with a gooey chocolate centre, baby scoop of house-made vanilla bean ice cream

### NOT-NAIMO \$11 GF NF V

Cream custard, biscuit base, dark chocolate ganache, toasted coconut yogurt meringue

### WATERMELON-LIME SORBET \$5 V GF NF DF

House made & refreshingly smooth sorbet