MENU
CAFÉ KITTYHAWK

Oysters



1/2 DOZEN **24**
DOZEN **44**
Half Price on Sundays!
exclusions apply

RAW OYSTERS
Irish Point | Shiny Sea | Today's Catch
Fresh selection of Canadian oysters that just arrived from the East Coast, served with mignonette, horseradish, lemon, house hot sauce

DRESSED OYSTERS — 25
6 raw oysters, dressed in rotating seasonal selection

BAKED OYSTERS — 25
6 baked oysters in rotating seasonal selection

Seafood

SHRIMP COCKTAIL — 17
Seasoned in blend of spices, served with seafood sauce, and lemon.

SHRIMP TARTINETTE — 21
House challah, Paris butter, scallions, sesame

MUSSELS MARINIERE — 24
Mussels with mirepoix, choice of frites or side bread

TUNA TATAKI — 29
Saku Tuna with pastis dressing, pickled grapes, citrus, chili

Mains AFTER 4 PM

K | H PREMIUM HAMBURGER — 20
Premium beef, onion jam, mustard aioli, aged cheddar, lettuce and pickles. Served on house baked brioche.

LOCAL SEASONAL VEGETABLE — 26
Composed dish of local vegetable with accompaniments

POISSON DU JOUR — MP
Weekly selection and accompaniments

ROTISSERIE HALF HEN — 26
with a creamy velouté de volaile

STEAK AU POIVRE — MP
Premium cut, weekly selection.
with a rich peppercorn sauce

CAVIAR
and Crème fraîche
5 g - **21**



Selection may vary

Taxes + gratuities are in addition. Please notify your server of any allergies

ITEMS ARE SUBJECT TO HST

Small Plates

HOUSE BREAD AND BUTTER — 10
Fresh baked bread, and feature compound butter

WARMED OLIVES — 10

CLASSIC EDAMAME — 12.5
Sesame oil sauté with volcanic sea salt

BAKED BRIE — 20
Homemade confiture, walnuts, served with baked bread

ESCARGOT — 20
Hotel butter, white truffle oil, cheddar, on tartines

CROQUETTES — 20
Chef's weekly selection with sauce

REUBEN SPRINGROLLS — 20
House-smoked beef, mustard, sauerkraut, and remoulade

BEEF CARPACCIO — 29.5
Premium shaved tenderloin, pickled shallot, crispy onion, parmesan, truffle aioli, greens. Served with crostini.

GRAZING BOARD — 35
Homemade confiture, premium charcuterie, artisan cheeses, pickling and crostini. Gluten Free or VEGAN options available

Sides

DRESSED GREENS — 8
Local greens, seasonal veg, and vinaigrette

SOUP DU JOUR — 9
Weekly seasonal selection of fresh made soup

SEASONAL VEGETABLE — 9
Weekly seasonal selection

FRITES + AIOLI — 10

POTATO PAVÉ — 14

SIDE BREAD — 5