

## STARTERS

### SOUP DU JOUR

\$5

### TABLE SIDE CAESAR SALAD

\$10

### SUMMER FRESH SALAD

Local organic greens, field berries, housemade ricotta cheese, candied pistachio's, vanilla mango vinaigrette

\$10

### HOUSE-CURED SMOKED BRISKET TACOS

Grilled tortilla shells, organic arugula, pickled daikon and carrot, yellow tomato pico de gallo and Sriracha aioli

\$12

### SHORTRIB FLATBREAD PIZZA

BBQ short rib, confit tomatoes, blue cheese, spicy drizzle, blaze balsamic vinegar

\$16

### VEGETARIAN FLATBREAD PIZZA

Olive tapenade, grilled portobello mushrooms, confit cherry tomatoes, local goat cheese and finished with truffle oil and blaze balsamic vinegar

\$12

### DUCK BREAST BRUSCHETTA

In-house cured duck breast, yellow tomato bruschetta, melted local artisan cheese and homemade focaccia crostini

\$12

### SEARED SEA SCALLOP

Tomato salt dusted, charred corn polenta, tomato jam and maple bacon batons

\$13

### SUMMER TIME ROLLS

Saffron infused rice paper wraps, organic wild arugula, sweet bell peppers, peaches and cream corn and soba noodles, side of zesty lemon hoisin

\$7

## SIDES TO SHARE

### CREAMED SPINACH

with mascarpone and Asiago cheeses, nutmeg and lemon zest

\$7

### SEASONAL GRILLED VEGETABLES

tossed in olive oil, herbs and balsamic vinegar

\$6

### SAUTEED SHIITAKE, OYSTER AND FIELD MUSHROOMS

with white wine, garlic and a hint of cream, drizzled with white truffle oil

\$7

### BEER BATTERED ONION RINGS

with Danish blue cheese aioli

\$6

### YUKON GOLD POTATOES

creamy whipped, topped with chive butter

\$6

## MAINS

### MARINATED BEEF BRAVETTE

Grilled, sliced thinly over a sweet potato, black bean, peppercress salad, citrus saffron vinaigrette, Stilton cheese drizzle and brunoise apples

\$27

### FEARMANS DUO OF PORK

Layered pork tenderloin and pork belly, cheddar corn bread, charred corn cream, topped with tomato concasse

\$24

### CORNISH HEN

Organic arugula fingerling potato salad, housemade BBQ sauce, topped with crispy julienned wontons

\$25

### MARKET FRESH DAILY FISH

Served with a summer squash potato pancake, strawberry salsa, brown butter solids and a ginger maple soya drizzle

PRICED ACCORDINGLY

### SMOKED LAMB RACK

Avocado pommes duchesse, blueberry beurre rouge, pea coulis and gaufrette chips

\$34

### SUMMER FRESH RISOTTO

Tomato infused risotto, studded with summer vegetables, spiced pine nuts, side of tomato water and tempura summer squash curls

\$22

### RUSHES SIGNATURE SIRLOIN BURGER

6 oz. sirloin burger, topped with beer battered onion rings, caramelized onions, sautéed field mushrooms, crisp bacon strips, broiled Balderson aged cheddar and chipotle aioli

\$15

\*Add pomme frites, sweet potato fries or side salad to the burger

\$4

## FROM OUR GRILL

All items from the grill are served with our potato and vegetable of the day, plus garnished with your choice of an accompaniment

AAA STRIPLOIN OF BEEF 7 oz. - \$26

10 oz - \$34

AAA TENDERLOIN OF BEEF 7 oz. - \$38

9 oz - \$46

AAA RIBEYE STEAK 14 oz. - \$49

GRILLED SALMON FILET with lemon \$27

## ACCOMPANIMENTS

Compound Butter Selections of:

TARRAGON

GORGONZOLA

FINE HERBS

PEPPERCORN SAUCE

BROILED STILTON - ADD \$3

GRILLED BLACK TIGER SHRIMP - ADD \$7