

REVIVALHOUSE

# **DINNER**

### **START & SHARE**

Soup du Jour daily creation, fresh, local ingredients 12

**Fresh Greens** local greens, vegetables, Revival House herb vinaigrette 9/18

**Caesar Salad** romaine hearts, double smoked bacon, grana padano, lemon,

focaccia crouton, house made dressing 10/19

## **Beet Salad**

house pickled beets, arugula, honey whipped goat cheese, candied pepitas, dijon vinaigrette 19

# Spinach & Apple Salad

Granny Smith apple, smoked cheddar, dried cranberries, julienned red onion, candied pecans, balsamic vinaigrette 19

**Baked Brie** 

oven-baked Quebec brie cheese, cranberry chutney, focaccia crostini 17.5

**Parmesan Fries** 

hand-cut Russet frites, parmesan, chives, house-made aioli П

**Confit Duck Wings** 

sweet & savoury Hoisin glaze, toasted sesame, cilantro, chili oil drizzle 19

**Smoked Salmon Croquettes** 

chives, dijon aioli, Norwegian smoked salmon

21

## **FLATBREADS**

prepared on garlic & rosemary crust substitute gluten-free cauliflower & herb crust +4

Poached Pear, brie cheese, caramelized onion, herbs, honey balsamic reduction | 24

Wild Mushroom, confit garlic puree, arugula, onion crisps, white miso drizzle | 24

Margherita, heirloom tomato medley, bocconcini mozzarella, basil, onion, confit garlic | 24

#### PASTA

(gluten-free pasta available +3)

### Linguine Carbonara

double smoked bacon, chicken breast, arugula, egg yolk, Grana Padano

30

### **Pesto Penne**

wild mushrooms, garlic, shallots, sweet bell peppers, basil pesto, Grana Padano 28

**Lobster Mac & Cheese** 

cavatappi, lobster, garlic, wilted greens, aged cheddar cheese blend fondue, cheddar tuile 31

#### MAINS

Seafood Feature

- chef's daily creation -

NY Steak

8oz New York strip loin, parmesan frites, chives, beef jus, house-made aioli 48

**Pork Ribeye** 

bone-in pork ribeye, sage butter, truffle mashed potato, brussels sprouts, apple-bacon cream reduction

36

Vegetable Stack

grilled portabello, sweet bell pepper, zucchini, eggplant, red onion, marinara, balsamic bocconcini, basil oil

29

#### **Chicken Supreme**

pan seared supreme of chicken, truffle mashed potato, buttered green beans, port mushroom reduction

32

#### Risotto

wild mushroom arborio rice, sweet peas, shallot, Grana Padano, white wine butter

29

# **Royale with Cheese**

6oz house-made beef burger, lettuce, tomato, pickle, cheddar, house-made aioli, brioche bun, frites

21

double smoked bacon +4.5 | substitute plant-based veggie burger +2 substitute soup du jour +4 | fresh greens or caesar salad +4 | gluten-free bread/bun +3