

# urban dish

3 courses for \$45

## first dish

### SOUP of the DAY

### DISH CAESAR SALAD

house smoked bacon, parmesan crisps, herbed croutons

gluten-free optional, dairy free optional

### BEEF CARPACCIO

thinly shaved beef tenderloin, arugula with parmesan oil, crispy capers, blueberry chutney, parmesan petals, horseradish crème fraîche, naan bread

dairy-free optional

### CALAMARI

crispy & fried with chickpea flour, candied jalapeños and rhubarb sweet & sour plunge

dairy-free, gluten-free

### urban BRUSCHETTA

chef's seasonal creation

## **main dish**

### **CHICKEN**

deconstructed chicken parmesan with crispy polenta and tomato croquettes,  
buffalo mozzarella, fresh tomato sauce

gluten-free optional

### **ONTARIO LAMB SHANK**

braised lamb shank with blue cheese mashed potato, carrots & asparagus

gluten-free, dairy-free optional

### **VEGAN RISOTTO**

butternut squash risotto, balsamic marinated red pepper, broccoli, cherry tomatoes

gluten-free, dairy-free \*add shrimp & scallops ~ 12

### **TROUT**

pan seared rainbow trout with roasted beets, broccolini, and fingerling potatoes

gluten-free, dairy-free optional

### **BEEF TENDERLOIN** add ~ 12

cast iron seared strip steak, crispy potato medallions, veg, madeira demi-glace

gluten-free, dairy-free optional

### **DUCK CONFIT**

sweet potato and beet croquettes, carrots and asparagus, blueberry jus

gluten-free optional, dairy-free

## **sweet dish**

### **COFFEE CUSTARD**

frozen chocolate dipped coffee custard

gluten-free

### **CHEESECAKE**

chef's daily creation

### **BREAD PUDDING**

pumpnickel, brioche bread, amarena cherries, UD infused vanilla vodka crème anglaise