



AMPERSAND 27



EVENING MENU

APPETIZERS

Soup Of The Moment - 9

Ask your Server for Today's Selection

Sundried Tomato Caesar — 9/17 ✓

Romaine Hearts, Crispy Prosciutto, Sundried Tomato Caesar Dressing, Herb Ciabatta Croutons, Grana Padano

Cauli Bites — 16 ✓

Crispy Tempura Fried Cauliflower, Parmesan, Parsley, Marninara Dip & Pepperoncini Aioli

Juan's Ceviche — 21 ☎

Tiger Prawns, Scallops, Squid, Red Onion, Tomato, Cucumber, Spicy Aioli, Cilantro, Tortilla Chips

Bruschetta — 16 ✓

Grilled Haloumi, Wild Mushroom, Roma Tomato, Basil, Olive Oil, Balsamic Reduction, Grana Padano, Crostini

Orange Beet Salad — 16 ✓

Roasted Red & Golden Beets, Avocado, Goat Cheese, Spiced Candied Cashew, Sliced Orange, Peach Vinaigrette

PEI Mussels — 21

Mussels, Spicy & Smokey Rosé Sauce, Scallions, Garlic Baguette

Peach Caprese — 18 ☎ ✓

Heirloom Tomatoes, Bocconcini, Peaches, White Balsamic Vinaigrette, Balsamic Reduction, Lemon Zest

ENTRÉES

& Burger — 21

House-made Brisket Patty, Lettuce, Tomato, Smoked Bacon, Old Cheddar, Aioli, Pickle, Red Onion, Brioche Bun, Fries

Carbo Di Porco — 26

Linguine, Chorizo Sausage, Smoked Pork Shoulder, Egg Yolk, Cream Sauce, Grana Padano

Toon Toon Chicken — 31

Pan Seared Chicken Supreme, Acini Di Pepe, Sun-dried Tomatoes, Baby Spinach, Market Vegetables, Lemon Ricotta, Prairie Saskatoon Compote

Linguine Pescatore — 29

Tiger Prawn, Scallops, Squid, Mussels, Capers, Lemon Cream Sauce or Spicy Marinara

☎ BBQ Short Ribs — 39

Canadian Rangeland Braised Bison Short Ribs, Sweet & Smokey BBQ Sauce, Warm Dill Baby Potato Salad, Summer Slaw

☎ Blackened Mahi Mahi — 33

Mahi Mahi, Baby Garlic Hasselback Potatoes, Market Vegetables Mango Corn Salsa, Roasted Red Pepper Aioli

☎ Bistecca Frites — 42

Balsamic Marinated 10oz Sterling Sliver New York Striploin, Seasoned Fries, Chimmichurri

BUILD YOUR OWN CHARCUTERIE

MEATS

- Genoa Salami — 6
- Prosciutto — 6
- Moroccan Lamb Sausage — 6
- Wild Boar Pate — 9
- Smoked Bison — 12
- Dry Aged Hot Capocollo — 8
- Honey Garlic Turkey Sausage — 6
- Spicy Soppressata — 8

CHEESES

- Beemster Vlaskaas — 8
- Coccicavallo — 7
- Double Cream Brie — 7
- Smoked Gouda — 6
- Drunken Goat — 10
- Black Bomber Cheddar — 11
- Gruyere Swiss — 9
- Beer Cheese - 9.5
- Danish Blue Cheese - 7

PICKLES, ETC.

- Pickled Asparagus — 4
- Chili Olives — 3.5
- Pickled Snow Peas — 3.5
- Spicy Brussels — 3
- Dill Carrots — 3.5
- Giardiniera — 3

BREADS & SPREADS

- Spicy Mustard — 2.50
- Smokey Honey Mustard — 3.50
- Strawberry Balsamic Jam — 3
- Watermelon Lavender Jelly — 3
- Spicy Red Pepper Spread — 4
- Spicy Peach Jalapeno Jam — 4
- ½ Garlic Parmesan Flatbread — 3
- Full Garlic Parmesan Flatbread — 5
- Gluten Free Bread — 5

PIZZA

Margherita — 19 ✓

Fresh Mozzarella, Basil, Garlic Oil, Marinara

Forest Floor — 20 ✓

Foraged Mushrooms, Mozzarella, House-made Lemon Ricotta, Arugula, Truffle Oil, Aioli Base

Dill Pickle Pie — 21

Dill Pickle, Smoked Bacon, Red Onion, Mozzarella, Fresh Dill, Cream Sauce, Black Pepper



DESSERT

Tiramisu Cheesecake — 11

Chocolate Cake — 10

Gelato - 6

Sorbetto - 6 ☎



ADD-ONS/SUBS

Add Chicken — 8

Add Mahi Mahi — 10

Add Prawns (3) — 7

Add Mushroom — 4

Side Fries - 5

Sub Truffle Parm Fries — 4

Sub Yam Fries — 4

Sub Caesar — 3

Sub GF Pasta — 3

Add Aioli Dip — 2

