

SUMMERLICIOUSTM

JULY 3 - 19, 2026

Produced by TORONTO

55

THREE-COURSE DINNER
CHOICE OF APP, MAIN + DESSERT

APPS

CAESAR SALAD

maple black pepper bacon, roasted garlic dressing, croutons, parmigiano-reggiano

YELLOWFIN TUNA TARTARE

yuzu apples, torched avocado, charred scallion aioli, fried wontons

SPRING PEA, CELERIAC +

TRUFFLE SOUP

marinated peas, enoki mushrooms (gf)(h)

CRISPY ASPARAGUS

tempura batter, nori gribiche, ricotta salata (v)

BEEF CARPACCIO

tasty mayo, pickled mustard seeds, fried shallots, pecorino, watercress

FEATURED DRINKS

WINE

Henry of Pelham, Sauvignon Blanc, 12
Niagara, ON (5oz)

Henry of Pelham Cabernet-Merlot, 12
Niagara, ON (5oz)

BEER

Lost Craft Lost Light Lager 4% (16oz) 8

MAINS

ROAST BEEF PICANHA

asparagus, garlic crushed potatoes, roasted red onion, chimichurri, sweet and smoky aioli (gf)

SPAGHETTI ALLA NERANO

fresh spaghetti, guanciale, fried zucchini, parmigiano-reggiano, fresh basil
available vegetarian

ONTARIO RAINBOW TROUT

asparagus, braised fennel, fregola, roasted cherry tomato sauce

CHICKEN SUPRÊME

herbed chicken mousse, pea purée, grilled spring greens, salt baked celeriac, madeira jus (gf)

THAI ROASTED CAULIFLOWER

green curry sauce, steamed rice, crispy greens, peanuts, lime (vg)(gf)

COCKTAILS

WHISKY NOIR

local spirit whisky 3, black walnut bitters, lemon, egg whites (1.5oz) 14

DESPERADO

dejado tequila blanco, lime, pineapple, ginger beer (1.5oz) 14

DESSERTS

LEMON POSSET

fresh raspberries, blueberry compote, shortbread crumble

CHOCOLATE MOUSSE

raspberries, hazelnut, chocolate streusel

RHUBARB + CUSTARD

strawberry brown butter cake, vanilla whipped custard

SELECTION OF SORBETS

three scoops, fresh berries (vg)(gf)

NON-ALC

SMASH BERRY MOJITO

lime juice, soda, raspberry, blackberry, mint 11

SNACKS

FOCACCIA

cherry tomato, olives, rosemary (v) 9

WARM OLIVES

housemade giardiniera, herbs, orange, chili (vg) 8

PARMESAN FRIES

truffle aioli (v) 12

BEEF SLIDERS

cheddar, mustard aioli, bread and butter pickles each 6

APPETIZERS

SOUP OF THE DAY

chef-inspired, seasonal ingredients 12

CAESAR SALAD

maple black pepper bacon, roasted garlic dressing, croutons, parmigiano-reggiano 19

BEEF CARPACCIO

tasty mayo, pickled mustard seeds, fried shallots, pecorino, watercress 24

YELLOWFIN TUNA TARTARE

yuzu apples, torched avocado, charred scallion aioli, fried wontons 24

MIRVISH REGENERATIVE GREENS

sumac and olive hummus, asparagus, spring peas, roasted onion, chili oil, mixed seeds (v)(gf) 18

SPAGHETTI ALLA NERANO

fresh spaghetti, guanciale, fried zucchini, parmigiano-reggiano, fresh basil
available vegetarian 29

BUCATINI ALLA VONGOLE

clams, 'nduja, fresh bucatini, white wine, garlic 34

SHAREABLES

COASTAL OYSTERS

half-dozen, lemon, house mignonette, horseradish (gf)(df) 26

ARTISANAL CHARCUTERIE BOARD

salami, cheese, giardiniera, olives, fig jam 22

FRITTO MISTO

fried squid and cod, zucchini, fennel, jalapeño, charred lemon 19

GOAT CHEESE CROSTINI

focaccia, radishes, hazelnuts, black pepper, osprey bluffs honey (v) 21

CRISPY ASPARAGUS

tempura batter, nori gribiche, ricotta salata (v) 18

PASTA

WILD MUSHROOM GNOCCHI

local mushrooms, fresh pesto, basil, parmigiano-reggiano (v) 28

SPRING GREEN RISOTTO

asparagus, spring peas, charred pearl onion, parmigiano-reggiano, mint (v)(gf) 26

MAINS

8oz CALI-CUT STRIP LOIN STEAK

parmesan fries, green beans, béarnaise sauce, red wine jus 52

12oz NEW YORK STRIP LOIN STEAK

parmesan fries, green beans, béarnaise sauce, red wine jus 60

ONTARIO RAINBOW TROUT

asparagus, braised fennel, fregola, roasted cherry tomato sauce 36

CHICKEN SUPRÊME

herbed chicken mousse, smoked pea purée, grilled spring greens, salt baked celeriac, madeira jus (gf) 36

GRILLED PORK CHOPS

warm couscous salad, corn purée, pineapple salsa, red wine jus 36

THAI ROASTED CAULIFLOWER

green curry sauce, steamed rice, crispy greens, peanuts, lime (vg)(gf) 26

LUMA BURGER

6oz ground chuck and short rib, smoked cheddar, onion ring, bacon and tomato jam, lettuce, tomato, pickle 28

WILD HALIBUT

crushed fingerling potatoes, rapini and salt fish, mustard aioli, brown butter caper sauce (gf) 46

seasonal · (v) vegetarian · (vg) vegan · (gf) gluten-free · (df) dairy-free

please inform us of any allergies. we will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.