

STARTERS

Soup of the Day

A unique daily soup crafted by our chefs 10.25

Caesar Salad

Crisp romaine lettuce tossed with crumbled bacon and parmesan cheese in our caesar dressing and topped with asiago crisp 14 (qf w/o croutons)

Pear Salad

Mixed greens tossed with baked pears, candied pumpkin seeds, and blue cheese with balsamic vinaigrette 16.50 gf,v

Buttermilk Fried Calamari

Served with chipotle sauce 16.50

East Coast Mussels

Steamed and served with a thai coconut curry sauce 17.50

Reuben Fritters

Montreal smoked meat with swiss cheese, sauerkraut in a crispy panko crust with house made 1000 island dipping sauce 16.50

Fried Plantain (Patacones)

Smashed plantain chips with salsa, lime, cilantro, and guacamole drizzle 16.00 gf,v

SANDWICHES

The Katana Burger

Angus beef patty or Baked Portabello Mushroom (v) on a brioche bun, topped with bacon and mozzerala 21

Bloody Mary Brisket Sandwich

Beef brisket soaked in a vodka tomato Worcestershire reduction, piled on a brioch bun with pickled red onion & cabbage 21

Smoked Salmon Tart

Smoked salmon, leeks, spinach and mozzeralla baked in puff pastry 19.50

Buffalo Chicken Wrap

Spicy buffalo chicken, veggies, cheddar & mozzeralla cheese and ranch dressing wrapped in a flour tortilla 18.75



Porchetta Ham & Cheese Melt

Ham, cheese, fried tomato, honey mustard sauce and pickle harmoniously melted on a pretzel bun 18.75

Falafel Wrap

Fresh lettuce, tomatoes, crunchy pickles and red onions with a delicious tahini dressing 17 v

Sandwiches served with French Fries, House Salad, Soup, or Caesar Salad. Substitute Sweet Potato Fries with Chipotle Dipping Sauce, or add Gravy \$3

MAINS

Beef, Mushroom and Ale Pot Pie

Savoury beef, mushrooms, potato, onion and ale tucked under a comforting puff pastry with a dollop of greek yogurt 21

Striploin Steak

7 oz. striploin with chimichurri, seasonal vegetables and french fries 24 gf

Haddock and Chips

Tempura beer battered crispy fish, served with french fries, house made tartar sauce and creamy coleslaw 20.50

Fettuccine Carbonara

With squash and grated asiago cheese 18.75 (v without bacon)

Chicken A La King

Tender chicken, peas, carrots, mushrooms in a velvety cream sauce served over jasmin rice 19 gf

Katana Housemade Meat Loaf

Savory ground beef wrapped in bacon & drenched in rich demi, served with green beans and french fries 21.50

Add the following to anything you desire...

Grilled Vegetables \$7, Smoked or Grilled Salmon, or Herb

Chicken \$9, Sautéed Shrimp, or Grilled AAA striploin \$11

gf = gluten free

v= vegetarian