MENU

STARTERS

BREAD BASKET • 5
Fred’s ancient grain and wild honey sourdough,
French white baguette, House made hummus

STRATUS MUSHROOM SOUP • 12

SOUP OF THE DAY 11

ORGANIC MIXED GREENS • 12
Assortment of leaves, sherry vinaigrette

ARUGULA & WATERMELON SALAD • 15
Lemon dressed arugula, shaved fennel,
Kalamata olives, creamy feta and oregano puree
Chardonnay, Westcott Vineyards ‘Lillias’, Vinemount Ridge, ON*

GREEK SALAD STRATUS STYLE • 16
Little gem lettuce, Macedonian feta, grilled red onion,
tomato, olives, oregano vinaigrette
Sauvignon Blanc, Loveblock Estate, Marlborough, NZ*

PANZANELLA SALAD • 16
Sweet peppers, tomatoes and pickled shallots
on grilled sourdough, basil and white balsamic
Pinot Noir, Louis Jadot, Burgundy, FR*

SALMON TARTARE 18
BC Chinook salmon, sesame dressed rainbow beets,
ponzu sauce, wonton crisps
Cabernet Franc, Cave Spring ‘Dolomite’, Niagara Escarpment, ON*

SIDES

SWEET POTATO FRIES • 9
Roasted garlic aioli

YUKON GOLD FRIES • 8
Preserved lemon aioli

GARLIC SAUTEED RAPINI,
GARLIC CHIPS • 9

HOUSE MADE POTATO CHIPS • 8
Ranch dip

ADD CHICKEN SUPREME • 12

ADD SALMON FILLET • 14

ADD POACHED JUMBO SHRIMP • 3.50/pc

MEMBER FAVOURITES

OMELETTE OF THE DAY • 23

TIGER’S BUTTER CHICKEN 27
Creamy cashew sauce, basmati rice, naan bread,
cucumber raita
Riesling, Cave Spring ‘Dolomite’, Beamsville Bench, ON*

FRESH CATCH OF THE DAY 37

MAINS

ALBACORE TUNA NICOISE • 28
Albacore tuna seared rare, fingerling potatoes,
French beans, cherry tomato, farm egg,
white anchovy salsa verde, Kalamata olives
Rose, Mas Carlot, Rhone Valley, FR*

ORGANIC RED QUINOA & BELUGA LENTIL BOWL • 26
Watermelon radish, cauliflower couscous, edamame,
baby bok choy, grilled summer squash baba ghanoush,
pepperoncini salsa verde
Pinot Grigio, Collaventi ’921’, Veneto, IT*

CRISP SKINNED BC CHINOOK SALMON • 29
Artichoke, baby spinach and white bean ragout,
golden beet fondant, fennel and olive oil emulsion
Chardonnay, Castle Rock, Central Coast, CA*

PREMIUM GROUND CHUCK
AND BRISKET BURGER 27
Oven roast tomato aioli, double cream brie cheese,
Applewood smoked bacon, kosher dill pickle, Yukon gold fries
Collingwood Downhill Pale Ale*

GRILLED NEW YORK STRIPLOIN • 42
Baby new potato, grilled red onion, roasted red pepper
and charred corn ragout, sweetie drop pepper relish
’17 Hayes Valley, Cabernet Sauvignon, Sonoma, CA*

PANISSE PROVENÇALE • 27
Chickpea polenta, oregano marinated grilled zucchini,
sweet pepperonata, saffron braised Cipollini onions,
spiced romesco sauce, green olive tapenade, crispy chickpeas
Pinot Grigio, Collaventi ‘921’, Veneto, IT*

PASTA CARBONARA 27
Double smoked bacon, garden peas, baby spinach,
Grana Padano, soft poached egg
Chablis, Domaine Laroche, Burgundy, FR*

BEEF TENDERLOIN SALAD 30
Medium rare roast beef, Hen of the woods mushrooms, wild rice,
grilled asparagus, miso vinaigrette, edamame hummus
Cabernet Franc, Cave Spring ‘Dolomite’, Niagara Escarpment, ON*

*Recommended Wine & Beer pairings

416.865.1924 | events@stratusrestaurant.com | stratusrestaurant.com | Chef Martha Wright

¥ VEGETARIAN • GLUTEN FREE