

APPETIZER

<b>CALAMARI</b> Grilled lemon, Indian five spice, cucumber raita, prawns & snow peas	18¼
<b>SHRIMP GYOZA</b> House-made ponzu mayo	16
<b>VEGETABLE DUMPLINGS</b> Suey choy, shiitake mushrooms, leeks, ginger, hoisin	15¾
<b>CHICKEN WINGS</b> Sriracha, 5-spice, salt & pepper, lemon pepper, sweet Thai chili & Asian barbecue	18½
<b>GOVERNOR TSO’S CHICKEN</b> Crispy chicken, fresh red peppers & cucumbers, sweet chili sauce, fresh cooked tortilla chips	16¾
<b>YAM FRIES</b> Garlic aioli	12
<b>TUNA STACK</b> Ahi tuna, avocado, house-made tuna soy, prawn cracker & mango salsa	18
<b>BAO BUNS</b> Pork belly, pickled red onions, fresh cucumbers, bao sauce, & steamed buns <i>add bao bun 6 ea</i>	18
<b>SPRING ROLLS</b> House-made spring rolls, filled with ground pork, carrots & seasonings, served with sweet chili sauce	12½
<b>FEATURED SOUP</b> 8oz 8    12oz 9¾ Ask your server about today’s soup	

KIDS MENU

*Includes a free dessert & free drink refills – must be 12 years old and under*

<b>CHICKEN STRIPS &amp; FRIES</b> Plum sauce	12¾
<b>BURGER</b> Served with your choice of fries or fresh vegetables <i>add cheddar cheese or bacon 2 ea</i>	12¾
<b>GRILLED CHEESE SANDWICH</b> Served with your choice of fries or fresh vegetables	12¾

SWEET STUFF

<b>BRIOCHE BITES</b> Bite sized mini brioche dipped in an egg custard, topped with dulce de leche, served with vanilla ice cream & raspberry compote	12¼
<b>BANANA CARAMEL XANGO</b> Creamy cheesecake filling, chunks of banana wrapped in light pastry & rolled in cinnamon sugar, vanilla bean ice cream	12¼
<b>STICKY TOFFEE PUDDING</b> Served warm, house-made dulce de leche, whipped cream	11¼

FRESH OUTLOOK

<i>add garlic toast 3</i>   <i>add chicken 6¾</i>   <i>add prawns 6¾</i>   <i>add pork belly 6¾</i>	
<b>CAESAR SALAD</b> Romaine, creamy roasted garlic dressing, croutons, grilled lemon	15
<b>TUNA POKE BOWL</b> Ahi tuna, sliced cucumber, snow peas, pickled red onions, yabuki mushroom, fresh mango & avocado, jasmine rice, black & white sesame seeds	24
<b>BLACKENED CHICKEN SALAD</b> Fresh greens, avocado, black beans, crispy tortilla strips, grape tomatoes, feta, sun-dried tomato dressing	22

HAND HELD HAPPINESS

<i>served with your choice of caesar salad or fries</i> <i>substitute yam fries 3</i>   <i>substitute soup 2</i>   <i>add fresh avocado 3</i>	
<b>CLASSIC BURGER</b> 100% Canadian CAB® ground chuck, toasted brioche bun <i>add cheese, bacon, sautéed onions or mushrooms 2 ea</i>	21
<b>ROCKFORD BURGER</b> A fully loaded burger with bacon, cheddar, onions & mushrooms, dressed with our burger sauce	23
<b>BEYOND MEAT™ BURGER</b> Plant based patty, lettuce, tomato, onion, toasted brioche bun	21
<b>CHICKEN QUESADILLA</b> Cheddar & mozzarella, black bean puree, sour cream, salsa	19¾
<b>CHICKEN FINGERS</b> 5 pieces of breaded chicken tenders, plum sauce <i>toss in any wing flavour 2</i>	19
<b>CRISPY CHICKEN SANDWICH</b> Crispy almond coated chicken, sriracha mayo, togarashi, cheddar, napa slaw, garlic mayo	21¾
<b>STEAK SANDWICH</b> 7oz CAB® sirloin served on a toasted garlic ciabatta with crispy onion hay stack <i>add sautéed onions or mushrooms 2 ea</i>	27½

MAIN FOCUS

<b>TOP SIRLOIN STEAK</b> CAB® top sirloin, creamy mashed potatoes, fresh market vegetables <i>add sautéed onions or mushrooms 2 ea</i>	34
<b>TOP SIRLOIN AND PRAWNS</b> CAB® top sirloin, grilled prawns, creamy mashed potatoes, fresh market vegetables <i>add sautéed onions or mushrooms 2 ea</i>	39
<b>ASIAN BBQ CHICKEN</b> Two chicken thighs marinated for 12 hours in our signature BBQ sauce, served on a mix of vegetables and rice, garnished with pickled carrots, cucumbers & sesame seeds	27
<b>TERIYAKI GLAZED SALMON</b> Panko crusted wild salmon, jasmine rice, fresh market vegetables	32¾
<b>BABY BACK RIBS</b> <b>FULL</b> 39 <b>HALF</b> 29¾ Our signature bbq sauce, fries, fresh market vegetables	
<b>TAMASHI SIRLOIN</b> CAB® top sirloin, glazed with house-made shiitake compound butter, creamy mashed potatoes, fresh market vegetables <i>add sautéed onions or mushrooms 2 ea</i>	36

WOK WITH STYLE

<i>add garlic buttered naan 4</i>	
<b>LEGENDARY TOKYO STREET NOODLE</b> Ground pork, shiitake mushrooms, basil, snow peas, cashew cream, chili oil, togarashi, sesame seeds	24
<b>SEARED PORK RAMEN</b> Seared pork belly, house-made broth, togarashi, ramen noodles, bok choy, kimchi, marinated egg, bean sprouts & Yabuki mushrooms	23
<b>NIGHT MARKET FRIED RICE</b> Traditional fried rice with sautéed pork, stir-fried vegetables & egg <i>add chicken, prawns or pork belly 6¾</i>	23
<b>PAD THAI</b> Egg, chili cashew sauce, rice noodles, sautéed vegetables, fresh basil, bean sprouts <i>add chicken, prawns or pork belly 6¾</i>	18
<b>LEMON GRASS CHICKEN</b> Grilled chicken with house-made teriyaki sauce, mango salsa, jasmine rice, fresh market vegetables, garlic naan	25
<b>UDON SOSEU</b> House-made ginger sesame soy sauce, marinated beef strips, garlic, ginger, red peppers, bok choy, mushrooms, carrots, green onion, black sesame seeds	23¾
<b>GREEN THAI CURRY</b> Peppers, zucchini, spicy coconut curry, mango salsa, jasmine rice <i>add chicken, prawns or pork belly 6¾</i>	18