

Oppidan

A Modern Room for Dining

Appetizers, Soups & Fresh Greens

Chef's Daily Soup Rolls/butter	9
Newfoundland Cod Chowder Cream/fish stock/onions/garlic/white wine/leeks/ white Cheddar/roll	14
Greens (v) Toasted almond/dried cranberries/goat cheese/ balsamic-molasses vinaigrette	12
Caesar Romaine/dressing/bacon/Parmesan/ rosemary pumpkin seeds	12
Quinoa (v) Kale/sunflower seeds/pumpkin seeds/brie/ maple-sherry vinaigrette	14
Tuna Poke Carrot/radish/avocado cream/tamari-maple vinaigrette/ puffed quinoa	18
Crisp Shrimp Sweet chili sauce/sesame/green onion/red pepper	15
Lamb Ragout Ricotta gnocchi/red onion marmalade/pecorino	14

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Entrées

Blue Dot 10oz Striploin	44
Broken gazpacho salad/olive oil roasted bread/ goat cheese fondue/ Pommery mustard-truffle vinaigrette	
Lamb Ragout	24
Ricotta gnocchi/red onion marmalade/ pecorino	
Blackened Salmon	28
Red pepper chimichurri/quinoa salad/red pepper/ cumin/green onion/cherry tomato/baby kale/remoulade	
Newfoundland Cod	24
Scrunchions/ roasted baby potatoes/red peppers/ red onion/cherry tomatoes/lemon vinaigrette/tartar	
Deep Fried Cod	
Fries/coleslaw/lemon	
1 piece	15
2 piece	18
3 piece	21
Crisp Duck Confit	
Tamari-maple vinaigrette/arugula/red onion/ peppers/mandarin oranges/sesame cashews	
Single leg	24
Double leg	32
Roast Chicken Supreme	22
Roasted baby potatoes/cabbage/bacon lardons shallot/demi	
Butternut Squash Ravioli	22
Pulled duck/hazelnuts/baby kale cherry tomatoes/olive oil	
Make it veggie	19
Tuna Poke	28
Carrot/radish/avocado cream tamari-maple vinaigrette/puffed quinoa	