



NextDoor Lunch/Dinner Experience Menu A

Available Monday – Sunday Open – Close
Includes Fresh Bread & Cultured Butter, Brewed Drip Coffee & Pluck Teas.

\$60.00 Per Person + HST & Gratuity

Please Select 3 Entrées To Be Selected From By Each Guest On The Day Of The Event.

Appetizers

Choice Of:

Mixed Greens (gf) (v)

grilled sweet corn / pico de gallo / avocado / feta cheese / green goddess dressing / mesclun mix

Cream Of Mushroom & Truffle Soup (gf) (v)

truffle paste / green onions

Entrées (Select 3)

Choice Of:

NextDoor 'Community' Burger

double 3oz beef patty / Swiss cheese / lettuce / double smoked bacon / Dijon aioli
brioche bun. *Served with fries*

Chopped Salad (df) (n)

grilled chicken satay / lettuce / purple cabbage / carrots / red onions / soy peanut dressing
fried shallots / crushed cashews / fried wonton chips / cilantro

Tubetti (v) (s)

stracciatella cheese / London dry gin rosé sauce / fresh pasta

Atlantic Salmon (gf)

6oz salmon filet / confit roasted potatoes / grilled broccolini / Dijon cream sauce / salmon caviar

Desserts

Choice Of:

Chocolate Tart

chocolate ganache / chocolate crumble / raspberry sorbet

Seasonal Gelato (v/g) (gf) (df)

Chef's choice

(v) - vegetarian **(df)** - dairy free **(gf)** - gluten free **(v/g)** - vegan **(s)** - spicy **(n)** - contains nuts



NextDoor Lunch/Dinner Experience Menu B

Available Monday – Sunday 3:00 PM – Close
Includes Fresh Bread & Cultured Butter, Brewed Drip Coffee & Pluck Teas.

\$70.00 Per Person + HST & Gratuity

Please Select 3 Entrées To Be Selected From By Each Guest On The Day Of The Event.

Appetizers

Choice Of:

Caprese Salad (v)

stracciatella cheese / blistered tomatoes / basil pesto / balsamic glaze
sourdough croutons

Cream Of Mushroom & Truffle Soup (gf) (v)

truffle paste / green onions

Entrées (Select 3)

Choice Of:

Mushroom Risotto (v)

king oyster mushroom 'scallops' / miso mushroom broth / truffle oil / black truffle
arborio rice

Can be made vegan upon request

Shio Koji Chicken (gf)

mushroom purée / grilled broccolini / roasted mushrooms

Steak Frites

6oz flat iron steak / caramelized onion purée / Dijon aioli / truffle fries

Halibut

4oz beer battered filet / confit roasted potatoes / grilled broccolini / green pea purée / yuzu tartar sauce

Desserts

Choice Of:

Ube Cheesecake (v)

ube crumble / coconut ice cream

Chocolate Tart

(v) - vegetarian (df) - dairy free (gf) - gluten free (v/g) - vegan (s) - spicy (n) - contains nuts

chocolate ganache / chocolate crumble / raspberry sorbet

Seasonal Gelato (v/g) (gf) (df)

Chef's choice

(v) - vegetarian **(df)** - dairy free **(gf)** - gluten free **(v/g)** - vegan **(s)** - spicy **(n)** - contains nuts



NextDoor Lunch/Dinner Experience Menu C

Available Monday – Sunday 3:00 PM – Close

Includes Fresh Bread & Cultured Butter, Brewed Drip Coffee & Pluck Teas.

\$80.00 Per Person + HST & Gratuity

Please Select 3 Entrées To Be Selected From By Each Guest On The Day Of The Event.

Please Select 1 Secondi Course To Be Served To All Guests On The Day Of The Event.

Appetizers

Choice Of:

Tortellini & Onion Soup (v)

cheese tortellini / roasted shallots / truffle oil

Steak Tartare (gf) (df) (s) (n)

raw beef tenderloin / chili lime vinaigrette
cashew crumble / fried shallots / shrimp chips

Shrimp Cocktail Salad

salmon caviar / Russian dressing / grilled sweet corn / fresh avocado / leaf lettuce / fried corn tortillas

Secondi

Choice Of:

Spaghetti Pomodoro

OR

Tubetti A La Gin Sauce

Entrées (Select 3)

Choice Of:

Mushroom Risotto (v)

king oyster mushroom 'scallops' / miso mushroom broth / truffle oil / black truffle
arborio rice

Can be made vegan upon request

Miso Black Cod (df)

5oz marinated filet / chilled soba noodle salad / nori vinaigrette / garlic bok choy

(v) - vegetarian **(df)** - dairy free **(gf)** - gluten free **(v/g)** - vegan **(s)** - spicy **(n)** - contains nuts

Duck Breast

4oz dry aged duck breast / confit duck leg / truffle cauliflower purée
grilled broccolini / duck demi glace

Prime Striploin (gf)

6oz striploin / smoked carrot purée / grilled broccolini / chimichurri

Desserts

Choice Of:

Strawberry Shortcake

vanilla sponge cake / white chocolate mousse / strawberry compote / whipped cream

Chocolate Tart

chocolate ganache / chocolate crumble / raspberry sorbet

Seasonal Gelato (v/g) (gf) (df)

Chef's choice

(v) - vegetarian (df) - dairy free (gf) - gluten free (v/g) - vegan (s) - spicy (n) - contains nuts



NextDoor Restaurant Kids Lunch/Dinner Menu

Available Monday – Sunday Open – Close
Includes Fresh Bread & Cultured Butter
Includes A Beverage (Bottomless Soft Drinks, Milk or Juice)

\$30.00 Per Child + HST & Gratuity

Appetizers

Choice Of:

Mixed Greens (v)

tomatoes / cucumbers / balsamic & olive oil dressing

Tomato Bisque (v) (gf)

Entreés

Choice Of:

Kids Burger

beef patty / Swiss cheese / brioche bun

Served with fries

Spaghetti Bolognese

beef bolognese / chorizo sausage / cheddar cheese / fresh pasta

Grilled Cheese (v)

cheddar cheese / milk bread

Served with fries

Desserts

Choice Of:

Chocolate Brownie (v)

whipped cream

Fresh Berries (v) (gf)

whipped cream

(v) - vegetarian (df) - dairy free (gf) - gluten free (v/g) - vegan (s) - spicy (n) - contains nuts