

BITES

HAZELNUT-CRUSTED

GOAT CHEESE CROQUETTES 4

Mashed Potatoes & Goat Cheese,
Hazelnuts, Spicy Carrot Purée

SALMON TATAKI 8

Marinated Salmon Belly
Hot Soy Sake Sesame Oil, Shaved Jalapeño

PROSCIUTTO WRAPPED GREEN ASPARAGUS 7

Goat Cheese Mousse, Balsamic Reduction

BONE-IN SHORT RIB 8

Slow Braised in Demi Glaze
Sweet Potato Purée, Pickled Onions

HEIRLOOM TOMATO & FRESH BURRATA SALAD 6

Balsamic Reduction, Pickled Red Onion, Micro Basil

TLF TRUFFLE MAC 'N CHEESE 11

Black Truffle, Gouda, Gruyere, and Tomme de Savoie

PAN SEARED FOIE GRAS 10

White Asparagus
Pignole Cream, Sherry Gastrique

SHARES

SHORT RIB POUTINE 11

House Made Fries, Short Rib
Sautéed Mushrooms, Caramelized Onions
Beurre Blanc, Tomme de Savoie

KOBE-STYLE WAGYU CHIMMICHURRI 15

Vegetables Escabeche, Piquillo Peppers
Grilled Baguette

SALT SPRING ISLAND MUSSELS 12

Parsley Tapenade, Grilled Lemons
Toasted Garlic Baguettes

CRAB STACK 12

Mango, Cucumber, Tomato, Avocado
Sweet Thai Cilantro Vinaigrette

ARTICHOKE DIP 12

Sautéed Spinach, Roasted Artichokes,
Goat Cheese, Toasted Garlic Baguettes



TWO LEFT FORKS

SALADS

ROASTED BEET & GOAT CHEESE SALAD 9

Spinach and Tatsoi, Candied Walnuts
Citrus Vinaigrette

CAESAR SALAD 8

Shredded Parmesan
Herbed Croutons, Crispy Baked Parmesan
House Made Caesar Dressing

SEARED AHI TUNA NICOISE SALAD 16

Green Beans, Heirloom Cherry Tomatoes,
Hardboiled Egg, Niçoise Olives
Roasted Fingerling Potatoes
Roasted Shallot Vinaigrette

GRILLED FLAT IRON SALAD 17

Heirloom Cherry Tomatoes, Piquillo Peppers
Gorgonzola Cheese, Pickled Red Onion
Roasted Shallot Vinaigrette

VEGETARIAN ENTREES

ROASTED RED PEPPER PAPPARDELLE 17

Pappardelle Pasta, Roasted Red Pepper
Parmesan Almond Cream, Roasted Artichokes
Sautéed Mushrooms, Sun Dried Tomatoes
Chick Pea "Meatball"

VEGETARIAN POUTINE 11

House Made Fries, Roasted Mixed Vegetables
with Sautéed Mushrooms and Caramelized Onions
Beurre Blanc, Tomme de Savoie

TRUFFLED RISOTTO 14

Truffled Risotto, Roasted Forest Mushrooms
Heirloom Baby Carrots
Beurre Blanc, Micro Salad Greens

SOUPS

CLASSIC FRENCH ONION SOUP 6

Crouton, Gruyere & Swiss Cheese

SOUP DU JOUR 6

Seasonally Inspired Soup

MAIN

SEAFOOD PAELLA 25

Shrimp, Mussels, Clams, Lobster
Saffron Risotto and Tomato Broth

PISTACHIO CRUSTED COLORADO RACK OF LAMB 30

Mashed Potatoes, Garlic Spinach, Sauce Robert

LOCAL HALIBUT 27

Parmesan Risotto, Garlic Spinach, Brown Butter Beurre Blanc

SEARED DIVER SCALLOPS 28

Mashed Potatoes, Garden Vegetable Medley, Truffle Beurre Blanc

SOY SAKE ALASKAN BLACK COD 27

China Peas, Forest Mushrooms, Parsnip Purée, Kaffir Coconut Cream

CHILEAN SEA BASS 32

Mashed Potatoes, Green Beans with Applewood Smoked Bacon
& Pine Nuts, Beurre Blanc, Tomato Chutney

GRILLED PETITE FILET 30

Grilled Asparagus, Potato Gratin, Veil Demi Glaze

9 OZ. CREEK STONE NY STRIP 26

Rosemary Fingerling Potatoes
Brussels Sprouts with Applewood Smoked Bacon
Brandy Shallot Demi Glaze

GRILLED SHETLAND ISLES SALMON 22

English Pea Purée, Roasted Beets, Pomegranate Reduction

ROASTED CHICKEN BREAST 20

Truffle Risotto, Roasted Forest Mushrooms, White Asparagus
Brown Butter Beurre Blanc

TLF BURGER 16

Ground Sirloin & Brisket Patty, Swiss & Gruyere Cheeses,
Caramelized Onions, Lettuce, Tomato, Pickles,
House Spread on Brioche Bun
Choice of Parmesan Herb Fries or
Side Caesar Salad