



# BAYSIDE VARIETY

## DINNER

WEDNESDAY TO SUNDAY  
5PM - LATE  
KITCHEN OPEN UNTIL 11PM

RESERVE ONLINE AT  
BAYSIDEVARIETY.CA

## APPETIZERS

### TARTARE | 19

*5oz beef tenderloin, chili, yolk, garlic toasts*

### BURRATA | 18

*peach, roasted tomato, mint, toasts*

### PICKLED + CURED | 25

*cheeses, meats, pickled & preserves*

## PLATES

### AGNOLOTTI | 28

*sweet corn, ricotta, chorizo, smoked paprika, creamed corn brodo*

### SIRLOIN | 33

*8oz california cut, mashed potatoes, beans, pan sauce*

### TROUT | 27

*broccolini, fries, lemon, garlic, piccata*

### CORNISH HEN | 26

*pomme puree, glazed carrots, pan gravy*

### CABBAGE | 22

*pickled carrots, honey, rosemary, tahini, almonds, brown rice*

### FETTUCCINE | 22

*lemon verde cream, asparagus, ricotta*

## FOR THE TABLE

### STRIPLOIN | 36

*certified angus, 14oz*

### BONE-IN RIBEYE | MP

*certified angus, cowboy cut, 35oz*

## SIDES

### MUSHROOM CAMPENELLE | 18

*buckwheat pasta, walnut pesto, smoked goat cheese*

### BRUSSEL SPROUTS | 12

*fried shallots, pancetta, dijon butter*

### GRILLED ROMAINE | 13

*white beans, pancetta, croutons, grana padano, caesar dressing*

### BEETS | 11

*peaches, mint, lemon cream, pickled onion, honey, sunflower seeds*

### PEAS | 11

*sugar snaps, english, pea shoots, taragon, pecorino*

### FRIES | 9

*rosemary, granna padano, duck fat aioli*