

IRENE

EAT, DRINK, ENJOY LIFE

## shareable.

### IRENE FOCACCIA BREAD \$8

local rosemary focaccia, whipped herb butter, evoo **VGA**

### MEDITERRANEAN HUMMUS \$17

za'atar spice, crispy chickpea, fennel, coriander oil, pita **GFA**

### KOREAN FRIED CHICKEN LETTUCE WRAP \$18

cucumber, kimchi, coriander, lemon garlic aioli

### FRIED GREEN TOMATOES + WHIPPED GOAT CHEESE \$17

romesco sauce, parsley oil **VGA**

### BLISTERED SHISHITO PEPPERS \$14

toasted almonds, maldon salt, parmesan, lemon **GV/V**

### TAVERN WINGS \$20

buttermilk-brined, cajun dry rub, blue cheese dip

### SESAME EDAMAME \$12

spicy tahini, maldon salt, toasted sesame seeds **VGA**

### SMOKED PORK RIBS \$20

maple BBQ sauce, herb breadcrumbs

### FRITES \$9

sea salt, ketchup **V/GF**

### TRUFFLE FRIES \$14

herbs, parmesan, truffle aioli **VEG/GF**

### SESAME GINGER CALAMARI \$19

crispy squid, sesame ginger aioli, coriander, lemon

### HARISSA STEAK TARTAR \$22

capers, cornichons, egg custard, toast

## from the raw bar.

### CHILLED OYSTER ON THE HALF SHELL (6) \$26

horseradish, shallot mignonette, cocktail sauce, lemon **GF**

### SCALLOP & CHARRED PINEAPPLE CEVICHE \$23

avocado, jalapeño, red onion, tomato, tortilla **GF**

### CHILLED JUMBO SHRIMP \$25

cocktail sauce, lemon **GF**

### AHI TUNA TATAKI \$22

ponzu, jalapeño, garlic, coriander **GF**

### IRENE SEAFOOD PLATTER \$85

chilled oysters, scallop ceviche, jumbo shrimp, tuna tataki, horseradish, shallot mignonette, cocktail sauce, lemon **GF**

## salads/soup.

### SOUP DU JOUR \$10

### IRENE SALAD \$16

heritage blend lettuce, tomato, cucumber, candied seeds, goat cheese, shallot vinaigrette **VGA/GF**

### IRENE CAESAR \$17

romaine lettuce, bacon, white anchovy, parmesan, caesar dressing, focaccia crisp **GFA**

### HEIRLOOM TOMATO + WHIPPED RICOTTA \$19

radicchio, shaved fennel, arugula, maldon salt, reduced balsamic, evoo **VGA/GF**

### VEGAN ROASTED ASPARAGUS \$18

cumin vinaigrette, candied seeds, blood orange, preserved lemon **V/GF**

### IRENE CHOPPED SALAD \$19

purple kale, romaine, grape, tomato, cucumber, bell pepper, chickpea, feta, parsley, mint, za'atar, hummus, grainy mustard vinaigrette **VGA/GF**

### SALMON POKE BOWL \$25

cucumber, avocado, mango, tajin cashews, seaweed salad, jalapeño, pickled onions, rice, wonton chips **GFA**

### ADD TO YOUR SALAD WITH

Chicken \$8 Salmon \$14 Falafel \$7 Shrimp \$12

## handhelds.

Served with French fries.

Substitute Irene salad \$3 | Irene caesar \$3 | truffle fries \$4 | gluten-sensitive bun \$2

Add beef gravy \$3

### IRENE SMASH CHEESEBURGER \$21

two 3oz. prime chuck burgers, lettuce, tomato, pickle, grainy dijon aioli, brioche bun

### BANQUET BURGER \$23

two 3oz. prime chuck burgers, american cheese, bacon, sauteed mushroom, lettuce, grainy dijon aioli, brioche bun

### FRIED CHICKEN \$23

Buttermilk-brined chicken thigh, cider coleslaw, bread + butter pickles, creole mustard, brioche bun

### FALAFEL SANDWICH \$21

baba ghanoush, hummus, arugula, tomato, pickled onion, rosemary focaccia

### JERK FISH TACO \$22

cabbage slaw, charred pineapple salsa, fried onion, avocado, corn tortilla **GF**

## Irene specialties.

### SESAME CORIANDER CRUSTED AHI TUNA \$36

green papaya slaw with red onion, carrot, chili, red cabbage, cucumber, red pepper, bean sprouts, cilantro, cashew **GFA**

### JERK CHICKEN \$27

seasoned rice, coleslaw, tamarind gastrique, pickled chili & onion

### AAA STEAK FRITES \$54

10oz. new york striploin, chimichurri, maldon salt **GF**

### ROASTED DUCK BREAST \$35

carrot puree, sweet peas, beech mushrooms, potato rosti, cherry compote **GFA**

### SEARED SALMON \$34

roasted fennel, new potato, asparagus, tomato garlic broth **GF**

### NASI GORENG \$19

indonesian sweet + savory rice, green peas, corn, carrot, napa cabbage, sambal, coconut raita, fried egg **VGA/GF**

### ADD TO YOUR DISH WITH

Chicken \$8 Salmon \$14 Falafel \$7 Shrimp \$12

## dessert.

### CHOCOLATE CAKE \$13

chocolate fudge icing, whipping cream

### CINNAMON STICKY BUN \$13

almond praline, whipped cream cheese

### BAKED ALASKA \$12

strawberry + lemon ice cream, meringue

### GELATO \$9

ask your server for flavours