



THE OFFICE
EAT • DRINK • LOUNGE

TO START + SHARE

Apple Brie Bacon Quesadilla
Brie, Granny Smith apple, onion, bacon, maple mustard reduction 18

Crispy Calamari DF
fried calamari, banana peppers, marinara 21

Warm Smoked Fontina Bruschetta V
smoked fontina, tomato, basil, balsamic, toasted baguette 19

Tuna Tataki Tostadas DF
seared tuna, flour tortilla, pico de gallo, yuzu aioli, spicy mayo, slaw, cilantro 24

Vegetable Potstickers V DF
warm peanut sauce, sui choy, carrot, sweet potato, ginger 16

Braised Beef Poutine
braised short rib, cheese curds, house-cut fries, red wine jus 22

CASUALS

The Office Bacon Cheddar Burger
ground NY striploin, sesame bun, lettuce, tomato jam, garlic aioli, cheddar cheese, house-cut fries 24

The Office Club
seven-grain bread, grilled chicken breast, bacon, lettuce, tomato, fried egg, pesto mayonnaise, house-cut fries 21

Funghi e Cavoli Pizza V
stone-fired pizza, tomato sauce mozzarella, wild mushrooms, sautéed kale 26

Margherita Pizza V
stone-fired pizza, tomato sauce, mozzarella, basil 24

Pepperoni Pizza
stone-fired pizza, tomato sauce, mozzarella, pepperoni 26

Burrata Prosciutto Honey Pizza
stone-fired pizza, tomato sauce, mozzarella, prosciutto, burrata, sautéed red onions, chili flakes, Peace River honey 29

Linguine Meatballs
house-made meatballs, tomato sauce, linguine, focaccia toast 24

Prime Rib Sliders
slow-roasted prime rib, horseradish mayo, Swiss cheese, house-cut fries 24

Pasta Feature
chef's daily creation, focaccia toast, parmigiana reggiano 17

DESSERTS

New York Cheesecake
strawberry compote 14

Crème Brûlée
custard, caramelized sugar 10

- V Vegetarian
- DF Dairy-free **No dairy product was used in the making of this dish.*
- GF Gluten Smart **Although we try to make these options with zero gluten we are not a gluten free environment.*
Please ask your server about vegan-friendly options.

18% Gratuity will be applied to tables of 8 or more guests. Please notify your server of any allergies.

BOWLS + SALADS

Loaded Potato Soup
potato and leek soup, sour cream, bacon, green onions *large 14 | small 10*

Harvest Salad V DF
baby lettuce, orange vinaigrette, pumpkin seed, pickled fennel, orange supreme, dried cranberries, goat cheese *large 18 | small 10*
add tofu 5 | add chicken 8 | add salmon 12

Caesar Salad
romaine lettuce, focaccia croutons, garlic dressing, crispy capers, parmesan *large 17 | small 9*
add tofu 5 | add chicken 8 | add salmon 12

Spicy Thai Chicken Bowl GF DF
Thai chicken, jasmine rice, tomatoes, mango, pickled carrot, baby lettuce, lime peanut sauce, sweet chili dressing 24

Teriyaki Salmon Bowl DF
rice, ginger garlic broccolini, pickled ginger, miso broth 31

MAINS

Pan-Seared Chicken GF
broccolini, prosciutto baby carrots, creamy orzo insalata, pesto 29

Grilled 12oz Boneless Ribeye Steak
Yukon Gold mashed potatoes, broccolini, prosciutto baby carrots, Yorkshire pudding, red wine jus 58

Grilled 8oz Top Sirloin Steak
Yukon Gold mashed potatoes, broccolini, prosciutto baby carrots 39

Sesame-Crusted Ahi Tuna *Served Rare* DF
scallion peanut jasmine rice, edamame, miso mayo, unagi sauce 32

Lemon Garlic Tomahawk Pork Chop GF
wild mushroom, broccolini, cannellini prosciutto mash, dark cherry gastrique 44

Turkish Chickpea Moussaka V DF GF
garbanzo beans, fried eggplant, crispy tofu, rice, tomato, curry, coconut milk 26

- Add-ons
- PEPPERCORN SAUCE 5
- BÉARNAISE SAUCE 4
- 8OZ LOBSTER TAIL 26
- JUMBO GARLIC SHRIMP 12

Vegan Chocolate Decadence V DF GF
cocoa, avocado, field berries 12