

**SNACK & SHARE**

- Baked Brie**   16  
*vanilla pears / maple pecans / crostinis*
- Crab & Artichoke Dip** 15  
*dungeness crab / artichoke & cream cheese / crostinis*
- Tempura Prawns** 15  
*tempura fried prawns / szechuan sauce*
- House Smoked Pork Belly**  15  
*crispy rind / bourbon glazed / house sauce*
- Chicken Pot Stickers** 15  
*house made dumplings / crispy wontons / szechuan sauce*
- Chicken Wings 1lb** 15  
*plain / salt & pepper / honey garlic / hot / szechuan*
- Nachos**  19  
*corn tortilla chips / jalapenos / green onions / red onions / tomatoes / olives / bell peppers / mixed cheese / salsa / sour cream / guacamole / add cajun chicken 7 / ground beef 7*
- Charcuterie Board** 25  
*Italian cured meats / domestic & imported cheeses / baguettes & crackers / stone ground mustard / house made jam*

**FLATBREADS**

- Chicken Tikka**  15  
*sriracha mayo / red onion / tomato / mozzarella cheese*
- Italiano** 15  
*prosciutto / arugula / mozzarella / shaved parmesan / basil pesto sauce*
- From the Garden**  13  
*roasted vegetables / harissa tomato sauce / rarebit cheese*

**SOUPS & SALADS**

- Soup Du Jour** Cup 6 Bowl 8
  - French Onion Soup** 9 ½  
*caramelized five onions / garlic toast / gruyere cheese / served with a freshly baked roll*
  - Matrix House Salad**   12  
*artisanal greens / baby kale / citrus segments / grilled pears / semi-dried vine ripened tomatoes / hemp seeds / dried cranberries / gorgonzola / choice of dressing – raspberry vinaigrette / citrus / berry balsamic*
  - Matrix Caesar Salad** 14  
*romaine hearts / shaved parmesan / focaccia crisps / crumbled bacon / boiled eggs / house made caesar vinaigrette*
  - Roasted Beet Salad**   15  
*arugula / cucumber / carrot / potato & goat cheese croquette / riesling vinaigrette*
  - Crab & Avocado Salad**  15  
*dungeness crab / avocado / mango salsa / frisee / chili oil*
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- add cajun chicken breast 7 / tiger prawns 7 / tenderloin 9*

**BURGERS & SANDWICHES**

- Matrix Burger**  18  
*6oz house made Alberta Angus beef / grilled onions / mushrooms / rarebit cheese / lettuce / tomato / dill pickle / spicy mayo / house made brioche bun / add bacon 3 / fried egg 2*
- Portobello Burger**  16  
*candied portobello mushrooms / brie / wilted arugula / caramelized onions / avocado / pesto mayo / ciabatta bun / add fried egg 2*
- Matrix Signature BLT** 18  
*house smoked pork belly / smoked applewood cheddar / lettuce / tomato / house sauce / sourdough bread /*

*all burgers & sandwiches are served with your choice of: house salad / thick cut fries*

*Substitute soup of the day 3 / Caesar salad 3*



VEGETARIAN



GLUTEN FREE



CHEF'S FAVORITE

**LARGE FARE**

- Asian Rice Bowl**   **15**  
*stir fried vegetables / asian ginger sauce / egg fried rice /  
 crispy rice noodles / add tofu 5 / cajun chicken breast 7 /  
 tiger prawns 7 / tenderloin 9*
- Bombay Butter Chicken**  **19**  
*boneless chicken leg / scented jasmine rice / marinated  
 spicy yogurt / rich tomato based gravy / naan bread*
- Fish & Chips** **19**  
*house made beer battered cod / thick cut fries /  
 house made tartar sauce*
- Steak Frites** **23**  
*6oz flank steak garlic & ginger marinated / caramelized  
 onions / garlic butter / parmesan fries / add tiger prawns 7 /  
 sautéed mushrooms 3*
- Tagliatelle Carbonara** **19**  
*house smoked pork belly / shaved parmesan /  
 soft poached egg / add garlic toast 3*
- Seafood Tagliatelle**  **23**  
*scallops / crab / shrimp / roasted garlic / chili flakes /  
 fresh herbs / creamy white wine sauce / add garlic toast 3*
- Beef & Onion Pie** **15**  
*chunks of tender beef / carrots & peas /  
 potato & cheddar / crostinis*
- Vegetable Cottage Pie**  **13**  
*mixed garden vegetables / creamy tomato sauce /  
 potato & cheddar / crostinis*

**ENTREES**

- Matrix Signature Chicken**  **25**  
*cranberry brie arugula stuffed chicken breast /  
 prosciutto wrapped / spicy tomato sauce*
- Smoked Sea Salt Dusted Sea Bream**   **26**  
*mustard tarragon sauce / mango tapenade / chili oil*
- Stout Braised Bison Short Ribs**  **27**  
*slow cooked bison short ribs / pan jus*

*All entrees are served with seasonal garden vegetables  
 as well as your choice of: mashed potatoes / roasted  
 potatoes / rice pilaf*

**DESSERT**

- Crème Brûlée**  **9**  
*chef's feature crème brûlée served with fresh berries*
- Red Velvet Brownie Cheesecake**  **9**  
*mixed berry compote / whipped cream*
- Warm Cinnamon Apple Tart** **9**  
*fresh apples / butter pecan ice cream*
- Dessert Trio** **9**  
*Irish trifle / white chocolate mousse / brown butter madeleine*
- A La Mode** **4**  
*choice of in house ice cream*

*Parties of 8 or more, individual cheques will not be available  
 and an 18% gratuity will be added to the bill.*



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