



LUNCH

APPETIZERS

Fresh Oysters ^{GF} 3/ea

East Coast, Lime Mignonette, Smoked
Cocktail Sauce, Local Hot Sauce

Mussel & Clam Steamers ^{GF} 18

Garlic, White Wine, Butter -or-
Spiced Tomato Ragù, Bacon, Cream

Wagyu Meatballs 19

Tomato Ragù, Broiled Swiss, Bourbon
Peppercorn, Grilled Focaccia

Charred Octopus ^{GF} 22

Black Garlic Hummus, Watercress,
Olive Tomato Concassé

Calamari 19

Crispy Fried, Marrow Black Pepper
Aioli, Garlic Citrus Seasoning

Tiger Shrimp Sauté ^{GF} 19

Herb Butter, White Wine,
Broiled Feta, Garlic

Caesar Salad 17

Double Smoked Bacon,
Anchovy, Butter Croutons,
Garlic, Parmigiano Reggiano

Haven Green's Salad ^{GF} 16

Baby Vegetables, Strawberry Maple
White Balsamic Vinaigrette, Feta

Heirloom Beet Salad ^{GF} 18

Roasted Beets, Maple Walnuts,
Watercress, Artisan Goat Cheese,
Verjus Vinaigrette

French Onion Soup ^{GF} 15

Brandy, Aged Swiss

Burrata Salad ^{GF} 23

Golden Beet Puree, Frisée, Heirloom
Cherry Tomato, Pickled Onion, Honey
Truffle Vinaigrette, Spiced Almond,
Micro Greens

SALAD ACCOMPANIMENTS ^{GF}

Organic Chicken Supreme (9oz) 12

Wild Halibut (7oz) 18

Black Tiger Shrimp (3) 12

MAINS

Steak Frites ^{GF} 39

Canadian Prime 8oz. New York Striploin,
Porcini Truffle Butter, House Cut Fries

Filet Mignon ^{GF} 44

Canadian Prime 6oz. Bacon Wrapped
Tenderloin, Roasted Fingerling Potatoes

Ribeye ^{GF} 48

Certified Angus, 12oz., Roasted
Fingerling Potatoes

Wagyu Burger 25

Caramelized Onion, Aged White
Cheddar, Marie Rose Sauce, Heirloom
Tomato, Watercress, House Cut Fries

Steak Sandwich 27

Prime Beef Tenderloin, Wild Mushroom,
Porcini Aioli, Watercress, Blue Cheese,
Bolo Levedo, House Cut Fries

Lobster Thermidor M/P

1/2 Whole Lobster, Shallot Cream, Aged
Swiss, Brandy, Drawn Butter,
Pasta Aglio e Olio

Chicken, Mango & Brie Sandwich 23

Organic Chicken, Mango Aioli, Brie
Cheese, Heirloom Tomato,
Bolo Levedo, House Cut Fries

Shrimp Carbonara 28

Baby Tiger Shrimp, Smoked Bacon,
Garlic Cream, Egg Yolk, Fresh Tagliatelle

Halibut ^{GF} 42

Parmigiano Reggiano Risotto, Olive &
Caper Confit, Citrus Watercress

Lake Erie Perch ^{GF} 26

Baked or Fried, Gherkin Red Pepper
Remoulade, House Cut Fries

Wagyu Brisket 35

Lightly Smoked & Braised, Peppercorn
Barbecue, Wild Mushroom, Aged White
Cheddar Mac & Cheese

***Gluten Free Bread Available For
Any Sandwich***

DINNER MENU AVAILABLE UPON REQUEST

38 KING WILLIAM STREET, HAMILTON

CONVERSATERESTAURANT.CA

20% Gratuity Added For Parties of 8 or More