

Appetizer

Artisanal Bread Basket	6
Onion Soup <i>Spanish White Onion, Gruyere Cheese, Croutons</i>	17
Escargot <i>Parsley Cream, White Wine, Shallots, Garlic, Toasted Brioche</i>	24
Oysters Fresh Market Selection with Classic Condiments	
<i>½ Dozen</i>	30
<i>1 Dozen</i>	60
Oyster Rockefeller <i>6 Oysters, Spinach Cream, Smoky Bacon, Panko Crust</i>	35
Foie Gras <i>Dehydrated Grapes, Late Harvest Riesling Gelee, Port Wine Reduction</i>	35
Shrimp Cocktail <i>3 Chilled Jumbo Black Tiger Shrimp, Lemon, Horseradish Tomato Sauce</i>	32
Tempura Shrimp <i>2 Jumbo Shrimp, Japanese Dipping Sauce, Jicama & Carrot Slaw, Lemon</i>	30
Steamed 1lb Alaskan King Crab <i>Served with Drawn Butter</i>	180
Kettle Cooked Mussels & Clams <i>Chardonnay, Saffron, Spanish Sofrito Whipped Butter, Toasted Baguette</i>	25
Chilled Seafood Tower <i>6 Oysters, 4 Jumbo Shrimp, Pickled Octopus, 8 oz. Alaskan King Crab, ½ Lobster, Marinated Mussels and Clams, Seaweed Salad, Sauces</i>	230
Seared U10 Scallops <i>Pork Belly, Honey Chili Glaze, Parsnip Puree</i>	34
King Crab Cake <i>Celeriac Remoulade, Chipotle Mayo, Micro Greens</i>	34
Short Rib Croquette <i>Braised Beef Short Rib Croquette, Celeriac Mashed Potatoes, Horseradish Cream</i>	32
<i>Caviar</i>	
Venetian 30g	180
Beluga Caviar 30g	475
<i>Served with Blinis, Crostini, Shallots, Chives, Egg, Sour Cream</i>	
<i>Salads</i>	
Wedge Salad <i>Crumbled Blue Cheese, Bacon Lardons, Cherry Tomatoes, Blue Cheese Dressing</i>	17
Traditional Caesar Salad <i>Romaine Hearts, Caesar Dressing, Croutons, Crispy Bacon, Shaved Parmesan</i>	17
Heirloom Beet Salad <i>Panko Breaded Local Honey Scented Goat Cheese, Salt Baked Heirloom Beets, Kale, Spinach, Orange Hazelnut Vinaigrette</i>	17
Waldorf Salad <i>Little Gem, Grapes, Honeycrisp Apples, Celery Cress, Candied Walnuts, Citrus Mayo Dressing</i>	17

Entrees & Seafood

Chilean Seabass	54
<i>Maitake Mushrooms, Leeks, Confit Fingerling Potatoes, Kabayaki Sauce</i>	
Dover Sole	68
<i>Green Beans, Almonds, Brown Butter, Capers</i>	
Canadian Lobster	98
<i>1 ¼ lb Butter Poached, Potato Puree, Seasonal Vegetables, Drawn Butter, Lemon</i>	
Cape D’Or Salmon	43
<i>Blackened Cape D’Or Salmon, Candied Sweet Potatoes, Sauteed Spinach, Lemon Butter</i>	

Prime Cuts

USDA Prime Beef

All Steaks are served with Roasted Cipollini Onion, and your choice of one of the following sauces: Chimichurri, Béarnaise, Red Wine, Peppercorn Brandy, or 21 Club Steak Sauce.

Striploin Steak	64
<i>12oz</i>	
Striploin Steak - Bone In	79
<i>16oz</i>	
Bone in Rib Steak	74
<i>16oz</i>	
Beef Tenderloin, Centre Cut	64
<i>8oz</i>	
T-Bone	100
<i>22oz</i>	
Ontario Lamb Rack	65
<i>Lamb Rack, Natural Lamb Reduction</i>	
Japanese A5 Wagyu Beef	25/oz
<i>4oz minimum - Cut to Order</i>	
Roasted Chateau Briand	144
<i>16oz Centre Cut Filet, Forest Mushrooms, Roasted Potatoes, Vegetables, Béarnaise Sauce, Jus</i>	
Organic Half Chicken	39
<i>Seasonal Vegetables, Confit Fingerling Potatoes, Natural Reduction</i>	
Faro Stuffed Inari	32
<i>White Navy Bean & Roasted Garlic Puree, Roasted Cauliflower, Beets, Fennel</i>	

Enhancements

Seared Scallop	10	Grilled Shrimp	12
“Oscar” Crab & Bearnaise	22	Bleu Cheese	7
Extra Sauce	4	Fois Gras	24
10oz Caribbean Lobster	80		

Sides

Jumbo Baked Potato	16	Asparagus, Lemon Butter	20
Roasted Fingerling Potato	16	French Fries	16
Potato Puree	16	Fried Onion Rings with Ancho Ketchup	16
Mac & Cheese with Aged Cheddar	16	Roasted Brussel Sprouts, Late Harvest Riesling	
Roasted Forest Mushrooms, Shallots & Garlic	16	Reduction	16
Seasonal Vegetable Medley	16		