

Appetizer

Bread Basket <i>Daily Selection</i>	5
Onion Soup <i>Spanish White Onion, Gruyere Cheese, Croutons</i>	16
Escargot <i>Tarragon Cream, White Wine, Shallots, Garlic, Toasted Focaccia</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>Pear Compote, Maple Pecan Puree, Cranberry Focaccia, Aromatic Gastrique</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 Alaskan King Crab <i>Served with Drawn Butter</i>	180
Kettle Cooked Mussels & Clams <i>Chardonnay, Garlic, Tomato, Celery, Red Onion Toasted Baguette</i>	25
Chilled Seafood Tower <i>6 Oysters, 4 Jumbo Shrimp, Grilled & Chilled Calamari, 8 oz. Alaskan King Crab, ½ Lobster, Marinated Mussels and Clams, Seaweed Salad, Sauces</i>	230
Seared U10 Scallops <i>Butternut Squash Puree, Pine Nut Raisin Relish, Basil Oil</i>	32
Roasted Pork Belly <i>Parsnip Puree, Chili Honey Glaze</i>	21

Caviar

Black Pearl Caviar 30g	350
Beluga Caviar 30g <i>Served with blinis, crostini, shallots, chives, egg, sour cream</i>	475

Salads

House Salad <i>Baby Spinach, Radicchio, Cherry Tomato, Red Onion, Poppy Seed Vinaigrette</i>	17
Traditional Caesar Salad <i>Romaine Hearts, Caesar Dressing, Croutons, Crispy Bacon, Shaved Parmesan</i>	17
Roasted Beet Salad <i>Organic Kale, Goat Cheese, Radish, Cucumber, Toasted Pecans, Cider Vinaigrette</i>	17

Entrees & Seafood

Chilean Seabass	54
<i>Celeriac Puree, Red Chicory, French Beans, Smoky Bacon, Cabernet Jus</i>	
Dover Sole	64
<i>Green Beans, Roasted Potato, Almonds, Brown Butter, Capers</i>	
Canadian Lobster	98
<i>Butter Poached, Potato Puree, Seasonal Vegetables, Drawn Butter, Lemon</i>	
Arctic Char	43
<i>Warm Bulgur Wheat Salad, Braised Fennel, Asparagus Tips, Orange Cilantro Emulsion</i>	
Butter Basted 10oz Caribbean Lobster Tail	90
<i>Potato Puree, Seasonal Vegetables, Drawn Butter, Lemon</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	62
<i>8oz</i>	
T-Bone	100
<i>22oz</i>	
Provimi Veal T-Bone	58
<i>16oz</i>	
Grilled Ontario Lamb Chops	62
<i>Braised Red Cabbage, Cipollini Onion, Chimichurri Sauce</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>Cranberry Focaccia Croutons, Carrots, Beets, Natural Reduction</i>	
Vegetarian Dinner	32
<i>Lentil Ragout, Grilled Seasonal Vegetables, Roasted Cauliflower, Herb Vinaigrette</i>	

Enhancements

Seared Scallop	10	Grilled Shrimp	12
“Oscar” Crab & Bearnaise	22	Bleu Cheese	7
Extra Sauce	4	Fois Gras	24
Butter Poached 1/2 Lobster	45		

Sides

Jumbo Baked Potato	14	Asparagus, Lemon Butter	16
Roasted Potato	14	Broccolini, Spiced Chili Butter	16
Potato Puree	14	Roasted Brussel Sprouts	16
Mac & Cheese	16	Parmesan Fries with Truffle Aioli	16
Roasted Forest Mushrooms, Shallots & Garlic	16	Fried Onion Rings with Ancho Ketchup	16
Seasonal Vegetable Medley	16		