

## *Appetizer*

<b>Bread Basket</b> <i>Daily Selection</i>	6
<b>Onion Soup</b> <i>Spanish White Onion, Gruyere Cheese, Croutons</i>	17
<b>Escargot</b> <i>Parsley Cream, White Wine, Shallots, Garlic, Toasted Brioche</i>	24
<b>Oysters Fresh Market Selection with Classic Condiments.</b>	
<i>½ Dozen</i>	30
<i>1 Dozen</i>	60
<b>Oyster Rockefeller</b> <i>6 Oysters, Spinach Cream, Smoky Bacon, Panko Crust</i>	35
<b>Foie Gras</b> <i>Rhubarb, Strawberry, Pistachios and Toasted Brioche</i>	35
<b>Shrimp Cocktail</b> <i>3 Chilled Jumbo Black Tiger Shrimp, Lemon, Horseradish Tomato Sauce</i>	32
<b>Tempura Shrimp</b> <i>2 Jumbo Shrimp, Japanese Dipping Sauce, Jicama &amp; Carrot Slaw, Lemon</i>	30
<b>Steamed Alaskan King Crab</b> <i>1/2 pound or pound Served with Drawn Butter and Lemon <b>or</b> Chile Lime Butter</i>	Market
<b>Kettle Cooked Mussels &amp; Clams</b> <i>Chardonnay, Spanish Sofrito Whipped Butter, Toasted Baguette</i>	25
<b>Chilled Seafood Platter</b> <i>2 Jumbo Shrimp, 2 Johnah Crab Claws, cocktail sauce, Dijonnaise, Lemon</i>	46
<b>Chilled Seafood Tower</b> <i>6 Oysters, 4 Jumbo Shrimp, Pickled Octopus, ½ Alaskan King Crab, ½ Lobster, Marinated Mussels and Clams, Seaweed Salad, Sauces</i>	Market
<b>Seared U10 Scallops</b> <i>Beef Bacon, Carolina BBQ Sauce, Melted Leeks, Leek Hay</i>	34
<b>King Crab Cake</b> <i>Celeriac Remoulade, Chipotle Mayonnaise, Micro Greens</i>	36
<b>Venetian Osetra Caviar 30g</b>	180
<b>Beluga Caviar 30g</b> <i>Served with blinis, crostini, shallots, chives, egg, sour cream</i>	475
<b><i>Salads</i></b>	
<b>House Salad</b> <i>Little Gem, Radicchio, Cherry Tomato, Cucumber, Pickled Green Beans, Radish Shallot Champagne Vinaigrette</i>	17
<b>Traditional Caesar Salad</b> <i>Romaine Hearts, Caesar Dressing, Croutons, Crispy Bacon, Shaved Parmesan</i>	17
<b>Heirloom Tomato Salad</b> <i>Panko Breaded Goat Cheese, Basil, Pickled Red Pearl Onion, White Balsamic Vinaigrette</i>	17
<b>Wedge Salad</b> <i>Crumbled Blue Cheese, Lardons, Cherry Tomatoes, Blue Cheese Dressing</i>	17

## *Entrees & Seafood*

<b>Chilean Seabass</b>	58
<i>Three Bean Salad, Cherry Tomatoes, Summer Squash, Kabayaki Sauce</i>	
<b>Dover Sole</b>	68
<i>Green Beans, Almonds, Brown Butter, Capers</i>	
<b>Canadian Lobster</b>	98
<i>Butter Poached, Potato Puree, Seasonal Vegetables, Drawn Butter, Lemon</i>	
<b>Ontario Farmed Trout</b>	43
<i>Farro Grain, Green Beans, Fried Artichokes, Citrus Hazelnut Oil Emulsion</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.*

<b>Striploin Steak</b>	66
<i>12oz</i>	
<b>Striploin Steak - Bone In</b>	79
<i>16oz</i>	
<b>Bone in Rib Steak</b>	79
<i>16oz</i>	
<b>Beef Tenderloin, Centre Cut</b>	68
<i>8oz</i>	
<b>T-Bone</b>	100
<i>22oz</i>	
<b>Ontario Lamb Rack</b>	69
<i>Mashed Peas, New Potatoes, Mint, Natural Lamb Reduction</i>	
<b>Japanese A5 Wagyu Beef</b>	25/oz
<i>4oz minimum - Cut to Order</i>	
<b>Roasted Chateau Briand</b>	150
<i>16oz Centre Cut Filet, Forest Mushrooms, Roasted Potatoes, Vegetables, Béarnaise Sauce, Jus</i>	
<b>Organic Half Chicken</b>	42
<i>Seasonal Vegetables, New Potatoes, Natural Reduction</i>	
<b>Vegetarian Dinner</b>	34
<i>Farro Stuffed Inari Pockets, Grilled Zucchini, Asparagus, Herb Vinaigrette</i>	

## *Enhancements*

Seared Scallop	10	Grilled Shrimp	12
“Oscar” Crab & Bearnaise	24	Bleu Cheese	7
Extra Sauce	4	Fois Gras	26
10oz Carribean Lobster Tail	80	Buttered Half Atlantic Lobster	45

## *Sides*

Jumbo Baked Potato	14	Seasonal Vegetable Medley	16
Roasted Potato	14	Fried Onion Rings with Ancho Ketchup	16
Potato Puree	14	French Fries	16
Mac & Cheese	16	Asparagus, Lemon Butter	17
Roasted Forest Mushrooms, Shallots & Garlic	16	Seasonal Grilled Vegetables	18