



## Appetizers

<b>Bread Basket</b>	<b>5</b>
Daily Selection	
<b>Mussels</b>	<b>21</b>
Kettle Cooked PEI Mussels, Provençal Style, Toasted French Baguette	
<b>Oysters</b>	
Fresh East & West Coast Selections.	
1/2 Dozen	<b>30</b>
1 Dozen	<b>60</b>
<b>Oysters Rockefeller</b>	<b>34</b>
6 Oysters, Spinach Cream, Smoky Bacon, Pernod Cream	
<b>Foie Gras</b>	<b>32</b>
Poached Pear, Apricot Preserve, Almond Butter, Gastric	
<b>Shrimp Cocktail</b>	<b>28</b>
6 Chilled Pacific Shrimp Horseradish Tomato Sauce	
<b>Tempura Shrimp</b>	<b>30</b>
2 Jumbo Shrimp, Japanese Dipping Sauce, Lemon	
<b>Beef Tartar</b>	<b>29</b>
Chili Aioli, Pickled Shallots, Radish Taro Root Chips	
<b>Steamed Alaskan King Crab</b>	<b>Market Price</b>
Served with Drawn Butter	

## Salads

<b>Roasted Beet Salad</b>	<b>17</b>
Organic Kale, Goat Cheese, Candied Walnut, Aged Balsamic Vinaigrette	
<b>Traditional Caesar Salad</b>	<b>17</b>
Romaine Hearts, Caesar Dressing, Croutons, Double Smoked Bacon, Parmesan	
<b>Wedge Salad</b>	<b>17</b>
Iceberg Lettuce, Bleu Cheese Dressing, Cherry Tomato, Lardons	

## Entrées & Seafood

<b>21 Club Iced Seafood Tower</b>	<b>Market Price</b>
6 Oysters, 4 Shrimp, Mussels, Clams, 1/2 Lobster, 8 oz. Alaskan King Crab Legs Marinated Calamari	
<b>Chilean Seabass</b>	<b>48</b>
Pecan Crusted, Braised Salsify, Sautéed Kale, Mirin Miso Glaze	
<b>Dover Sole</b>	<b>56</b>
Green Beans, Capers, Almonds and Brown Butter	
<b>Canadian Lobster</b>	<b>Market Price</b>
Butter Poached, Roasted Fingerling Potato, Seasonal Vegetables, Drawn Butter	
<b>Blackened Cape D'Or Salmon Fillet</b>	<b>45</b>
Candied Yam Puree, Roast Root Vegetables, Lemon Butter	
<b>Lamb Chops</b>	<b>49</b>
Grilled Alberta Lamb, Roasted Cipolinni Onion, Chimichurri	
<b>Organic 1/2 Chicken</b>	<b>38</b>
Potato Puree, Brussel Sprouts, Jus	





## Prime Cuts

### USDA Prime Beef

All Steaks are served with a Roasted Cipollini Onion and your choice of ONE (1) of the following Sauces: Chimichurri, Bearnaise, Red Wine, Peppercorn Brandy & 21 Club Steak Sauce

<b>Striploin Steak</b> 12oz	<b>64</b>	<b>Chateaubriand</b>	<b>136</b>
<b>Bone in Rib Steak</b> 16oz	<b>73</b>	16oz Centre Cut Filet, Forest Mushrooms, Roasted Potatoes, Vegetables, Béarnaise Sauce, Jus	
<b>Beef Tenderloin, Centre Cut</b> 8oz	<b>62</b>		

## Wagyu Beef

<b>Japanese A5 Wagyu Beef</b> 4oz minimum	<b>25/oz</b>
--	--------------

## Sides

Jumbo Baked Potato	12	Roasted Forest Mushrooms, Shallots & Garlic	14
Roasted Potato	12	Brussels Sprout, Shallots, aged Balsamic	14
Potato Purée	12	Asparagus, Lemon Butter	14
Seasonal Vegetable Medley	12	Broccolini, Spiced Chili Butter	14
Mac & Cheese	12		
Parmesan Fries with Truffle Aioli	16		

## Desserts

Ice cream and Sorbet	14
New York Style Cheesecake with a Seasonal Berry Compote	15
Chocolate Torte with a Raspberry Coulis, Whipped Cream	15
Dessert Trio of Crème Brule, Cheesecake, Seasonal Tart	20