

Appetizer

Bread Basket <i>Daily Selection</i>	5
Onion Soup <i>Spanish White Onion, Gruyere Cheese, Croutons</i>	16
Asparagus Soup <i>Topped with Horseradish Sour Cream</i>	18
Oysters Fresh Market Selection with Classic Condiments.	
<i>½ Dozen</i>	36
<i>1 Dozen</i>	62
Oyster Rockefeller <i>6 Oysters, Spinach Cream, Smoky Bacon, Panko Crust</i>	34
Foie Gras <i>Strawbery Preserve, Cranberry Focaccia, Hazelnut Brittle, Gastrique</i>	32
Shrimp Cocktail <i>Chilled Jumbo Black Tiger Shrimp, Lemon, Horseradish Tomato Sauce</i>	32
Tempura Shrimp <i>Jumbo Shrimp, Japanese Dipping Sauce, Lemon</i>	30
Chilled Lobster Salad <i>Poached Canadian Lobster, Avocado, Cherry Tomato, Frisee, Lemon</i>	36
Steamed Alaskan King Crab <i>Served with Drawn Butter</i>	MP
Kettle Cooked Mussels & Clams <i>Red Lager, Leeks, Tomato, Red Onion Toasted Baguette</i>	24
Chilled Seafood Tower <i>6 Oysters, 4 Jumbo Shrimp, 8 oz. Alaskan King Crab, ½ Lobster, Marinated Mussels and Clams, Seaweed Salad, Sauces</i>	MP
Seared Scallops <i>Minted Pea Puree, Smoky Bacon Crisps, Fennel Apple Relish, Pickled Honey Mushrooms</i>	32

Caviar

Black Pearl Caviar 30g	Market Price
Beluga Caviar 30g	Market Price

Salads

House Salad <i>Organic Kale, Lolla Rossa, Quinoa, Apple, Cherry Tomato, Cucumber, Champagne Vinaigrette</i>	17
Traditional Caesar Salad <i>Romaine Hearts, Caesar Dressing, Croutons, Crispy Bacon, Shaved Parmesan</i>	17
Wedge Salad <i>Iceberg Lettuce, Bleu Cheese Dressing, Cherry Tomato, Smoky Lardons</i>	17
Heirloom Tomato Salad <i>Feta Cheese, Fried Onion Ring, Pickled Red Onion, Red Wine Vinaigrette</i>	17

Entrees & Seafood

Chilean Seabass <i>Cannellini Bean Ragout, Edamame, Asparagus Tips, Citrus Emulsion</i>	49
Dover Sole <i>Green Beans, Almonds, Brown Butter, Capers</i>	58
Canadian Lobster <i>Butter Poached, Potato Puree, Seasonal Vegetables, Drawn Butter</i>	98
Wild Caught Halibut Fillet <i>Herb Crusted, Swiss Chard & Lentil Salad, Herb Vinaigrette</i>	45

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 <i>12oz</i>	64
Striploin Steak - Bone In <i>16oz</i>	79
Bone in Rib Steak <i>16oz</i>	74
Beef Tenderloin, Centre Cut <i>8oz</i>	62
36oz Beef Long Bone “Tomahawk” <i>Roasted Fingerling Potatoes, Vegetables, 2 Sauces</i>	160
Grilled Ontario Lamb Chops <i>Sauteed Minted Cherry Tomatoes, Cipollini Onion, Chimichurri Sauce</i>	52
Japanese A5 Wagyu Beef <i>4oz minimum</i>	25/oz
Chateau Briand <i>16oz Centre Cut Filet, Forest Mushrooms, Roasted Potatoes, Vegetables, Béarnaise Sauce, Jus</i>	138
Organic Half Chicken <i>Roasted Fingerling Potatoes, Vegetables, Jus</i>	39

Sides

Jumbo Baked Potato	14	Green Beans with Toasted Almonds	16
Roasted Potato	14	Asparagus, Lemon Butter	16
Potato Puree	14	Broccolini, Spiced Chili Butter	16
Seasonal Vegetable Medley	14	Parmesan Fries with Truffle Aioli	16
Mac & Cheese	14	Fried Onion Rings with Ancho Ketchup	16
Roasted Forest Mushrooms, Shallots & Garlic	14	Potato Chips with Dill and Malt Vinegar	16