

Starters

Bread Basket	6
Onion Soup <i>Spanish White Onion, Gruyere Cheese, Croutons</i>	17
Escargot <i>Parsley Cream, White Wine, Roasted Garlic, Vol-au-vent</i>	24
Oysters Fresh Market Selection with Classic Condiments Fresh East and West Coast Selections ½ Dozen	30
Oyster Rockefeller <i>6 Oysters, Spinach and Smoky Bacon Cream, Panko Crusted</i>	36
Foie Gras PB&J <i>Pistachio Butter, Strawberry Jam</i>	35
Shrimp Cocktail <i>3 Chilled Jumbo Shrimp, Horseradish Tomato Sauce, Lemon</i>	32
Tempura Shrimp <i>2 Jumbo Shrimp, Japanese Dipping Sauce, Jicama & Carrot Slaw, Lemon</i>	30
Steamed Alaskan King Crab <i>½lb or 1lb Served with Drawn Butter and Lemon</i>	MKT
Kettle Cooked Mussels & Clams <i>White Wine, Saffron, Spanish Sofrito Whipped Butter, Toasted Baguette</i>	25
Chilled Seafood Tower <i>6 Oysters, 4 Jumbo Shrimp, Pickled Octopus, ½ Lobster Marinated Mussels and Clams, ½lb Alaskan King Crab, Seaweed Salad, Sauces</i>	MKT
Seared U10 Scallops <i>Cauliflower Puree, Caper & Raisin Puree, Roasted Cauliflower</i>	34
King Crab Cake <i>Celeriac Remoulade, Chipotle Mayo, Micro Greens</i>	34
Blackend Shrimp <i>2 Blackened Colossal Shrimp, Charred Corn Salsa, Cilantro Lime Dressing</i>	36
Dry Aged Beef Carpaccio <i>30 Day Aged Beef, Capers, Arugula, Shaved Parmesan, Olive Oil</i>	32

Salads

Steakhouse Garden Salad <i>Little Gem, Radicchio, Lollo Rosso, Cucumber, Tomato, Radish, Sherry Vinaigrette</i>	18
Traditional Caesar Salad <i>Romaine Hearts, Caesar Dressing, Croutons, Crispy Bacon, Shaved Parmesan</i>	18
Tomato & Feta Salad <i>Heirloom Tomato, Red Onion, Sumac, Pomegranate Vinaigrette, Goat Feta</i>	18
Wedge Salad <i>Crumbled Blue Cheese, Lardons, Cherry Tomatoes, Blue Cheese Dressing</i>	18

Caviar			
Venetian 30g	180	Beluga 30g	475
<i>Served with Blinis, Shallots, Chives, Egg and Sour Cream</i>			

Entrees & Seafood

Chilean Seabass	66
<i>Breaded Eggplant, Pea Tendril, Edamame, Kabayaki Sauce</i>	
Dover Sole	70
<i>Saute Kale & Spinach, Almonds and Brown Butter, Capers</i>	
Canadian Lobster - Cleaned 1 ½ lb	98
<i>Butter Poached, Potato Puree, Seasonal Vegetables, Drawn 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	66
<i>12oz</i>	
Striploin Steak - Bone In	80
<i>16oz</i>	
Bone in Rib Steak	80
<i>16oz</i>	
Beef Tenderloin, Centre Cut	66
<i>8oz</i>	
T-Bone	100
<i>22oz</i>	
House Dry Aged Speciality	MKT
<i>Ask Server for Today's Selections</i>	
Ontario Lamb Rack	70
<i>Lamb Rack, Natural Lamb Reduction</i>	
Japanese “Wagyu” Beef A5 Grade	25/oz
<i>4oz minimum - Cut to Order</i>	
Roasted 16oz Chateau Briand	165
<i>Centre Cut Filet, Forest Mushrooms, Roasted Potatoes, Vegetables, Béarnaise Sauce, Jus</i>	
Organic Half Chicken	39
<i>Seasonal Vegetables, Potato Puree, Natural Reduction</i>	
Faro Stuffed Inari	32
<i>Roasted Cauliflower, Beets, Rainbow Carrots, Turnip</i>	

Enhancements

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

Sides

Jumbo Baked Potato	16	Seasonal Vegetable Medley	18
Roasted Potato	16	Creamed Spinach	18
Potato Puree	16	Broccolioni with Chili	18
French Fries	16	Asparagus, Lemon Butter	20
Fried Onion Rings with Ancho Ketchup	18	Mac & Cheese with Aged Cheddar	18
Roasted Forest Mushrooms, Shallots & Garlic	18		