

## Starters

<b>Bread Basket</b>	6
<b>Onion Soup</b> <i>Spanish White Onion, Gruyere Cheese, Croutons</i>	17
<b>Escargot</b> <i>Parsley Cream, White Wine, Roasted Garlic, Toasted Brioche</i>	24
<b>Oysters Fresh Market Selection with Classic Condiments</b> Fresh East and West Coast Selections.	
<i>½ Dozen</i>	30
<i>1 Dozen</i>	60
<b>Oyster Rockefeller</b> <i>6 Oysters, Spinach and Smoky Bacon Cream, Panko Crusted</i>	35
<b>Foie Gras</b> <i>Port Poached Fig, Maple Walnut Butter, Brioche</i>	35
<b>Shrimp Cocktail</b> <i>3 Chilled Jumbo Shrimp, Horseradish Tomato Sauce, Lemon</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>½lb or 1lb Served with Drawn Butter and Lemon</i>	MKT
<b>Kettle Cooked Mussels &amp; Clams</b> <i>White Wine, Saffron, Spanish Sofrito Whipped Butter, Toasted Baguette</i>	25
<b>Chilled Seafood Tower</b> <i>6 Oysters, 4 Jumbo Shrimp, Pickled Octopus, ½ Lobster, Marinated Mussels and Clams, ½lb Alaskan King Crab, Seaweed Salad, Sauces</i>	MKT
<b>Seared U10 Scallops</b> <i>Honey Chili Glazed Pork Belly, Sunchoke Puree</i>	34
<b>King Crab Cake</b> <i>Celeriac Remoulade, Chipotle Mayo, Micro Greens</i>	34
<b>Braised Octopus</b> <i>Grilled Little Gem Lettuce, Tomato Coulis, Preserved Lemon Emulsion</i>	32
<b>Caviar</b>	
<b>Venetian 30g</b>	180
<b>Beluga Caviar 30g</b>	475
<i>Served with Blinis, Shallots, Chives, Egg and Sour Cream</i>	
<b>Salads</b>	
<b>Steakhouse Garden Salad</b> <i>Little Gem, Radicchio, Lollo Rosso, Cucumber, Tomato, Radish, Brioche Crouton, Ranch Dressing</i>	18
<b>Traditional Caesar Salad</b> <i>Romaine Hearts, Caesar Dressing, Croutons, Crispy Bacon, Shaved Parmesan</i>	18
<b>Heirloom Tomato Salad</b> <i>Sliced Tomatoes, Feta Cheese, Vadalina Onion, Basil, Red Wine Vinaigrette</i>	18
<b>Wedge Salad</b> <i>Crumbled Blue Cheese, Lardons, Cherry Tomatoes, Blue Cheese Dressing</i>	18

## *Entrees & Seafood*

<b>Chilean Seabass</b>	58
<i>White Navy Beans, Beluga Lentils, Soy Beans, Cured Tomatoes, Kabayaki Sauce</i>	
<b>Dover Sole</b>	68
<i>Green Beans, Almonds and Brown Butter, Capers</i>	
<b>Canadian Lobster - Cleaned 1 ¼ lb</b>	98
<i>Butter Poached, Potato Puree, Seasonal Vegetables, Drawn Butter</i>	
<b>Ontario Farmed Trout</b>	43
<i>Marinated Sweet Bell Peppers, Grilled Zucchini, Farro, Green Goddess Sauce</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>	64
<i>12oz</i>	
<b>Striploin Steak - Bone In</b>	79
<i>16oz</i>	
<b>Bone in Rib Steak</b>	74
<i>16oz</i>	
<b>Beef Tenderloin, Centre Cut</b>	64
<i>8oz</i>	
<b>T-Bone</b>	100
<i>22oz</i>	
<b>Ontario Lamb Rack</b>	65
<i>Lamb Rack, Natural Lamb Reduction</i>	
<b>Japanese “Wagyu” Beef A5 Grade</b>	25/oz
<i>4oz minimum - Cut to Order</i>	
<b>Roasted 16oz Chateau Briand</b>	144
<i>Centre Cut Filet, Forest Mushrooms, Roasted Potatoes, Vegetables, Béarnaise Sauce, Jus</i>	
<b>Organic Half Chicken</b>	39
<i>Seasonal Vegetables, Potato Puree, Natural Reduction</i>	
<b>Faro Stuffed Inari</b>	32
<i>Grilled Zucchini, Marinated Peppers, Asparagus, Fennel</i>	

## *Enhancements*

Seared Scallop	10	Grilled Shrimp	12
“Oscar” Crab & Bearnaise	22	Bleu Cheese	7
Extra Sauce	4	Fois Gras	24
10oz Caribbean Lobster	80		

## *Sides*

Jumbo Baked Potato	16	Seasonal Vegetable Medley	17
Roasted Potato	16	Broccolini, Chilli & Garlic	17
Potato Puree	16	Seasonal Grilled Vegetables	17
French Fries	16	Asparagus, Lemon Butter	20
Fried Onion Rings with Ancho Ketchup	16	Mac & Cheese with Aged Cheddar	17
Roasted Forest Mushrooms, Shallots & Garlic	17	ADD Atlantic Lobster	32