

Starters

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| Bread Basket | 6 |
| Onion Soup <i>Spanish White Onion, Gruyere Cheese, Croutons</i> | 17 |
| Escargot <i>Parsley Cream, White Wine, Roasted Garlic, Toasted Brioche</i> | 24 |
| Oysters Fresh Market Selection with Classic Condiments Fresh East and West Coast Selections. | |
| <i>½ Dozen</i> | 30 |
| <i>1 Dozen</i> | 60 |
| Oyster Rockefeller <i>6 Oysters, Spinach and Smoky Bacon Cream, Panko Crusted</i> | 35 |
| Foie Gras <i>Port Poached Fig, Maple Walnut Butter, Brioche</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>Honey Chili Glazed Pork Belly, Butternut Squash Puree</i> | 34 |
| King Crab Cake <i>Celeriac Remoulade, Chipotle Mayo, Micro Greens</i> | 34 |
| Duck Rilette Croquette <i>Butter Braised Napa Cabbage, Shiitake Mushrooms, Cherry Duck Sauce</i> | 32 |
| Caviar | |
| Venetian 30g | 180 |
| Beluga Caviar 30g | 475 |
| <i>Served with Blinis, Shallots, Chives, Egg and Sour Cream</i> | |
| 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 |
| Winter Salad <i>Frisee, Kale, Spinach, Swiss Chard, Sliced Tomatoes, Feta Cheese, Vadalina Onion, Basil, Pomegranate Molasses Vinaigrette</i> | 18 |
| Wedge Salad | 18 |

Entrees & Seafood

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| Chilean Seabass | 58 |
| <i>Roasted Salsify, Cauliflower, Candy Beets, Kabayaki Sauce</i> | |
| Dover Sole | 68 |
| <i>Green Beans, Almonds and Brown Butter, Capers</i> | |
| Canadian Lobster - Cleaned 1 ¼ lb | 98 |
| <i>Butter Poached, Potato Puree, Seasonal Vegetables, Drawn Butter</i> | |
| Arctic Char | 45 |
| <i>Forbidden Rice, Beets, Carrots, Yuzu Butter 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.

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| Striploin Steak | 64 |
| <i>12oz</i> | |
| Striploin Steak - Bone In | 79 |
| <i>16oz</i> | |
| Bone in Rib Steak | 74 |
| <i>16oz</i> | |
| Beef Tenderloin, Centre Cut | 64 |
| <i>8oz</i> | |
| T-Bone | 100 |
| <i>22oz</i> | |
| Ontario Lamb Rack | 65 |
| <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 | 144 |
| <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

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

Sides

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| Jumbo Baked Potato | 16 | Seasonal Vegetable Medley | 17 |
| Roasted Potato | 16 | Creamed Spinach | 17 |
| Potato Puree | 16 | Brussel Sprouts Balsamic & Pomegranate Glaze | 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 |