



## Starters

<b>Bread Basket</b>	5	<b>Mussels</b>	23
<i>Daily Selection</i>		<i>Kettle Cooked PEI Mussels, Provençal Style, Toasted French Baguette</i>	
<b>Jumbo Shrimp Cocktail</b>	32	<b>Tempura Shrimp</b>	30
<i>Chilled Pacific Shrimp, Horseradish Tomato Sauce</i>		<i>2 Jumbo Shrimp, Japanese Dipping Sauce, Lemon</i>	
<b>Oysters Fresh East and West Coast Selections</b>		<b>Beef Tartar</b>	29
<i>½ Dozen</i>	30	<i>Chili Aioli, Pickled Shallots, Radish, Taro Root Chips</i>	
<i>1 Dozen</i>	60	<b>Steamed Alaskan King Crab</b>	MP
<b>Oyster Rockefeller</b>	34	<i>Served with Drawn Butter</i>	
<i>6 Oysters, Spinach Cream, Smoky Bacon, Pernod Cream</i>			
<b>Foie Gras</b>	32		
<i>Poached Pear, Apricot Preserve, Almond Butter, Gastric</i>			

## Caviar

<b>Russian Caviar 30g</b>	350
<b>Iranian Caviar 30g</b>	475

## Salads

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

## Entrees & Seafood

<b>21 Club Iced Seafood Tower</b>	MP	<b>Blackened Cape D'Or Salmon Fillet</b>	45
<i>6 Oysters, 4 Shrimp, Mussels, Clams, 1/2 Lobster, 8 oz. Alaskan king crab Legs, Marinated Calamari</i>		<i>Candied Yam Puree, Roast Root Vegetables, Lemon Butter</i>	
<b>Chilean Seabass</b>	48	<b>Lamb Chops</b>	52
<i>Pecan Crusted, Braised Salsify, Sautéed Kale, Mirin Miso Glaze</i>		<i>Grilled Alberta Lamb, Roasted Cipollini Onion, Chimichurri</i>	
<b>Dover Sole</b>	56	<b>Organic Half Chicken</b>	38
<i>Green Beans, Almonds and Brown Butter, Capers</i>		<i>Potato Puree, Brussel Sprouts, Jus</i>	
<b>Canadian Lobster</b>	MP		
<i>Butter Poached, Roasted Fingerling Potato, 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 sauce: Chimichurri, Béarnaise, Red Wine, Peppercorn Brandy, or 21 Club Steak Sauce.*

<b>Striploin Steak</b>	64
<i>12oz</i>	
<b>Bone in Rib Steak</b>	74
<i>16oz</i>	
<b>Beef Tenderloin, Centre Cut</b>	62
<i>8oz</i>	
<b>Chateau Briand</b>	138
<i>16oz Centre Cut Filet, Forest Mushrooms, Roasted Potatoes, Vegetables, Béarnaise Sauce, Jus</i>	

## Wagyu Beef

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

## Sides

<b>Jumbo Baked Potato</b>	14	<b>Roasted Forest Mushrooms, Shallots &amp; Garlic</b>	16
<b>Roasted Potato</b>	14	<b>Brussels Sprout, Shallots, aged Balsamic</b>	16
<b>Potato Puree</b>	14	<b>Asparagus, Lemon Butter</b>	16
<b>Seasonal Vegetable Medley</b>	14	<b>Broccolini, Spiced Chili Butter</b>	16
<b>Mac &amp; Cheese</b>	14	<b>Parmesan Fries with Truffle Aioli</b>	16

## ***Desserts***

### **New York Style Cheesecake**

*Seasonal Berry Compote*

**15**

### **Chocolate Torte**

*Raspberry Coulis, Whipped Cream*

**15**

### **Dessert Trio of Crème Brûlée,**

**Cheesecake, Seasonal Tart**

**20**

### **Ice cream**

*Chocolate, Vanilla, Hazelnut*

**14**

### **Sorbet**

*Raspberry, Lemon, Strawberry*

**14**

## ***Coffee & Tea***

<i>Cappuccino</i>	5.00
<i>Americano</i>	4.50
<i>Café Latte</i>	5.00
<i>Cafe Mocha</i>	5.25
<i>Affogato</i>	8.50
<i>Espresso</i>	4.50
<i>Espresso Macchiato</i>	4.75
<i>Espresso Con Panna</i>	4.75
<i>Teas</i>	3.50
<i>Coffee</i>	3.75
<i>Irish coffee</i>	9.75
<i>Spanish Coffee</i>	9.75
<i>Amaretto Cappuccino</i>	9.75
<i>Patron Coffee</i>	15.00
<i>Espresso Martini</i>	13.50