## Appetizers

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Five Onion Soup</strong></td>
<td>16</td>
</tr>
<tr>
<td>Focaccia Crouton, Aged Niagara Gold Cheddar, Crispy Shallots</td>
<td>16</td>
</tr>
<tr>
<td><strong>Clam Chowder</strong></td>
<td>28</td>
</tr>
<tr>
<td>Shrimp, Cherry Stone Clams, Scallops, Mussels</td>
<td>28</td>
</tr>
<tr>
<td><strong>Escargot</strong></td>
<td>19</td>
</tr>
<tr>
<td>Garlic, White Wine, Cream, Fresh Herbs, Grilled Focaccia</td>
<td>19</td>
</tr>
<tr>
<td><strong>Crab Cake</strong></td>
<td>27</td>
</tr>
<tr>
<td>Wild Caught, Sustainable</td>
<td></td>
</tr>
<tr>
<td>Baltimore Blue Crab, Remoulade, Arugula</td>
<td>27</td>
</tr>
<tr>
<td><strong>Kettle Braised Clams</strong></td>
<td>29</td>
</tr>
<tr>
<td>Silversmith Black Lager, Smoky Bacon, Brunoise of Vegetable</td>
<td>29</td>
</tr>
<tr>
<td><strong>Braised Beef Short Rib</strong></td>
<td>21</td>
</tr>
<tr>
<td>Parsnip Purée, Roasted Cipollini Onions, Red Wine Reduction</td>
<td>21</td>
</tr>
</tbody>
</table>

## Salads

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Wedge Salad</strong></td>
<td>16</td>
</tr>
<tr>
<td>Iceberg Lettuce, Bleu Cheese Dressing, Cherry Tomato, Berkshire Lardons</td>
<td>16</td>
</tr>
<tr>
<td><strong>Traditional Caesar</strong></td>
<td>17</td>
</tr>
<tr>
<td>Romaine Hearts, Caesar Dressing, Croutons, Crisp Pancetta, Parmesan, Lemon</td>
<td>17</td>
</tr>
<tr>
<td>*Add White Anchovies 3</td>
<td>17</td>
</tr>
<tr>
<td><strong>Heirloom Tomato w/ Greek Feta Cheese</strong></td>
<td>17</td>
</tr>
<tr>
<td>Micro Greens, Pickled Red Onion, Avocado, Herb Vinaigrette</td>
<td>17</td>
</tr>
<tr>
<td><strong>House Salad</strong></td>
<td>16</td>
</tr>
<tr>
<td>Spinach, Radicchio, Frisée, Cucumber, Cherry Tomato, Maple Sherry Vinaigrette, Cornbread Croutons, Pumpkin Seeds</td>
<td>16</td>
</tr>
<tr>
<td><strong>Lobster Niçoise</strong></td>
<td>32</td>
</tr>
<tr>
<td>1/2 Atlantic Lobster, Green Beans, Potato, Olive, Capers, Diced Mango</td>
<td>32</td>
</tr>
</tbody>
</table>

## Seafood & Raw Bar

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Scallops</strong></td>
<td>23</td>
</tr>
<tr>
<td>Grilled King Oyster Mushroom, 40 Creek Whiskey BBQ Sauce, Smoky Bacon Crisps</td>
<td>23</td>
</tr>
<tr>
<td><strong>Oysters</strong></td>
<td>Market Price</td>
</tr>
<tr>
<td>Fresh East and West Coast Selections</td>
<td>Market Price</td>
</tr>
<tr>
<td><strong>Oysters Rockefeller</strong></td>
<td>26</td>
</tr>
<tr>
<td>Fresh Shucked Oysters, Sautéed Spinach, Smoky Bacon, Parsley, Pernod Emulsion</td>
<td>26</td>
</tr>
<tr>
<td><strong>Shrimp Cocktail</strong></td>
<td>28</td>
</tr>
<tr>
<td>Spice Poached, Tomato Horseradish Sauce</td>
<td>28</td>
</tr>
<tr>
<td><strong>Tempura Shrimp</strong></td>
<td>29</td>
</tr>
<tr>
<td>Japanese Dipping Sauce</td>
<td>29</td>
</tr>
<tr>
<td><strong>Beef Carpaccio</strong></td>
<td>22</td>
</tr>
<tr>
<td>Pepper Crusted Beef Tenderloin, Organic Olive Oil, Parmesan, Arugula</td>
<td>22</td>
</tr>
</tbody>
</table>

## Specialties

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Iced Shellfish Tower for Two</strong></td>
<td>130</td>
</tr>
<tr>
<td>Oysters, Shrimp, Mussels, Clams, Lobster, Alaskan King Crab Legs (Minimum 2 People)</td>
<td>130</td>
</tr>
<tr>
<td><strong>Enhance your Tower (Per Person)</strong></td>
<td>22</td>
</tr>
<tr>
<td>Tempura Shrimp &amp; Crispy Calamari</td>
<td>22</td>
</tr>
<tr>
<td><strong>Caviar - served w/ traditional accompaniments</strong></td>
<td>375</td>
</tr>
<tr>
<td>Russian Black Pearl</td>
<td>375</td>
</tr>
<tr>
<td>Canadian Sturgeon - New Brunswick</td>
<td>165</td>
</tr>
</tbody>
</table>
Entree Compositions

- **Roasted Rack of Lamb**
  - Innisfail, Alberta
  - Savoury Panko Crust, Sheppard’s Pie, Vegetables
  - Price: $54

- **Grain Fed Chicken Supreme**
  - Fenwick Farms, Ontario
  - Oven Roasted Vegetables, Potato Purée, Natural Chicken Reduction
  - Price: $37

- **Vegetarian Plate**
  - Roast Baby Eggplant, Calypso Beans, White Beans, Kale, Roast Root Vegetable
  - Price: $32

- **16 oz. Sterling Silver Chateau Briand**
  - Carved Table Side
  - Roast Potato, Vegetables, Mushrooms, Béarnaise & Red Wine Jus
  - Price: $130

Seafood

- **Chilean Sea Bass**
  - Sautéed Organic Kale & Baby Spinach, Citrus Vinaigrette
  - Price: $49

- **Organic Irish Salmon Filet**
  - Carrot & Fennel Ribbons, Beetroot Vinaigrette
  - Price: $35

- **Dover Sole**
  - Green Beans, Almonds & Brown Butter, Capers
  - Price: $55

- **Seafood Linguine**
  - Shrimp, Scallops, Clams, Rose Cream Sauce
  - Price: $42

- **Cuban Lobster Thermidor**
  - Sautéed Spinach
  - Price: $75

Sides

- Jumbo Baked Potato
  - Price: $12

- Potato Purée
  - Price: $12

- Seasonal Vegetable Medley
  - Price: $14

- House Cut Fries
  - Price: $13

- Creamed Spinach, Panko Herb Crust
  - Price: $13

- Truffled Parmesan Chips
  - Price: $14

- Asparagus, Lemon Butter
  - Price: $16

- Roasted Forest Mushrooms
  - Price: $15

- Mac & Cheese with Niagara Gold
  - Price: $15

- Tempura Onion Rings, Smoky Chipotle Aioli
  - Price: $14

- Roasted Brussels Sprouts, Smoky Bacon
  - Price: $13

- Steamed Broccolini, Spicy Chili Butter
  - Price: $14

- Risotto with Cookstown Beets
  - Price: $14

- Grilled Sweet Potatoes, Herb Butter
  - Price: $13

Hours of Operation • 5pm - 11pm Thursday to Monday • Closed on Tuesdays & Wednesdays
Please advise your server of any food allergies. Prices subject to applicable taxes.
Prime Cuts

All Steaks are served with a Roasted Cipollini Onion and your choice of ONE (1) of the following Sauces: Chimichurri, Bearnaise, Red Wine, Peppercorn Brandy & 21 Club Steak Sauce

Canadian Prime Angus – High River, Alberta
*Canadian Prime beef has the highest quality standard and consists of only 2% of all Canadian beef
8 oz Beef Tenderloin 53
12 oz Beef Tenderloin 65
14oz Striploin Steak, Center Cut 60
20oz Bone-in Rib Steak 62

Guelph, Ontario
*Canadian born and pasture raised without the use of antibiotics or hormones
12oz Striploin Steak, Center Cut 40
16oz Rib Eye Steak 51

Saint Leonard, Quebec
*Saint Leonard, Quebec based farm. Raised in natural environment without the use of hormones or steroids
12oz Bison Rib Eye Steak 55

Provinci Veal – Ontario
*Milk fed bull Calves known for their rich pink color and texture
16oz Veal T-Bone Steak 41

AAA Sterling Silver – Guelph, Ontario
*Sterling Silver Premium beef consists of the top 12% of all grain fed beef cattle, rich in marbling
16oz New York Steak, Center Cut 46
22oz T-bone Steak 58
12oz Prime Rib, Yorkshire Pudding 39
16oz Prime Rib, Yorkshire Pudding 46

100% Grass Fed Natural Angus Beef – King Island, Australia
*Raised in a clean and natural grassy environment, producing juicy full flavoured beef
16oz Striploin Steak, Center Cut 49

Add any of the following to compliment your Steak
10 oz Cuban Lobster Tail 65
8 oz Alaskan King Crab 38
1 lb Alaskan King Crab 75
Each Grilled Jumbo Shrimp 10
Each Pan Seared Sea Scallop 10
Roasted Bone Marrow 18
“Oscar” Baltimore Crab, Béarnaise 17

USDA Prime Black Angus – Schuyler, Nebraska
*Praised for its quality and marbling, only 1.5% of beef meets the USDA Prime standards
10oz Striploin Steak, Center Cut 47

USDA Prime Black Angus – Omaha, Nebraska
*Praised for its quality and marbling, only 1.5% of beef meets the USDA Prime standards
24oz Porterhouse Steak 75

USDA Dry Aged – Dakota City, Nebraska
*Dry aged for 40 days for enhanced flavour and texture
34-40oz Tomahawk Steak 100

Piedmontese – Italian Breed – Lincoln, Nebraska
*Exceptionally lean and incredibly tender with less fat and fewer calories than traditional beef
20oz Bone-in Rib Steak 95
12oz Striploin Steak 55
20oz T-Bone Steak 79

Japanese Wagyu
*Tenderness and full-bodied flavour, together with well-balanced fat marbling throughout the muscle fibers

A5 Black Tajima – Nagasaki, Japan
Striploin – cut to order 25 per oz (minimum 4oz)

A5 Black Tajima – Kumamoto, Japan
Rib Eye – cut to order 25 per oz (minimum 4oz)

A5 Black Tajima – Kagoshima, Japan
6oz Tenderloin Steak 350

Australian Tajima Wagyu Ribeye – Northern Victoria, Australia
Rib Eye – cut to order 15 per oz (minimum 4oz)

Rare Very Red Cool Centre
Medium Rare Red Warm Centre
Medium Pink Centre
Medium Well Slightly Pink
Well No Pink

Ocean Wise A SUSTAINABLE CHOICE