



Dinner Menu

APPETIZERS:

Soup of the Day \$11

6 Canadian Oysters with Garnish \$24

Chickpea Quinoa Salad \$16 

with beet and goat cheese puree, baby lettuce, toasted almonds, pickled shallots

Club Caesar Salad \$16

baby gem lettuce, grana Padano crisp, buttery crostini, and club bacon

Waldorf Salad \$16 

with celery root, mache, crisp apple, toasted walnuts, dijon dressing

Beet Cured Salmon Gravlax \$18

with beet blini, crème fraiche, fried capers, lemon oil

Grilled Diver Scallops \$26

With mango salsa, pea sprouts, fingerling potato chip, lime oil

Foie Gras Tournon \$26

With apple jam, butter brioche toasts, toasted chestnuts veal jus

ENTRÉE DINNER

Grilled Jumbo Shrimp \$33
with lemon and pea risotto with tomato saffron coulis

Pressed and Grilled Quebec Chicken Supreme \$34
With roasted Traverso, pickled red onions, wilted Swiss Chard

Pan Seared Branzino \$38
with asparagus, purple potatoes, blistered tomatoes and black olive caper relish

30 Day Dry Aged New York Striploin \$42
with large cut fries, sauteed forest mushrooms, asparagus, brandy green peppercorn jus

Grilled Lamb Chops \$45
with forked fingerling potatoes, roasted carrots, French beans, whiskey jus

Chef's Choice of Market Special and Vegetables \$Market Price

EXTRAS and SIDES

French Fries or Truffle fries \$8 

Organic Green Salad \$8 

 Vegetarian





Lunch Menu

APPETIZERS:

Soup of the Day \$10

6 Canadian Coast Oysters with Garnish \$24

Chickpea Quinoa Salad \$16 

with beet and goat cheese puree, baby lettuce, toasted almonds, pickled shallots

Club Caesar Salad \$16

baby Gem, grana Padano crisp, buttery crouton and club bacon

Beet Cured Salmon Gravlax \$18

with beet blini, crème fraiche, fried capers, lemon oil

Waldorf Salad \$18 

with celery root, mache, crisp apple, toasted walnuts, dijon dressing

Vodka Smoked Salmon Open Face \$20

with dill cream cheese, shaved red onions and caper

Grilled Octopus and Chorizo \$22

With baby arugula, black olives, oven roasted tomatoes and romesco

ENTRÉE LUNCH

Quiche \$18

Daily Quiche with organic green salad

Zucchini Ribbons \$26 

with olives, blistered grape tomatoes, sweet peppers, baby spinach tossed in aglio olio

Grilled Shrimp \$29

with lemon and pea risotto with tomato saffron coulis

Pressed and Grilled Chicken Supreme \$34

With roasted Traverso, pickled red onions, wilted Swiss chard

Pan Seared Branzino \$34

with asparagus, purple potatoes, blistered tomatoes and black olive caper relish

Petit Fillet \$38

with asparagus, forest mushrooms, whiskey jus

Chef's Choice of Market special and Vegetables \$Market Price

EXTRAS & SIDES

French Fries or Truffle Fries \$8 

Organic Green Salad 

 Vegetarian

