

DINNER MENU



APPETIZER

Soup of the Day \$9

Lobster Bisque \$12

1/2 Dozen Canadian Oysters with Garnish \$18

Grilled Miami-Cut Short Ribs \$16
With chimichurri sauce and potato and bacon hash

Eggplant Parmesan \$15 
with mozzarella and parmesan cheese, tomato basil sauce and wilted baby spinach

Roasted Pepper Hummus \$14 
with roasted chick peas and grilled pita bread

Fried Potato Gnocchi \$16 
with goat cheese cream sauce, roasted garlic, peppers and pesto drizzle

Club Caesar Salad \$16
baby gem lettuce, grana padano crisp, buttery croutons and club bacon

Pan-seared Foie Gras \$24
With lingonberry jam, sauteed mushrooms, buttered toasted brioche, veal jus

Mini Shrimp tacos \$16
Boston bibb, pineapple, toasted almonds, coriander lime sour cream

Fried Calamari \$18
With romesco sauce and cucumber salad

DINNER MENU



ENTRÉE

Club Burger \$18

with peameal bacon, caramelized onions, aged white cheddar, brioche bun with fries

Pan-seared Atlantic Salmon \$32

with soba noodle, miso broth, bok choy, shiitake mushrooms, ginger

Brined and Roasted Quebec Small Farms Half Chicken \$30

with mascarpone polenta and toasted pumpkin seeds, rapini, apple cider reduction

Tofu Vegan Butter Chicken \$30 

with basmati rice and toasted naan bread

Forest Mushroom Risotto \$26 

with wild rice, grape tomatoes, green onions, fresh herbs and balsamic reduction

Pan-seared Muscovy Duck Breast \$38

sunchoke purée, roasted whole baby carrot, brussels sprouts

24oz Boneless Rib Eye \$95 for 2

with asparagus and lobster mac and cheese

Rosemary Braised Lamb Shank \$42

with blue cheese whipped potatoes, romanesco, beet confit

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

EXTRAS and SIDES

French Fries or Truffle fries \$8

Spiced Olives \$8 

Kale salad \$8 

 Vegetarian

LUNCH MENU



APPETIZER

Soup of the Day \$9

Lobster Bisque \$12

1/2 Dozen Canadian Coast Oysters with Garnish \$18

Beet Salad \$15

with toasted goat cheese, arugula and walnut vinaigrette

Club Caesar Salad \$16

baby gem, grana padano crisp, buttery crouton and club bacon

Chicken Dumpling \$18

with peanut dipping sauce roasted peppper slaw

Grilled Cheese Threeway with Truffle Aioli \$14

Traditional Shrimp Cocktail \$15

with tangy dipping sauce and lemon

Vegetarian Flatbread \$16 

with olive oil, sautéed forest mushrooms, oven dried grape tomatoes and baby arugula

LUNCH MENU



ENTRÉE

Vodka Smoked Salmon Open Face \$17
with dill cream cheese, shaved red onions and capers

Omelette \$18
daily omelette with organic green salad

Club Burger \$18
with peameal bacon, caramelized onions, aged white cheddar, brioche bun with fries

Brined and Smoked Triple Decker Chicken Club \$16
with grainy mustard, crisp apple, fried egg, aged cheddar

Eggplant Parmesan \$22 
with mozzarella and parmesan cheese, tomato basil sauce and wilted baby spinach

Fried Potato Gnocchi \$20 
with goat cheese cream sauce, roasted garlic, peppers and pesto drizzle

Grilled Flank Steak \$30
with potato rosti, brussels sprouts and roasted whole baby carrots with club BBQ Sauce

Pan-seared Atlantic Salmon \$28
with soba noodle, miso broth, bok choy, shiitake mushrooms, ginger

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

EXTRAS & SIDES

French Fries \$6

Truffle fries \$8

Spiced Olives \$8

Green Salad \$8