

**SUPPER CLUB** | \$49

*Wine Pairing* – \$30 | 3oz pours

AVAILABLE FROM 4:30PM-7PM

— *for the table* —

**VICTOR'S CHEESE & ONION BREAD**  
whipped butter

— *appetizer* —

**WEDGE SALAD**  
little gem lettuce, thick cut bacon,  
hothouse tomatoes, roquefort dressing, red onion

- or -

**AVOCADO ABURI**  
japanese horseradish aioli, wasabi pickle

**UPGRADE YOUR APPETIZER + \$12**

**JUMBO PRAWN COCKTAIL**  
tiger prawns, atomic horseradish, wasabi cocktail sauce

- or -

**QUEBEC FOIE GRAS**  
seared foie gras & mousse, fig jam,  
minus 8 reduction, candied walnuts, toasted brioche

*Cedar Creek Pinot Gris*

- or -

*Mission Hill Estate Rosé*

— *main* —

**AUTUMN TRUFFLE RISOTTO**  
parmesan reggiano, shaved black truffle,  
grilled king oyster mushroom, asparagus

- or -

**SAKE MARINATED SABLE FISH**  
baby bok choy, crispy sushi rice, saikyo miso

- or -

**STEAK FRITES**  
8oz eye of ribeye "delmonico",  
red wine jus, triple cooked fries, arugula salad

- **UPGRADE YOUR STEAK** -

**9oz FILET MIGNON + \$15**

- or -

**10oz RIBCAP + \$16**

**ADD ONS**

**SHRIMP SCAMPI + \$17**

- or -

**MAKE IT AN 'OSCAR' + \$18**

*Louis Latour 'Ardeche' Chardonnay*

- or -

*Santa Cristina 'Superiore' Chianti Classico*

— *dessert* —

(for two)

**VICTOR BLACK FOREST GATEAU**  
chocolate giordano sponge cake, kirsch soaked cherries,  
chantilly cream, dark chocolate flakes

*Prospect Winery 'The Lost Bars' Vidal Icewine (2oz pour)*