

SUPPER CLUB | \$49

Wine Pairing – \$30 | 3oz pours

AVAILABLE FROM 4:30-7PM | DINE-IN ONLY

— *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 SABLEFISH
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)