

SUPPER CLUB | \$49

Wine Pairing – \$30 | 3oz pours

AVAILABLE MON - THURS | DINE-IN ONLY

— *for the table* —

VICTOR'S CHEESE & ONION BREAD
whipped butter

— *appetizer* —

DINOSAUR KALE
marcona almonds, grapes, medjool dates,
parmesan, kalamata olive and black pepper dressing

- or -

AVOCADO ABURI
japanese horseradish, wasabi pickle

UPGRADE YOUR APPETIZER + \$12

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

- or -

DUO OF QUEBEC FOIE GRAS
seared foie gras & mousse, balsamic macerated
cherries, iranian pistachios, toasted brioche

Cedar Creek Pinot Gris

- or -

Mission Hill Estate Rosé

— *main* —

PRESERVED LEMON & FINE HERBS RISOTTO
parmesan reggiano, grilled asparagus,
charred romano pepper

- 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 CANADIAN PRIME + \$15

- or -

10OZ RIBCAP ANGUS RESERVE + \$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)

CRÈME BRÛLÉE DONUTS
maple cotton candy, vanilla custard

Taylor Fladgate Tawny 10yr (2oz pour)