

## SUPPER CLUB | \$49

Wine Pairing - \$30 | 3oz pours

AVAILABLE MON - THURS FROM 4:00PM - 6:30PM  
- 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 + \$14

**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 -

**SALMON STEAK**  
dungeness crab stuffing, spring peas,  
fava beans, cauliflower puree, sauce vierge

- 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 + \$18**

#### ADD ONS

**SHRIMP SCAMPI + \$18**

- or -

**MAKE IT AN 'OSCAR' + \$20**

*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)*