

SUPPER CLUB | \$55

Wine Pairing – \$39 | 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 + \$17

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

- or -

DUO OF QUEBEC FOIE GRAS
seared foie gras & mousse, quince mostarda,
barlett pear, Iranian pistachios, toasted brioche

Cedar Creek Pinot Gris

- or -

Mission Hill Estate Rosé

— *main* —

BURGUNDY TRUFFLE RISOTTO
shaved burgundy truffles, parmigiano reggiano,
grilled king oyster mushroom, saffron pickled shallots

- or -

SALMON STEAK
dungeness crab stuffing,
roasted turnip & radish, 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 AAA + \$18

- or -

10OZ RIBCAP ANGUS RESERVE + \$21

— **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)