

SUPPER CLUB | \$59

Wine Pairing – \$39 | 3oz pours

5 - 6:30PM MONDAY TO THURSDAY

- DINE-IN ONLY -

for the table

VICTOR'S CHEESE & ONION BREAD

whipped butter

appetizer

THE GREEK BEET (v)(n)

red & golden beets, feta yogurt, pickled red onion, olives, radish,
cucumber, pistachios, lemon-cumin dressing

- or -

GRINGO ABURI (gf)

togarashi aioli, serrano pepper

UPGRADE YOUR APPETIZER + \$18

NOVA SCOTIA LOBSTER (gf)

northern divine caviar, avocado, cucumber, mango sauce
yuzu mayonnaise

- or -

DUO OF QUEBEC FOIE GRAS

seared foie gras & mousse, raspberry gastrique, bartlett pear,
toasted brioche

Gray Monk Gewurtztraminer,

- or -

Mission Hill Estate Rosé

main

BLACK TRUFFLE CANNELONI (v)

spinach & mushroom duxelle, black garlic gremolata, arrabiata sauce,
taleggio cheese gratin

- or -

SALMON STEAK

dungeness crab stuffing, snap peas & radish, sauce vierge

- or -

STEAK DIANE

8oz eye of ribeye "delmonico"

dijon peppercorn sauce, crispy potatoes, roasted vegetables

- **UPGRADE YOUR STEAK** -

9OZ FILET MIGNON PEI BLUE DOT + \$19

- or -

20OZ COWBOY RIBEYE USDA PRIME + \$36

ADD ONS

TEMPURA PRAWNS + \$17

- or -

MAKE IT AN 'OSCAR' + \$18

Gray Monk Merlot

- or -

Santa Cristina 'Superiore' Chianti Classico

dessert

(for two)

CRÈME BRÛLÉE DONUTS

maple cotton candy, vanilla custard

Taylor Fladgate Tawny 'Fine White' Port (2oz pour)