



THE SUNSET

TERRACE + BAR

HORS D'OEUVRES

- NODINA:** Bread balls with fruity olive oil, garlic and rosemary 8
- WARM OLIVES:** Black Belladi Cerignola and Green Verles alla Caulce olives with coriander, chilis, orange and lemon zest 9
- FROMAGE:** Four artisanal cheeses with candied pecans, FGH roof top honey and FGH bread selection 20
- HOUSE-MADE HUMMUS & BLACK OLIVE TAPENADE:** With baby vegetables and lavash 20
- FGH CHARCUTERIE BOARD:** Ever evolving selection of house-made Manitoba Berkshire Salami and house mostarda with FGH bread selection 20
- CHICKEN LIVER "BRÛLÉE":** Creamy custard with a hint of port with FGH baguette 16
- WILD MUSHROOM PÂTÉ & FGH CASHEW CHEESE:** With raw nut seed toast 20
- HAND-CUT STEAK TARTARE:** With dijon, cornichons, capers, anchovies, and tarragon mayonnaise with FGH baguette 22
- SUNSET SOCCA:** Chickpea flatbread with arugula, salted ricotta, tomato, and Green Goddess Dressing 18

SALADES

- LITTLE GEM LETTUCE SALAD:** Summer squash ribbons, toasted walnuts, Pecorino and lemon vinaigrette 18
- SLICED ICEBERG:** With house smoked bacon, soft-boiled egg, tomato and Green Goddess dressing 18
- SUNSET SALAD:** Tricolor greens with anchovy garlic vinaigrette and shaved Reggiano 18
- ENDIVE, FRISEE AND RADICCIO SALAD:** With blue cheese, poached pear, candied pecans and sherry vinaigrette 18
- TOMATO:** With house and salted ricotta, olive oil and balsamic 18
- BRASSERIE SALAD:** Frisee with lardons, soft poached egg and sherry vinaigrette 18
- BALTHAZAR SALAD:** Field greens, avocado, asparagus, radish, fennel, salted ricotta and white truffle lemon vinaigrette 18

addons

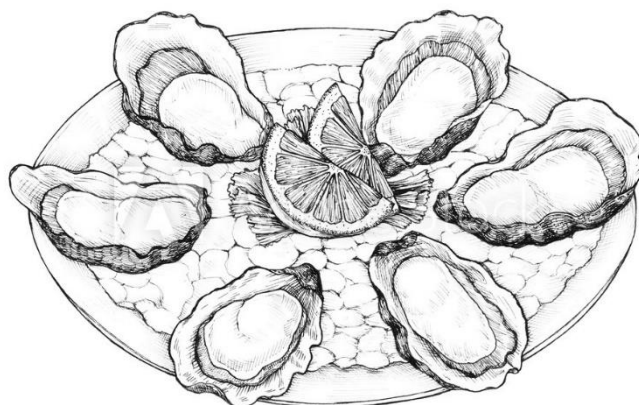
- | | |
|------------------------|------------------------|
| GRILLED 4 oz SALMON 12 | 7 oz NEW YORK STEAK 23 |
| GRILLED CHICKEN 8 | CALAMARI FRITES 9 |

BURGERS & ROLLS

FGH buns, gluten free socca or lettuce wrap
Twice fried russet fries or sunset salad

- ONE AND DONE HAUTE DOG:** House made all-beef saucisse with FGH mustard relish and caramelized onions 21
- FGH CLASSIC BURGER:** Fresh ground chuck with lettuce, tomato, onion, mayonnaise, and "Prairie Oyster BBQ Sauce 25
- Aged Cheddar 3 House-smoked Bacon 4
- BLACK BEAN BURGER:** Oats, red onion, tahini, turmeric, flax seed and miso patty with tomato, lettuce and harissa 22
- Aged Cheddar or Cashew Cheese 3

FRUITS DE MER



- TODAY'S OYSTER IN THE HALF-SHELL:** Market selection & price
- MOULES A LA MARNIÈRE:** Classic brasserie white wine, garlic, parsley and thyme steamed Fresh PEI Mussels 22
- LARGE SHRIMP COCKTAIL (4):** With House made cocktail sauce 28
- CALAMARI RING FRITES:** Rice flour dusted and fried calamari with grilled lemon 16
- WILD KING SALMON RILLETTES:** Buttery lemony house salmon spread with a hint of Pernod served with FGH lavache 16

ENTREES

- OVEN ROASTED KING SALMON:** On parsnip puree with shaved radish 36
- BAKED HAND-MADE POTATO GNOCCHI:** With tomato-basil sauce, mozzarella and parmesan 25
- FISH AND CHIPS:** Manitoba Pickerel with house made tartar sauce 26
- STEAK FRITES:** House-Aged 14 ounce New York Strip with Bearnaise butter, twice fried russet french fries 45

THE THINGS WE DO FOR TWO

with choice of two sides

- SUNSET TERRACE CÔTE de BOEUF:** 20 ounce house-aged rib eye for two with porcini, garlic and chilies rub 95
- ZUNI INSPIRED ROASTED CHICKEN:** With Bread Salad 70
- ROASTED WHOLE CAULIFLOWER:** With chimichurri, mint, toasted cashews and cashew cheese 55

SIDES

- TWICE FRIED SUNSET RUSSET FRIES:** With white truffle mayonnaise 12
- MAC + FOUR CHEESE:** 15
- STEAMED ASPARAGUS:** With Bearnaise butter 12
- SMASHED FINGERLING POTATOES:** With Green Goddess Dressing 12
- PALEO CREAMED SPINACH:** With parmesan 12
- HEIRLOOM CARROTS:** With FGH roof top honey butter 12
- ROASTED RADISHES:** With olive oil 12
- WILD MUSHROOM SAUTÉE:** With fresh herbs 15