

HORS D'OEUVRES

- ✓ NODINI: bread balls with fruity olive oil, garlic, and rosemary 11
- ✓ ✂ WARM OLIVES: Black Bella di Cerignola and Vertes alla Calce olives with coriander, chilis, orange and lemon zest 11
FROMAGE: four artisanal cheeses with candied pecans served with lavash 22 small 40 large
- ✓ ✂ HOUSE-MADE HUMMUS & BLACK OLIVE TAPENADE: with vegetables and lavash 20
- ✂ WILD MUSHROOM PÂTÉ & HOUSE-MADE RICOTTA: with nut seed toast 21
FGH CASHEW CHEESE: with poached pear and spelt crêpes 20
- ✂ ONION SOUP GRATINÉE 16
CLASSIC POUTINE: served with cheese curds and velouté 16
- ✂ ONTARIO BURRATA: served with salsa verde, olive oil and sea salt flakes 25
FGH SALAMI BOARD: ever evolving selection of Canadian salami served with lavash 20 small 36 large
- ✂ CHICKEN LIVER "BRÛLÉE": creamy custard with a hint of port 16
SMOKED GOLDEYE: with whipped horseradish cream cheese, pickled shallots, capers, and toast rounds 24
- ✂ CALAMARI RING FRITES: rice flour dusted and fried calamari with lemon aioli 19
BREADED PICKEREL BITES: with mustard relish mayonnaise 21
- ✂ TWO LARGE POACHED SHRIMP: with cocktail sauce and horseradish 29
- ✂ OYSTERS in the HALF-SHELL: served with fresh horseradish, apple mignonette and hot sauce market selection and price

SALADES

- ✂ ✂ LITTLE GEM LETTUCE SALAD: squash ribbons, toasted walnuts, Pecorino, and lemon vinaigrette 17
7ARTISAN ROMAINE SALAD: with anchovy garlic vinaigrette, sourdough croutons and shaved Reggiano 17
- ✂ SLICED ICEBERG: with house smoked bacon, poached egg, tomato, and Green Goddess dressing 18
- ✂ ✂ ENDIVE, FRISÉE & RADICCHIO SALAD: with blue cheese, poached pear, candied pecans, and sherry vinaigrette 18
- ✂ ✂ ROASTED BEET SALAD: with goat cheese, arugula, toasted hazelnuts, grapefruit segments and olive oil 19
- ✂ ✂ BALTHAZAR SALAD: field greens, avocado, asparagus, radish, fennel, salted ricotta, and white truffle lemon vinaigrette 19

PRIME GRADE STEAK-FRITES			
BEEF TENDERLOIN	8 oz	68	NEW YORK STRIP 14 oz 80 RIBEYE 20 oz 150
Sauces: red wine demi-glace / brandy peppercorn cream sauce / Bearnaise sauce 6			
PRIME GRADE STEAK COMBINATIONS			
TENDERLOIN 6oz with:			
Wild mushrooms with red wine demi-glace	60	Garlic shrimp	70 Butter poached lobster market price

PLATS PRINCIPAUX

- ✂ SEARED KING SALMON: with red and wild rice cake, red pepper coulis and vegetables julienne 37
- ✂ MOULES À LA MARINIÈRE: classic brasserie white wine, garlic, parsley, and thyme Fresh PEI Mussels, twice-fried russet fries 25
FISH AND CHIPS: Manitoba Pickerel with house-made tartar sauce with vegetables julienne 29
BUTTER POACHED LOBSTER MAC & FOUR CHEESE GRATINÉE market price
- ✂ BAKED HAND-MADE POTATO GNOCCHI: with tomato-basil sauce, mozzarella, and parmesan 26
- ✓ ✂ CAULIFLOWER STEAK: with cashew cheese, roasted peppers, and salsa verde 24
FREE-RANGE ROASTED CHICKEN: with frisée, arugula and bread salad 32
MILK-FED VEAL MEATLOAF: served with tomato gravy, smashed fingerling potatoes and steamed asparagus 29
HOT TURKEY SANDWICH: served with velouté, smashed fingerling potatoes and vegetables julienne 29
FGH CLASSIC BURGER: fresh ground sirloin with lettuce, tomato, onion, mayonnaise, and BBQ sauce, a fresh house-made ciabatta bun, served with twice-fried russet fries 27
add cheese: 3 add bacon: 3

PLATS D'ACCOMPAGNEMENT

- ✂ ✂ TWICE FRIED RUSSET FRIES 12
- ✂ ✂ STEAMED ASPARAGUS: with Bearnaise butter 15
- ✂ ✂ SMASHED FINGERLING POTATOES: with Green Goddess Dressing 15
- ✂ ✂ CREAMED SPINACH: with parmesan 15
- ✂ ✂ WILD MUSHROOM SAUTÉE: with fresh herbs 16
- ✂ ✂ MAC & FOUR CHEESE GRATINÉE 16
- ✂ ✂ BAKED HAND-MADE POTATO GNOCCHI 16

✓ Vegan ✂ Vegetarian ✂ Gluten friendly

Prices do not include tax or gratuity. Ask about options for dietary restrictions or preferences.