

DÉJEUNER

HORS D'OEUVRES

HOUSE-MADE SOURDOUGH PULL-APART WARM BUNS

with butter and olive oil 5

WARM OLIVES

Black Bella di Cerignola and Vertes alla Calce olives with coriander, chilis, orange and lemon zest 12

FROMAGE

four artisanal cheeses with apple mostarda served with lavosh 23 small 41 large

FGH SALAMI BOARD

ever evolving selection of Canadian salami served with pickled vegetables and lavosh 22 small 37 large

TEN SPA HUMMUS AND BLACK OLIVE TAPENADE

with local tomatoes, Belgian endive, olive and Maldon Salt 21

FROMAGE RICOTTA MAISON

fresh ricotta made in-house with tomatoes, fresh basil, olive oil and Maldon salt 19

CHICKEN LIVER "BRÛLÉE"

creamy custard with a hint of port 17

SMOKED GOLDEYE

with whipped horseradish cream cheese, pickled shallots, capers, and toast rounds 25

CALAMARI RING FRITES

served with lemon and tzatziki 21

LARGE POACHED SHRIMP (6)

with house-made cocktail sauce and horseradish 30

BREADED PICKEREL BITES

with mustard relish mayonnaise 22

OYSTERS in the HALF-SHELL

served with fresh horseradish, apple mignonette and hot sauce 4.5 ea

SOUPE DU JOUR 12

SALADES

SALADE CAESAR

with traditional dressing, sourdough croutons and shaved Reggiano 20

WEDGED ICEBERG

with house-smoked bacon, poached egg, tomato, and Green Goddess dressing 20

ENDIVE, FRISÉE & RADICCHIO SALAD

with blue cheese, poached pear, candied pecans, and sherry vinaigrette 20

ROASTED BEET SALAD

with whipped ricotta and goat cheese, arugula, toasted hazelnuts, grapefruit segments and olive oil 20

BALTHAZAR SALAD

field greens, avocado, asparagus, radish, fennel, salted ricotta, and white truffle lemon vinaigrette 21

SALADE DE TOMATES PROVENÇAL

with cucumbers, feta, parsley, olives, salt-brined capers and red wine vinaigrette 22

LOCAL FARRO SALAD

toasted pistachio, arugula, and herbed pesto 20

Add-ons:

+ grilled chicken breast 10

+ pastrami-smoked salmon 15

+ garlic prawns (6) 20

SANDWICHES

Served with twice-fried russet potatoes. Add 5 for Salade Caesar or Salad of the Day.

THE HOTEL CLUB SANDWICH

roast turkey, house bacon, lettuce, tomato, mayo on house-made white bread 29

MUSHROOM TARTINE

with a soft egg, hazelnut, pecorino & truffle vinaigrette 24

PASTRAMI-SMOKED SALMON

horseradish cream cheese, cucumber slices, fried capers, pickled shallots 25

FGH CLASSIC BURGER

fresh ground chuck with lettuce, tomato, onion, mayonnaise, and BBQ sauce, a fresh house-made ciabatta bun 29

+ cheese 3 + bacon 3

BARBEQUE à la PRAIRIE OYSTER

pulled BBQ pork, house-made pickled zucchini and spicy mayo served on a house-made roll 25

RÔTI de BOEUF GRILLÉ

grilled roast beef sandwich on a house-made roll, with caramelized onions, manchego, arugula and Dijon horseradish mayo 27

PLATS PRINCIPAUX

STEAK FRITES

Canadian prime flat iron steak with chimichurri and twice-fried russet potatoes 38

SAUMON ROYAL POÛLÉ

fresh wild king salmon with asparagus, chive crème fraîche and caviar 40

SEARED FRESH YELLOW FIN TUNA PROVENÇAL

with olives, tomatoes, capers and lemon 40

MOULES À LA MARINIÈRE

classic brasserie white wine, garlic, parsley, thyme, fresh PEI mussels, twice-fried russet potatoes 30

MILK-FED VEAL MEATLOAF

served with tomato gravy, buttered potato purée and steamed asparagus 32

FISH AND CHIPS

Panko-crusting Manitoba Pickerel with house-made tartar sauce 32

PLATS VÉGÉTARIEN

BAKED HAND-MADE POTATO GNOCCHI

with tomato-basil sauce, mozzarella, and parmesan 26

AUBERGINE EN CROÛTE

eggplant with confit garlic, fresh ricotta, parmesan reggiano & basil 26

LET'S DO BRUNCH!

Every Saturday and Sunday from 8am-3pm

Mimosa Bar, Eggs Benedict 3 ways, and Morning After the Night Before Happy Hour