

LOBBY LOUNGE

HOUSE-MADE SOURDOUGH PULL-APART WARM BUNS 5

with butter and olive oil

 **WARM OLIVES 12**

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

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**

CALAMARI RING FRITES 21

served with lemon and tzatziki

 **LARGE POACHED SHRIMP (6) 30**

with house-made cocktail sauce and horseradish

BREADED PICKEREL BITES 22

with mustard relish mayonnaise

 **LOCAL FARRO SALAD 20**

toasted pistachio, arugula, and herbed pesto

 **MOULES À LA MARINIÈRE 30**

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



 **SEARED FRESH YELLOWFIN TUNA PROVENÇAL 40**

with olives, tomatoes, capers and lemon

FISH AND CHIPS 32

Panko-crusted Manitoba Pickerel with house-made tartar sauce

Taxes and gratuities are not included in the prices.  Vegetarian with some modifications.

 Vegan with some modifications.  No gluten in this dish but may come into contact with traces of gluten.