

LOBBY LOUNGE

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

CALAMARI RING FRITES **21**

served with lemon and tzatziki



LARGE POACHED SHRIMP (6)

with house-made cocktail sauce and horseradish **30**

BREADED PICKEREL BITES

with mustard relish mayonnaise **22**

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.

LOBBY LOUNGE

SALADES

✓ LOCAL FARRO SALAD

toasted pistachio, arugula, and herbed pesto 20

SALADE CAESAR

with traditional dressing, sourdough croutons
and shaved Reggiano 20

Salad add-ons:

+ grilled chicken breast 10

PLATS PRINCIPAUX

🌿 MOULES À LA MARINIÈRE

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

🌿 SEARED FRESH YELLOWFIN TUNA PROVENÇAL

with olives, tomatoes, capers and lemon 40

FISH AND CHIPS

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

GRILLED ROAST BEEF SANDWICH

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

MILK-FED VEAL MEATLOAF

served with tomato gravy, buttered potato purée
and steamed asparagus 27

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.