

DINNER

 **HOUSE-MADE SOURDOUGH PULL-APART WARM BUNS**
with butter and olive oil 9

SOUPS

SOUP OF THE DAY 12

FRENCH ONION SOUP 16

SALADS

CAESAR SALAD

with traditional dressing, sourdough croutons
and shaved Parmigiano Reggiano 22

 **BALTHAZAR SALAD**

field greens, avocado, asparagus, radish, fennel,
salted ricotta, and white truffle lemon vinaigrette 22

 **ENDIVE, FRISÉE & RADICCHIO SALAD**

with blue cheese, poached pear, candied pecans,
and sherry vinaigrette 22

 **BUTTERNUT SQUASH SALAD**

whipped chevre, balsamic reduction and arugula 22

 **CAULIFLOWER SALAD**

shaved cauliflower, radicchio, preserved lemon
and roasted garlic vinaigrette, fried Marcona
almonds, pickled apricots 22

LOCAL FARRO SALAD

toasted pistachio, arugula, and herbed pesto 22

Salad add-ons:

+ grilled chicken breast 10
+ pastrami-smoked salmon 15
+ garlic prawns (6) 20

FOR SHARING

 **WARM OLIVES**

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

 **FGH CHEESE BOARD**

four artisanal cheeses with apple mostarda
served with lavosh 25 small 45 large

FGH SALAMI BOARD

ever-evolving selection of Canadian salami
served with pickled vegetables and lavosh
24 small 38 large

 **CHICKEN LIVER "BRÛLÉE"**

creamy custard with a hint of port 17

 **BURRATA**

roasted peppers, balsamic vinegar, olive oil
and fresh basil 26

SMOKED GOLDEYE

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

 **OCTOPUS**

with hummus, red onion, parsley, crispy capers
and olive oil 30

 **SCALLOPS**

warm pea purée and beet chips 32

CALAMARI

served with lemon and tzatziki 22

BREADED PICKEREL BITES

with mustard relish mayonnaise 24

 **LARGE POACHED SHRIMP (6)**

with house-made cocktail sauce and horseradish 24

Taxes and gratuities are not included in the prices. An 18% gratuity will be added to all groups of 7 people or more.

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

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DINNER

CHILLED SEAFOOD

SEAFOOD TOWER

lobster tails, shrimp, oysters and tuna poke **160**

ANTONIUS OSCIETRA CAVIAR

warm potato blini, house made potato chips, chives, shallots, egg yolk, crème fraîche (30g) **180**

OYSTERS in the HALF-SHELL

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

FISH & SEAFOOD

PAN ROASTED KING SALMON

with asparagus, chive crème fraîche, hollandaise and grilled lemon **48**

SEARED YELLOW FIN TUNA

with olives, tomatoes, capers and lemon **40**

MOULES FRITES

classic brasserie style PEI mussels, white wine, garlic, parsley, thyme, twice-fried russet potatoes **32**

BLACK COD ALMONDINE

served with ginger beurre blanc, toasted almonds and caviar **48**

CASUAL ENTRÉES

FGH CLASSIC BURGER

fresh ground chuck with lettuce, tomato, onion, mayonnaise, and BBQ sauce on a fresh house-made focaccia bun, served with twice-fried russet potatoes **30** + cheese **3** + bacon **3**

THE HOTEL CLUB SANDWICH

roast turkey, house bacon, lettuce, tomato, mayo on house-made white bread with twice-fried russet potatoes **32**

FISH AND CHIPS

panko-crusted Manitoba pickerel with house-made tartar sauce **32**

MILK-FED VEAL MEATLOAF

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

POTATO GNOCCHI

porcini and parmesan Cream, Roasted Mushrooms, Hazelnut, Chive & Chestnut **30**

Add: Shaved Foie Gras 20

ROASTED VEGETABLE FRICASSÉE

roasted squash and brussel sprouts, carrot raisin soubise, herbs, pickled raisin, frisée, maple mustard vinaigrette **30**

DUCK CONFIT CASSOULET

white bean and tomato stew with duck confit, Merguez sausage and braised pork **45**

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ENTRÉES

ROASTED CHICKEN

skillet-roasted half-chicken served on farro with arugula and herbed pesto **36**

HALF RACK OF LAMB

half rack of Canadian lamb with beurre noisette, butternut squash, roasted shallots and chermoula **60**

24-HOUR BRAISED CHUCK FLAT

served with buttered potato purée and seasonal vegetables **36**

PRIME GRADE STEAK

served with twice-fried russet potatoes or buttered potato purée

All our steaks are centre cut Canada Prime. Less than 1% of Canadian beef achieves this grade. Canada Prime is prized for its tenderness and robust flavour.

 **BEEF TENDERLOIN (8 oz) 80**

 **NEW YORK STRIP (14 oz) 85**

 **RIBEYE (22 oz, serves 2) 150**

Includes choice of sauce:

-  Red wine demi-glace
-  Compound Butter
-  Wild mushrooms with red wine demi-glace Chermoula

Add-ons:

-  Garlic shrimp (6) **20**
-  Butter poached de-shelled lobster tail (5-6 oz) **45**

SIDES

  **STEAMED BROCCOLINI 15**

 **BRUSSELS SPROUTS**
with Italian bacon **15**

 **MIXED MUSHROOM SAUTÉE**
glazed with veal jus **16**

CAULIFLOWER GRATIN 15

  **ROASTED LOCAL CARROTS**
with citrus dressing and pistachios **15**

 **STEAMED ASPARAGUS**
with hollandaise **15**

  **BUTTERED POTATO PURÉE 12**

  **TWICE-FRIED RUSSET POTATOES 12**

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