

## 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.

Consuming raw seafood or shellfish may increase your risk of food borne illness.

## 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**

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.

Consuming raw seafood or shellfish may increase your risk of food borne illness.

## DINNER

### 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**

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. Consuming raw seafood or shellfish may increase your risk of food borne illness.