

LUNCH

SOUPS

SOUP OF THE DAY 12

FOR SHARING

HOUSE-MADE SOURDOUGH PULL-APART WARM BUNS

with butter and olive oil 9

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

CALAMARI

served with lemon and tzatziki 22

LARGE POACHED SHRIMP (6)

with house-made cocktail sauce and horseradish 24

BREADED PICKEREL BITES

with mustard relish mayonnaise 24

OYSTERS in the HALF-SHELL

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

FRENCH ONION SOUP 16

SALADS

CAESAR SALAD

with traditional dressing, sourdough croutons
and shaved Parmigiano Reggiano 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

BALTHAZAR SALAD

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



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.

LUNCH

SANDWICHES

Served with twice-fried russet potatoes. Substitute for House or Caesar Salad **3**

THE HOTEL CLUB SANDWICH

roast turkey, house bacon, lettuce, tomato, mayo
on house-made white bread **32**

FGH CLASSIC BURGER

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

MUSHROOM TARTINE

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

PASTRAMI-SMOKED SALMON

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

SMOKED BBQ PORK

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

FGH ROAST BEEF SANDWICH

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

CASUAL ENTRÉES

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**

MILK-FED VEAL MEATLOAF

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

FISH AND CHIPS

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