

## DINNER

### SOUPS

SOUP OF THE DAY 12

FRENCH ONION SOUP 16

### SALADS

#### CAESAR SALAD

with lemon anchovy dressing, sourdough croutons and shaved Parmigiano Reggiano 22

#### 🌱 BALTHAZAR SALAD

field greens, avocado, asparagus, radish, fennel, salted ricotta, white truffle lemon vinaigrette 24

#### 🌱 BURRATA

roasted red peppers, balsamic vinegar, extra-virgin olive oil, fresh basil 26

#### 🌱 GREEK SALAD

tomatoes, cucumbers, local Chaeban feta, onions, parsley, olives, salt-brined capers, red wine vinaigrette 24

#### 🌱 ✓ CAULIFLOWER SALAD

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

#### ✓ FARRO & ARUGULA SALAD

toasted pistachio and herbed pesto 22

#### 🌱 NIÇOISE SALAD

4oz seared tuna, pickled green beans, soft-boiled Nature's Farm™ Smart Egg™, fingerling potatoes, micro-greens, red wine vinaigrette 30

Add-ons: grilled chicken breast 10 | garlic prawns (3) 12 | citrus-smoked salmon 15

### FOR SHARING

#### 🌱 WARM OLIVES

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

#### WARM HOUSE-MADE SOURDOUGH PULL-APART BUNS

with local butter and extra-virgin olive oil 9

#### 🌱 FGH CHEESE BOARD

four artisanal Quebec cheeses with apple mostarda, berries, roasted pecans and lavosh **small 25 large 45**

#### FGH SALAMI BOARD

ever-evolving selection of artisanal salami served with pickled cornichons and lavosh **small 24 large 38**

#### 🌱 CHICKEN LIVER "BRÛLÉE"

creamy custard with a hint of port 18

#### 🌱 TUNA CRUDO

tuna, citrus, extra-virgin olive oil, parsley 24

#### 🌱 CRISPY CALAMARI

rice flour dusted, with lemon and tzatziki 22

#### SMOKED MANITOBA GOLDEYE

whipped horseradish cream cheese, pickled shallots, capers, on toast rounds 25

#### 🌱 OYSTERS in the HALF-SHELL

with fresh horseradish, apple mignonette, hot sauce 4.5 ea

#### 🌱 EAST COAST SCALLOPS

warm pea purée, beet chips, ginger 32

#### BREADED LAKE WINNIPEG PICKEREL BITES

with house-made tartar sauce 24

#### 🌱 LARGE POACHED SHRIMP (6)

with fresh horseradish cocktail sauce 24

#### 🌱 SEAFOOD PLATTER (SERVES 2)

lobster tail, shrimp (6), oysters (6), crab claws (6) with mignonette, house cocktail sauce, fresh horseradish 85

#### 🌱 OSCIETRA CAVIAR (30g) & WARM POTATO BLINI

house made potato chips, chives, shallots, egg yolk, crème fraîche 180

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🌱 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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### SANDWICHES

Served with choice of twice-fried russet potatoes, House, or Caesar Salad

#### FGH CLASSIC BURGER

fresh ground chuck with lettuce, tomato, onion, mayonnaise, BBQ sauce, on a fresh house-made bun **32**

+ cheese 2 + house bacon 2

#### ✓ BEYOND® BURGER

soy and pea protein patty, lettuce, tomato, onion, plant-based provolone on a fresh house-made bun **32**

#### THE HOTEL CLUB SANDWICH

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

#### SMOKED BBQ PORK SANDWICH

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

#### FGH ROAST BEEF SANDWICH

grilled roast beef, caramelized onions, Manchego, arugula, Dijon horseradish mayo on a house-made roll **31**

#### OPEN-FACED CITRUS-SMOKED SALMON

house-made sourdough bread topped with citrus and black pepper smoked salmon, horseradish cream cheese, cucumber slices, fried capers, pickled shallots **25**



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### ENTRÉES

**FGH SPINACH & FOUR CHEESE CANNELLONI**

with ricotta, mozzarella, Parmigiano Reggiano, provolone **30**

**MOULES FRITES**

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

**FISH AND CHIPS**

beer battered cod, house-made tartar sauce, twice-fried russet potatoes **35**

**24-HOUR BRAISED CHUCK FLAT**

served with buttered potato purée and seasonal vegetables **38**

**MILK-FED VEAL MEATLOAF**

with tomato gravy, buttered potato purée, steamed asparagus **34**

**HALF-ROAST CHICKEN**

served on farro with arugula and herbed pesto **38**

### SURF & TURF

served with your choice of Side

**SEARED YELLOW FIN TUNA**  
olives, tomatoes, capers and lemon **55**

**BLACK COD ALMONDINE**  
served with ginger beurre blanc, toasted almonds, bok choy **55**

**PAN ROASTED KING SALMON**  
chive crème fraîche, hollandaise, grilled lemon **55**

**TWO BUTTER-POACHED LOBSTER TAILS**  
topped with herbed breadcrumbs and served on lobster bisque and herb salad **100**

**CENTRE CUT CANADA PRIME BEEF TENDERLOIN (5 oz)**  
with garlic prawns **58**

**CENTRE CUT CANADA-PRIME BEEF TENDERLOIN (10 oz)**  
served with wild mushroom red wine demi-glace **80**

**CENTRE CUT CANADA-PRIME NEW YORK STRIPLOIN (14 oz)**  
served with local butter **85**

**HALF RACK OF LAMB**  
half rack of Canadian lamb with squash beurre noisette and chermoula **65**

**Add:** 🍤 garlic prawns (3) **12** | 🍤 butter poached de-shelled lobster tail (7 oz) **45**

### SIDES FOR SHARING

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

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

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

**CAULIFLOWER GRATIN** **15**

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

**BUTTERED POTATO PURÉE** **12**

**TWICE-FRIED RUSSET POTATOES** **12**

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