

LUNCH

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

SMOKED MANITOBA GOLDEYE

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

CHICKEN LIVER "BRÛLÉE"

creamy custard with a hint of port 18

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

TUNA CRUDO

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

CRISPY CALAMARI

rice flour dusted, with lemon and tzatziki 22




BREADED LAKE WINNIPEG PICKEREL BITES

with house-made tartar sauce 24

LARGE POACHED SHRIMP (6)

with fresh horseradish cocktail sauce 24

Taxes and gratuities are not included in the prices. Additional vegan options are available – please ask your server.

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

LUNCH

SANDWICHES

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

THE HOTEL CLUB SANDWICH

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

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**

SMOKED BBQ PORK SANDWICH

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

🌿 WILD MUSHROOM TARTINE

house-made sourdough bread topped with a medley
of wild mushrooms, soft Nature's Farm™ Smart Egg™,
hazelnut, pecorino, truffle vinaigrette **24**

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**

FGH ROAST BEEF SANDWICH

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

ENTRÉES

🌿 SPANISH FRITTATA

three Nature's Farm™ Smart Eggs™, potato, roasted red pepper, smoked jamón,
local Chaeban feta, greens with sherry shallot vinaigrette **28**

🌿 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**

MILK-FED VEAL MEATLOAF

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

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**

🌿 PAN ROASTED KING SALMON

chive crème fraîche, hollandaise, grilled lemon **55**



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