

## LUNCH

SOUP OF THE DAY 12

FRENCH ONION SOUP 16

### SHAREABLES

 **OYSTERS in the HALF-SHELL 4.5 ea**  
with fresh horseradish, apple mignonette, hot sauce

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

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

 **FRIES 15**  
with malt vinegar aioli

 **CHICKEN SOUVLAKI (2) 18**  
served with tzatziki and grilled pita

 **CRISPY CALAMARI 22**  
rice flour dusted, with lemon and tzatziki

 **LARGE POACHED SHRIMP (6) 24**  
with fresh horseradish cocktail sauce

 **WARM GARLIC SHRIMP (6) 26**  
on parsley pistou

**SMOKED MANITOBA GOLDEYE 25**


whipped horseradish cream cheese, pickled shallots, capers, on toasted brioche rounds

**FGH CHARCUTERIE 26**  
ever-evolving selection of Canadian meats and cheeses served with pickled shallots, gherkins and lavosh

 **SEARED YELLOW FIN TUNA 28**  
black Bella di Cerignola olives, tomatoes and capers

 **BISON CARPACCIO 29**  
seared bison tenderloin, roast garlic rouille, pickled shallot, crumbled olives, sweet drop pepper, cured egg yolk, sunchoke crisp and shaved black truffle

 **EAST COAST SCALLOPS 32**  
warm pea purée, micro-greens and beet chips

 **SEAFOOD PLATTER (SERVES 2) 90**  
lobster tail, shrimp (6), oysters (6), crab claws (6) with mignonette, house cocktail sauce, fresh horseradish

**OSCIETRA CAVIAR (30g) & WARM POTATO BLINI 180**



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

### VEGETABLES

  **FGH HOUSE SALAD 20**  
shaved fennel, sliced radish, confit tomatoes, finished with garlic mustard vinaigrette

 **CAESAR SALAD 22**  
with classic brasserie dressing, sourdough croutons and grated Parmigiano Reggiano

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

  **BEET 22**  
roasted za'atar beets, labneh tahini vinaigrette, pomegranate molasses, seared halloumi & crispy beet chips

**BURRATA & CONFIT TOMATOES 26**  
burrata Pugliese, slow-roasted cherry tomatoes, olive oil, balsamic vinegar and toasted sourdough

 **CAULIFLOWER 15**  
gratin with Mornay sauce and herbed breadcrumbs

  **ASPARAGUS 15**  
steamed with harissa sauce

 **BROCCOLINI XO 16**  
roasted with shitake, bacon, shrimp sauce

 **EGGPLANT 21**  
panfried with ricotta, hot honey, crispy garlic, sourdough crisps

## LUNCH

### MAINS

#### THE HOTEL CLUB SANDWICH 32

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

#### FGH SMASH CHEESEBURGER & FRIES 32

fresh ground chuck with lettuce, tomato, onion, mayonnaise, Bothwell cheese, on a fresh house-made bun  
+ house bacon 2 (Beyond © Burger vegan patty with plant-based cheddar available)

#### SMOKED BBQ PORK SANDWICH 25

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

#### WILD MUSHROOM TARTINE 24

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

#### OPEN-FACED CITRUS-SMOKED SALMON 25

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

#### FGH ROAST BEEF SANDWICH 31

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

#### SPANISH FRITTATA 28

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

#### NIÇOISE 32

4oz seared yellow-fin tuna, pickled green beans, soft-boiled Nature's Farm™ Smart Egg™, fingerling potatoes, white anchovy, red wine vinaigrette

#### MOULES FRITES 32

classic brasserie style Salt Spring Island mussels, white wine, garlic, parsley, thyme, twice-fried russet potatoes

#### BEYOND® HOT ITALIAN 'SAUSAGES' + RAPINI 22

with Cannellini beans, preserved Calabrian chili, lemon and fennel soffritto

#### POTATO GNOCCHI 32

yellow potato gnocchi with green peas, asparagus, shimeji mushrooms, herb oil, black truffle and white wine Pecorino Romano DOP cream

#### MILK-FED VEAL MEATLOAF 34

with mushroom gravy, buttered potato purée, steamed asparagus

#### 24-HOUR BRAISED CHUCK FLAT 38

served with buttered potato purée and seasonal vegetables

#### HALF-ROAST CHICKEN 39

served on farro, radicchio, pickled apricot, arugula and parsley pistou

#### BLACK COD ALMONDINE 55

served with pickle ginger beurre blanc, fingerling potatoes, Bok choy, toasted almonds

#### PAN ROASTED KING SALMON 55

with chive crème fraîche, hollandaise, grilled lemon