

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) 20**
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, sweetie 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

🍷 **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

🍷 **BEETS 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

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

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