

DINNER

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 9.5**

with local butter and extra-virgin olive oil

  **WARM OLIVES 12.5**

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

 **FRIES 15**

with malt vinegar aioli

 **CHICKEN SOUVLAKI (2) 22**

served with tzatziki and grilled pita

 **CRISPY CALAMARI 22.5**

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

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

DINNER

VEGETABLES

 **CAESAR SALAD 22.5**

with classic brasserie dressing, sourdough croutons and grated Parmigiano Reggiano

 **BALTHAZAR SALAD 24.5**

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

  **BEETS 22.5**

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 15.5**

gratin with Mornay sauce and herbed breadcrumbs

  **ASPARAGUS 15.5**

steamed with harissa sauce

 **BROCOLLINI XO 16.5**

roasted with shitake, bacon, shrimp sauce

FGH SIGNATURE PIZZA

A contemporary house-made Italian style pizza made with 100% biga with a 72-hour fermentation, 80% hydration, Prairie Flour Mills organic flour and Vecchio Molino Semola Rimacinata.

 **TRADITIONAL MARGHERITA 25**

San Marzano tomatoes, fior di latte, basil, Pecorino Romano DOP, extra virgin olive oil

PEPPERONI 27

San Marzano tomatoes, fior di latte, Brooklyn-style pepperoni

COLAZIONE PER CENA 29

house-made pork sausage, egg, potato, Pecorino Romano DOP and Parmigiano Reggiano DOP cream

ITALIAN HAWAIIAN 30

San Marzano tomatoes DOP, fior di latte, speck, roasted pineapple, jalapeño

PORCINA 34

porcini mushrooms, guanciale, gorgonzola DOP, Pecorino Romano DOP and Parmigiano Reggiano DOP cream

+ add shaved black truffle: **MP**

FANCY MARGHERITA 34

Confit cherry tomatoes, buffalo mozzarella, fried basil, Pecorino Romano DOP, extra virgin olive oil

+ add Culatello di Ruliano: **10**

DINNER

MAINS

 **NIÇOISE 33**

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

 **MOULES FRITES 33**

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

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)

 **BEYOND © HOT ITALIAN 'SAUSAGES' + RAPINI 25**

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

MILK-FED VEAL MEATLOAF 36

with mushroom gravy, buttered potato purée, steamed asparagus

 **24-HOUR BRAISED CHUCK FLAT 42**

served with buttered potato purée and seasonal vegetables

HALF-ROAST CHICKEN 40

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

 **WHITE PERCH ALMONDINE 55**

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

 **PAN ROASTED ŌRA KING SALMON 55**

with chive crème fraîche, hollandaise, grilled lemon

PRIME GRADE STEAK

All our steaks are centre cut Canada Prime. Less than 1% of Canadian beef achieves this grade. Canada Prime is prized for its tenderness and robust flavour.

 **CENTRE CUT CANADA PRIME BEEF TENDERLOIN 60 (5oz) | 85 (10oz)**

served with mushroom demi-glace, buttered potato purée and chef's choice vegetables

 **NEW YORK STRIPLOIN (14 oz) 85**

served with red wine demi-glace, buttered potato purée and chef's choice vegetables

ADD-ONS:  Garlic shrimp (3) 12 |  Butter poached de-shelled lobster tail (5-6 oz) 45