

LUNCH

SOUP OF THE DAY 12

FRENCH ONION SOUP 16

SALADS

+ 🍷 Grilled chicken skewer 9 + 🍷 Garlic shrimp (3) 12

🍷 ✓ **FGH HOUSE SALAD 22.5**

shaved fennel, sliced radish, cherry tomatoes, finished with sherry shallot vinaigrette

✓ **CAESAR SALAD 22.5**

classic brasserie dressing, sourdough croutons and grated Parmigiano Reggiano DOP

🍷 ✓ **ICEBERG SALAD 22.5**

avocado, radish, shallot, lemon garlic vinaigrette

🍷 ✓ **CUCUMBER SALAD 18.5**

crème fraîche, pickled zucchini, crispy quinoa, mint, hot honey

🍷 ✓ **BEETS 22.5**

roasted za'atar beets, labneh tahini vinaigrette, pomegranate molasses, seared halloumi and crispy beet chips

SHAREABLES

✓ **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

🍷 **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

✓ **BAKED BRIE 24**

roasted grapes, hot honey, spiced cashew and sourdough baguette

✓ **BURRATA & CONFIT TOMATOES 26**

burrata Pugliese, slow-roasted cherry tomatoes, olive oil, balsamic vinegar and toasted sourdough

FGH CHARCUTERIE 26

ever-evolving selection of Canadian meats and cheeses served with pickled shallots, seasonal house pickles and lavosh

BISON CARPACCIO 32.5

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

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

🍷 **SEAFOOD PLATTER (SERVES 2) 90**

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

🍷 **SEARED YELLOW FIN TUNA 28.5**
black Bella di Cerignola olives, tomatoes and capers

**OSCIETRA CAVIAR (30g)
& WARM POTATO BLINI 180**
house-made potato chips, chives, shallots,
egg yolk, crème fraîche

LUNCH

MAINS

 **NIÇOISE 33**

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

 **MOULES FRITES 33**

West Coast Honey Mussels prepared in a Marinère-style of white wine, garlic, parsley and cream

 **WHITE PERCH 48**

miso beurre blanc, edamame, ash oil, beet powder

 **PAN ROASTED KING SALMON 55**

with chive crème fraîche, hollandaise, grilled lemon

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

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

Cannellini beans, preserved Calabrian chili, lemon and fennel soffritto

HALF-ROAST CHICKEN 44

farro, radicchio, pickled apricot, arugula and parsley pistou

 **24-HOUR BRAISED CHUCK FLAT 48**

served with buttered potato purée and seasonal vegetables

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

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