

RAW BAR

Our seafood is sourced from mongers who share our passion for exceptional quality


OYSTERS  32/63
East and West Coast

JUMBO SHRIMP COCKTAIL  39
3 pieces

CHILLED LOBSTER 39
Cocktail Sauce

SEAFOOD TOWER S / 125
Lobster, Shrimp, Oysters L / 195

APPETIZERS

CALAMARI PUTTANESCA  28
Marinated Tomato and Olive, Garlic Aioli, Lemon Gel

BURRATA and PEAR SALAD 28
Vertico Farms Arugula, Seasonal Pear Variations, Walnut Pesto

CAESAR SALAD 21
Pancetta, Garlic Croutons, Creamy Garlic Dressing

CAPONATA DIP 26
Roasted Eggplant, Tomato, House Made Ricotta, Crostini

NONNA'S SUNDAY SALAD 20
Roasted Cherry Tomato, Red Onion, Peperoncini, Olive Dust, Parmesan Crisps

MAINS

PAN SEARED BRANZINO 45
Pasta e Fagioli, Salsa Verde, Arugula

OXTAIL and RICOTTA RAVIOLI DOPPI 41
Pomodoro, Crispy Pickled Shallots, Aged Provolone

SIGNATURE ROAST CHICKEN 40
Grilled Garlic Broccolini, Hasselback Potatoes, Chicken Jus

BAKED GNOCCHI ALLA ROMANA 38
Semola Di Grano Duro, Chanterelle Mushrooms, Crème Fraiche

ARTISANAL PULLED CHICKEN SALAD 35
Butter Greens, Pickled Compressed Celery, Garlic Croutons, Creamy Dijon and Oregano Dressing

BRAISED BEEF RIBS 45
Crushed Fried Potatoes, Braised Red Cabbage, Mustard Aioli

SIDES

GARLIC ASPARAGUS 15

SAUTÉED MUSHROOMS 16

CITRUS GRILLED RAPINI 15

MASHED POTATOES 14

LOBSTER MASHED POTATOES 20

HOUSE CUT FRIES 14

TRUFFLE PARMESAN FRIES 17

STEAKS

Aged hand cut steaks from our meat locker

CANADIAN PRIME

Aged 40 days

CHEF'S DOUBLE CUT BONE-IN RIBEYE 36oz 210

ONTARIO CORN FED

Hand selected by our culinary team

FILET MIGNON 8oz 74

STRIPLOIN 12oz 82

RIBEYE 14oz 84

KANSAS CITY STRIPLOIN 18oz 101

FAMOUS CARVED PRIME RIB

HOUSE CUT 10oz 66

ADD ONS

1/2 LOBSTER 39

2 JUMBO SHRIMP 26

BLUE CHEESE 8

SAUCES

STEAK JUS, BÉARNAISE, PEPPERCORN, HSC STEAK SAUCE



Hot Stove Club is proud to serve Ocean Wise® certified sustainable fish and seafood

Chef Christine Lametti