

## RAW BAR

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

**OYSTERS**  **30/59**  
East and West Coast

**JUMBO SHRIMP COCKTAIL**  **39**  
3pc

**CHILLED LOBSTER** **39**  
Cocktail Sauce

**SEAFOOD TOWER** **S / 120**  
Lobster, Shrimp, Oysters **L / 190**

## APPETIZERS


**CAESAR SALAD** **21**  
Pancetta, Garlic Crouton, Anchovy Dressing

**BURRATA SQUASH SALAD** **28**  
Grilled Radicchio, Seasonal Squash Variations,  
Toasted Pumpkin Seeds

**CALAMARI COCKTAIL** **28**  
Confit Tomatoes, Preserved Lemon,  
Horseradish Foam, Tomato Aioli

**WHIPPED MORTADELLA** **28**  
Apricot Mostarda, Pickled Giardiniera,  
Pistachio Dust, Crostini

## MAINS

**BLUEHOUSE PAN-SEARED SALMON**  **44**  
Soft Polenta, Spicy Sweet and Sour Kale,  
Roasted Jerusalem Artichokes, Grilled Scallion Chimichurri

**ARUGULA AND PEA PESTO CAVATELLI** **38**  
Swiss Chard, Legumes, Pickled Walnuts

**SIGNATURE ROAST CHICKEN** **39**  
Jalapeno Corn Bread, Sweet and Sour Kale,  
Dark Jus

**HOT STOVE WALDORF WEDGE** **28**  
Roasted Grapes, Compressed Apple, Celery,  
Pecans, Cured Egg Yolk, Lemon Dressing

**STOUT BRAISED BEEF RIBS** **42**  
Confit Fingerlings, Honey Glazed Carrots,  
Caramelized Onion Purée

## SIDES

**GARLIC ASPARAGUS** **15**

**SAUTEED MUSHROOMS** **16**

**CITRUS GRILLED BROCCOLINI** **15**

**MASHED POTATOES** **14**

**HOUSE CUT FRIES** **14**

**TRUFFLE PARMESAN FRIES** **17**



Hot Stove Club is proud to serve Ocean Wise Certified Sustainable Fish and Seafood

## STEAKS

**ONTARIO CORN FED**  
Hand selected by our culinary team

<b>FILET MIGNON</b>	6oz	<b>65</b>
<b>STRIPLOIN</b>	12oz	<b>74</b>
<b>RIBEYE</b>	14oz	<b>79</b>
<b>KANSAS CITY STRIPLOIN</b>	18oz	<b>92</b>
<b>CHEFS DOUBLE CUT BONE-IN RIBEYE</b>	36oz	<b>190</b>

## FAMOUS CARVED PRIME RIB

**HOUSE CUT** 10oz **64**

## SAUCES

**STEAK JUS**  
**BEARNAISE**  
**PEPPERCORN**  
**HOT STOVE HP**



**HOT STOVE CLUB**

est. 1963