

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

CHARRED BROCCOLINI CAESAR **21**
Pancetta, Garlic Crouton, Anchovy Dressing

BURRATA NIGHTSHADE SALAD **28**
Grape Tomato, Aubergine Caviar, Espelette

SMOKED COD CAKE **31**
Matchstick Potatoes, Whole Grain Mustard Sauce, Dill Buttermilk Dressing

OCF STEAK TARTARE **35**
Mini Popover, Egg Yolk Dressing,
Hot Stove Club Steak Sauce

MAINS

VEAL SHANK STROGANOFF **44**
Pappardelle, Lardon Cream,
Thunder Oak Gouda

PAN SEARED TROUT **42**
Prairie Grains, Celeriac, Fennel

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

LOBSTER WEDGE SALAD **45**
Egg Ecrase, Pickled Mustard Seed,
Dill Buttermilk Dressing

SIDES

GARLIC ASPARAGUS **15**

SAUTEED MUSHROOMS **16**

BAGNA CAUDA BROCCOLINI **16**

MASHED POTATOES **14**

HOUSE CUT FRIES **12**

OYSTER AND CHORIZO DRESSING **19**

TRUFFLE PARMESAN FRIES **17**

STEAKS

ONTARIO CORN FED
Hand selected by our culinary team

FILET MIGNON 6oz **65**

STRIPLOIN 12oz **74**

RIBEYE 14oz **79**

PRIME RIB

HOUSE CUT 10Z **64**

SAUCES


STEAK JUS
BEARNAISE
PEPPERCORN
HOT STOVE STEAK SAUCE

DESSERT

CARROT CAKE **15**
Pineapple, Almond, Cream Cheese Frosting

CHOCOLATE CHESS PIE **15**
Buttermilk Ice Cream, Butterscotch Sauce,
Malden Salt

SORBET AND BERRIES **15**
Lemon, Raspberry, Strawberry

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