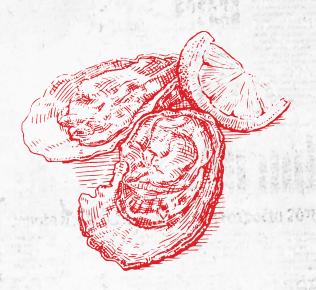
From Farm to Table.

## est. 1963

Steak Your Claim.



## **RAW BAR**

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

Oysters 🔘	36/66
East Coast	
Jumbo Shrimp Cocktail	44
3 pieces	
Chilled Lobster	44
Cocktail Sauce	The service of the se
Seafood Tower	S <b>152</b>
Lobster, Shrimp, Oysters, Marinated Octopus Salad	L <b>242</b>

## **APPETIZERS**

Housemade Focaccia with Butter	6
Butternut Squash Soup Grana Padano Foam, Wild Rice Crackers	18
Calamari Verdi 🔘 Pine Nut Crisps, Basil Lemon Aioli	29
Grilled Radicchio and Beet Salad Fennel, Grana Padano, Hazelnut, Creamy Tarragon Dressing	24
Caesar Salad  Pancetta, Garlic Croutons, Creamy Garlic Dressing	23
Fried Creamy Polenta  Pickled Chanterelles, Confit Egg Yolks, Truffled Aioli	28
Bresaola and Burrata Charred Pearl Onions, Arugula, Pecans, Apple Mostarda	29

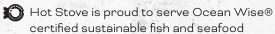


## **MAINS**

**House Cut Fries** 

**Truffle Parmesan Fries** 

	1. 00118		
Pan-Seared Branzino 🔘	46	The state of the s	
Lemon and Tarragon Cannellini Beans,	any or a		
Dandelion Greens, Salsa Verde			
Fettucine al Burro	38		
Brown Butter and Parm Foam,	A Commen		
Brown Butter Crumble			7.5
Signature Roast Chicken	46		×200
Roasted Red Creamers, Broccolini,	Sugar portion	M 2011 STEAK	15
Chicken Jus		Aged hand cut steaks from ou	r meat locker
Eggplant Cannelloni	39	CANADIAN PRIME	
Eggplant Conserva, Tomato Sauce,		Aged 40 days	
Ricotta Salata, Fried Eggplant		Aged 40 days	
Artisanal Chicken Salad	38	Chef's Double Cut	320
Butter Greens, Marinated Potatoes,		Bone-in Ribeye	
Cherry Tomatoes, Pepperoncini,		Kansas City Striploin	18oz <b>140</b>
Kalamata Olives, Grana Padano, Crispy Red Onion, Champagne Vinaigrett	te		
Marine Control			1
Braised Beef Ribs	59	ONTARIO CORN FED	
Fregola, Green Kale, Confit Heirloom Tomatoes		Hand selected by our culinary	team
		Filet Mignon	8oz <b>85</b>
		Striploin	12oz <b>98</b>
		Ribeye	14oz <b>120</b>
SIDES		Agreed Co.	
Marrier 1997 1997 1997 1997 1997 1997 1997 199		the gast transport that a property and the second of the s	
		FAMOUS CARVED PR	IME RIB
Gremolata Green Beans	17	House Cut	10oz <b>99</b>
Sautéed Mushrooms	19	Company of the Compan	
Citrus Grilled Rapini	17	ADD-ONS	SAUCES
Mashed Potatoes	14	1/2 Lobster 44	STEAK JUS
Lobster Mashed Potatoes	25	2 Jumbo Shrimp 29	BÉARNAISE PEPPERCORN
House Cut Fries	14	Blue Cheese 8	HS STEAK SAUCE



HS STEAK SAUCE