

## RAW BAR

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

<b>OYSTERS</b> 	<b>30/59</b>
East and West Coast	
<b>JUMBO SHRIMP COCKTAIL</b>	<b>39</b>
3pc	
<b>CHILLED LOBSTER</b>	<b>35</b>
Cocktail Sauce	
<b>SEAFOOD TOWER</b>	<b>S / 110</b>
Lobster, Shrimp, Oysters	<b>L / 160</b>
Add King Crab	<b>45</b>

## SALADS

<b>CHARRED BROCCOLINI CAESAR</b> 	<b>20</b>
Pancetta, Garlic Crouton, Anchovy Dressing	
<b>BUTTERMILK BLUE CHEESE WEDGE</b>	<b>18</b>
Avocado, Conserved Tomatoes, Strip Bacon	

## APPETIZERS

<b>SWEET SZECHUAN CALAMARI</b> 	<b>22</b>
Roasted Peanuts, Sesame, Shishito	
<b>CRAB RILLETTE</b>	<b>32</b>
Alaskan Crab, Tapioca Chips, Salmon Caviar	
<b>BURRATA WITH HEIRLOOM TOMATO</b>	<b>27</b>
Smoked Pickled Cherry Tomatoes, Basil, Lavash	
<b>MUSHROOM TARTARE</b>	<b>27</b>
Winter Radish, Goat Cheese Mousse, Maderia Reduction	



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



When you order this dish, \$1 will be donated to snack and kitchen programs at MLSE LaunchPad

## HOT STOVE SIGNATURES

<b>MEDITERRANEAN SEA BREAM</b> 	<b>41</b>
Kale, Grilled Lemon, Chimichurri	
<b>SMOKED TROUT NICOISE SALAD</b> 	<b>35</b>
Baby Greens, Olive, Egg, Lime Dijon Vinaigrette	
<b>SEVEN HOUR BOLOGNESE</b>	<b>42</b>
Egg Yolk Rigatoni, Smoked Tomato, Parmigiano-Reggiano	
<b>ROAST CHICKEN</b>	<b>39</b>
Jalapeno Corn Bread, Sweet and Sour Kale, Dark Jus	
<b>BEEF RIBS and DINGERS</b>	<b>40</b>
Crispy Potato, Rapini, Mop Sauce	
<b>TENDERLOIN TIPS</b>	<b>42</b>
Buttermilk Mash, Crispy Salad, Truffle Bordelaise	
<b>LAMB RACK</b>	<b>59</b>
Mustard Spätzle, Dupuy Lentils, Caramelized Honey Reduction	

## FOR THE TABLE

<b>TRUFFLE MAC AND CHEESE</b>	<b>16</b>
<b>HOUSE CUT FRIES</b>	<b>10</b>
<b>LOADED BAKED POTATO</b>	<b>16</b>
<b>SAUTÉED MUSHROOMS</b>	<b>12</b>
<b>CRISPY BRUSSEL SPROUTS WITH LARDO</b>	<b>15</b>
<b>ONION RINGS</b>	<b>12</b>
<b>GRILLED ASPARAGUS</b>	<b>12</b>
<b>MASHED POTATOES</b>	<b>12</b>
<b>TRUFFLE PECORINO FRIES</b>	<b>16</b>

## STEAKS

Aged hand cut steaks from our meat locker

### CANADIAN PRIME

Aged 40 days

<b>KANSAS CITY STRIPLOIN</b>	18oz	<b>92</b>
<b>TOMAHAWK RIBEYE</b>	36oz	<b>170</b>

### USDA PRIME

Creekstone Farms

<b>STRIPLOIN</b>	16oz	<b>91</b>
<b>FILET</b>	9oz	<b>88</b>

### ONTARIO CORN FED

Hand selected by our culinary team

<b>FILET MIGNON</b>	6oz/8oz	<b>57/71</b>
<b>BACON-WRAPPED FILET</b>	8oz	<b>74</b>
<b>STRIPLOIN</b>	12oz	<b>68</b>
<b>RIBEYE</b>	14oz	<b>73</b>

### FAMOUS CARVED PRIME RIB

<b>HOUSE CUT</b>	10oz/16oz	<b>55/69</b>
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### ADD ONS

<b>1/2 LOBSTER</b>		<b>35</b>
<b>KING CRAB</b>	8oz	<b>45</b>
<b>2 JUMBO SHRIMP</b>		<b>24</b>
<b>BUTTERMILK BLUE CHEESE</b>		<b>7</b>

### SAUCES

**STEAK JUS, BÉARNAISE,  
PEPPERCORN, BORDELAISE**