

STARTERS

House Made Rosemary Focaccia	8
St. Brigid’s Butter	
Ontario Burrata	32
Pickled Cookstown Beets Sicilian Pistachio Blood Orange	
Gem Lettuce Caesar Salad	25
Metzger's Bacon Cured Egg Yolk Grana Padano	
Hokkaido Scallops	34
Parsley Root Purée Brown Butter Capers	
Roasted Acorn Squash Salad	25
Treviso Barrel-Aged Feta Tarragon Vinaigrette	
Charred Octopus	35
N'duja Marinated Artichoke Shaved Fennel	
Cauliflower Soup	24
Snow Crab Salad Vadouvan Spiced Puffed Rice	
Charcuterie Board	48
Curated Selection of Meats and Olives Add Premium Cheese Selection 30	

RAW BAR

Seafood Tower	325
Poached Shrimp Chilled Lobster East Coast Oysters Chefs Feature	
Oysters	36/66
Mignonette Lemon Horseradish	
Jumbo Shrimp Cocktail	45
3pc Shrimp Cognac Cocktail Sauce	

ENTRÉES

Wild Baffin Island Turbot	75	Roasted Giannone Chicken	52
Leek Velouté Humpback Shrimp Celeriac Dill		Confit Potato Wilted Spinach Mushroom Dijon	
The Burger	45	Ricotta Agnolotti	42
Horseradish Aioli Peppercorn Raclette Shredded Lettuce Caramelized Onions		Brown Butter Beurre Blanc Caulilini Pine Nuts Meyer Lemon Comté Cheese	
Itsumo Ahi Tuna	62	Charcoal Crusted Bison Tenderloin	75
Romesco Sauce Confit Tomatoes Pickled Chilies Castelvetrano Olives		Thumbelina Carrots Parsnip Purée Saskatoon Berry Red Wine Jus	

STEAKS

8 oz Filet	125	12 oz Striploin	130
Charred Shogun Maitake Pomme Purée Pickled Chantrelle Truffle Jus		Frites Peppercorn Sauce Watercress	
14 oz Ribeye	125	We are proudly serving Ontario Corn Fed Beef, hand selected by our Culinary Team	
Potato Rosti Broccolini Red Wine Jus			

FOR THE TABLE

Pommes Purée	18	Wild Mushrooms	22
Chives Parmesan		Truffle Crispy Enoki	
Roasted Squash	22	Hand Cut Fries	18
Brown Butter Pine Nuts		Garlic Aioli	
Sautéed Broccolini	22	Grilled Shrimp	28
Pickled Chilies Romesco Sauce		Two Pieces	

DESSERTS

Platinum Candy Bar	19
Ganache Valhrona Caramel Chocolate Pearls	
NY Cherry Cheesecake	19
Sweet and Sour Cherry Compote Vanilla Bean Crèmeux Cherry Gel	
Lemon Meringue Tart	19
Lemon Curd Toasted Meringue Green Pistachio	
Wally’s Famous Carrot Cake	19
Cream Cheese Frosting Pineapple Almonds	
Death in Venice Gelato	19
Blackberry Earl Grey Ricotta Rosemary Lemon Passion Fruit & Lemongrass	
Chef Curated Cheese Board	35/52
For Three For Five	



PLATINUM CLUB



Platinum Club is a proud partner of the Ocean Wise
Certified sustainable fish and seafood program