

STARTERS

Parker House Rolls <i>St. Brigid’s Butter Smoked Salt</i>	9
Warm Olives <i>Lemon Pepperoncini</i>	7
Gem Lettuce Caesar Salad <i>Baby Gem Pancetta Cured Egg Yolk Grana Padano Crostini</i>	26
Tuscan Kale Salad <i>Radicchio Chickpeas Sundried Tomato Ricotta Salata Red Wine Vinaigrette</i>	26
Ontario Burrata <i>Pine Nut Chili Crunch Butternut Squash Basil Crostini</i>	32
Ahi Tuna Crudo <i>Truffle Soy Jalapeño Nori Crisp</i>	36
Crab Cake <i>Garlic Chive Aioli Celery Salad Aleppo Pepper</i>	34
Charcuterie Board <i>Curated Selection of Meats and Olives Add Premium Cheese Selection 30</i>	48

RAW BAR

Seafood Tower <i>Poached Shrimp Chilled Lobster East Coast Oysters Chef’s Feature</i>	325
Oysters  <i>Horseradish Lemon Apple Mignonette</i>	36/66
Jumbo Shrimp Cocktail <i>3pc Shrimp Cocktail Sauce Lemon</i>	45

ENTRÉES

48-Hour Short Rib <i>Coffee Dusted Braised Cipollini Smoked Carrot Carrot Purée Onion Crumble</i>	75	Faroe Island Salmon  <i>Caviar Beurre Blanc Wilted Pea Leaves Confit Potato Dill</i>	62
The Burger <i>Gruyère White Onion Mustard Dill Pickle Pastrami Spice Aioli</i>	45	Roasted Giannone Chicken <i>Roasted Sunchoke Wild Mushrooms Charred Scallion Chicken Jus</i>	54
Spicy Vodka Lumache <i>San Marzano Tomatoes Grana Padano Basil Add Sautéed Prawns 28</i>	42	Daily Fish  <i></i>	MP

STEAKS			
8 oz Filet <i>Pomme Purée Roasted Shogun Maitake Pickled Shallot Jus</i>	115	12 oz Striploin <i>Charred Broccolini Vertico Arugula Peppercorn Sauce</i>	120
14 oz Ribeye <i>Pont Neuf Potato Porcini Butter Jus</i>	125	<i>We are proudly serving Ontario Corn Fed Beef, hand selected by our Culinary Team</i>	

FOR THE TABLE

Duck Fat Fries <i>Peppercorn Aioli</i>	20	Fried Brussels Sprouts <i>Maple Bacon Lardons</i>	22
Sautéed Broccolini <i>Pickled Chilies Confit Garlic</i>	20	Pommes Purée <i>Chives Parmesan</i>	22
Crispy Cauliflower <i>Buffalo Sauce Blue Cheese</i>	22	Jumbo Shrimp <i>Two Pieces Lemon Garlic Butter</i>	28

DESSERTS

Baked Alaska <i>Raspberry Lemon Curd Toasted Meringue</i>	20
Basque Cheesecake <i>Strawberry Compote Chocolate Strawberry Croustillant</i>	20
Brown Sugar Tarte <i>Whipped Mascarpone Maple Sugar</i>	20
Espresso Chocolate Torte <i>Milk Chocolate Caramel White Chocolate Chantilly Cocoa Nib Tuile</i>	20
Wally’s Famous Carrot Cake <i>Cream Cheese Frosting Pineapple Almond</i>	20
Death in Venice Ice Cream and Sorbet <i>Blackberry Earl Gray Ricotta Rosemary Lemon Passionfruit and Lemongrass</i>	19
Chef Curated Cheese Board <i>For Three / For Five</i>	33/ 48



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