

## SALADS

**Fattoush Wedge Salad** 24  
*labneh, pita chips, pomegranate molasses*

**Caesar** 23  
*garlic dressing, bacon, crouton*

## STARTERS

**Delice de Bourgogne Cheese** 32  
*brown butter streusel, roasted pecans, apple pie filling*

**Beef Cheek Arancini** 29  
*slow braised beef, grana padano, sugo rosso*

**Royal Hummus** 25  
*house made pita, olive tapenade, barrel aged feta*

**Albacore Tuna Crudo** 34  
*confit tomato, smoked bacon, guindilla pepper*

**Sweet Potato Soup** 18  
*puffed grains & crisp crumble, crème fraiche, pumpkin oil*

**Crispy Broccolini** 26  
*aji amarillio, scallion, sesame kewpie mayo*

**Calamari** 28  
*lemon tzatziki, marinated artichokes, kalamata olives*

**Shrimp Cocktail** 42  
*classic fixings*

## MAINS

**Argentinian Rock Shrimp Tagliatelle** 46  
*house made pasta, seared eggplant, dinapoli pomodoro*

**Slow Braised Veal Osso Buco** 58  
*pasta e fagiolo, guanciale, brioche pangritata*

**Great Lakes Pickerel** 47  
*sour cream & chive potatoes, green beans, kale chimichurri*

**Chicken Piccata** 48  
*fresh pappardelle, caperberries, st. brigid butter*

**Mushroom Swiss Aged Prime Burger** 42  
*house made sesame bun, pickled onion, johnny's burger sauce*

**8oz OCF Filet Mignon** 87  
*butternut squash risotto, ricotta salata, cippolini jus*

**10oz OCF Prime Rib Cut** 78  
*yukon gold mash, roast heirloom carrot, yorkshire pudding*



Scotioclub is a proud partner & supporter of Ocean Wise sustainable seafood

Vegetarian menu available upon request