

APPETIZERS

Shrimp Cocktail <i>classic fixings</i>	42
Scotia Club Dragon Roll <i>tobiko, ginger, wasabi</i>	32
Roasted Mushroom Soup <i>shiitake, garlic scape, truffle cream</i>	16
Tuna Tartar 🍷 <i>whipped avocado, yuzu, pickled ginger</i>	29
Pierogi <i>cheddar stuffing, preserved cabbage, kielbasa</i>	26
Buffalo Cauliflower <i>buttermilk marinated, blue cheese crumble, crudité</i>	24
Humboldt Calamari 🍷 <i>sweet and sour sauce, pickled daikon, peanut crumble</i>	25
Truffle Burrata <i>conserved mushrooms, pine nuts, porcini lavash</i>	31

SALADS

Club Wedge Salad <i>tomato variations, puffed wild rice, Mountainoak gouda</i>	19
Caesar Salad <i>romaine, garlic dressing, bacon</i>	19

ENTREES

Roast Half Chicken <i>'nduja stuffing, brussel sprouts, dark chicken jus</i>	43
Pan Seared Albacore Tuna 🍷 <i>gribiche, Belgian endive, herb oil</i>	45
Rigatoni Bolognese <i>lemon ricotta, garlic breadcrumb, basil</i>	42
Pacific Coast Halibut 🍷 <i>brandade, sea asparagus, taramasalata</i>	59
Veal Osso Buco <i>cave aged provolone polenta, rapini, crouton</i>	52
12oz OCF Striploin <i>duck fat potato pave, sherry mushrooms, porcini jus</i>	79
French Onion Burger <i>Emmental cheese, thyme aioli, brioche bun</i>	36
OCF Prime Rib Cut <i>buttermilk mash, roast carrot, yorkshire pudding</i> 10 oz.	62