

SALADS

- Fattoush Wedge Salad** 24
labneh, pita chips, pomegranate molasses
- Caesar** 23
garlic dressing, bacon, crouton

STARTERS

- Shrimp Cocktail** 42
classic fixings
- 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
- Crispy Broccolini** 26
aji amarillo, scallion, sesame kewpie mayo
- Calamari** 🍷 28
lemon tzatziki, marinated artichokes, kalamata olives
- Chicken Wings** 28
bourbon BBQ, butter buffalo, honey jerk, lemongrass chili
- Delice de Bourgogne Cheese** 32
brown butter streusel, roasted pecans, apple pie filling

MAINS

- 8oz OCF Filet Mignon** 87
butternut squash risotto, ricotta salata, cippolini jus
- Argentinian Rock Shrimp Tagliatelli** 46
house made pasta, seared eggplant, dinapoli pomodoro
- Chicken Piccata** 48
fresh pappardelle, caperberries, st. brigid butter
- Great Lakes Pickerel** 🍷 47
sour cream & chive potatoes, green beans, kale chimichurri
- Slow Braised Veal Osso Buco** 58
pasta e fagiolo, guanciale, brioche pangritata
- Mushroom Swiss Aged Prime Burger** 42
house made sesame bun, pickled onion, johnny's burger sauce
- Chefs Feature** MP
selection changes daily



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

Vegetarian menu available upon request