

STARTERS



SOUP OF THE DAY | 10

SOUS VIDE CRISPED PORK BELLY | 16

Maple Smoked Bean Cassoulet | Served on a Sourdough Round

BRUSCHETTA ALLA FUNGHI | 16

A Trio of Chef Selected Mushrooms Sautéed in Fresh Herbs and White Wine | Baked on Top of Sourdough Crostini

OVERNIGHT CAPRESE | 16

Fresh Buffalo Mozzarella | Fresh Vine Tomatoes | Basil | Cold Pressed Olive oil | Baby Arugula | Topped with a Slow Roasted Roma Tomato Balsamic Vinaigrette

CLASSIC CAESAR | 16

Romaine Tossed in a House Prepared Caesar Dressing | Crispy Pancetta | Parmigiano Reggiano | Butter Toasted Croutons & Fresh Lemon Zest

CHEF'S SALAD | 14

Fresh Clipped Greens | Heirloom Tomatoes | Crisp Cucumber | Watermelon Radish | Fresh Pear | Walnuts & Drizzled with a Passion Fruit Vinaigrette

Add Chicken | 6.50

MAINS

PASTA PESTO GENOVESE E GAMBERETTO | 33

Shrimp Sautéed & Reduced in a House Pesto Cream | Served Over a Chef Selected Pasta

KOREAN BEEF SHORT RIB | 40

Korean Barbeque Braised Short Rib | Served Over a Bed of Tamarind Infused Jasmine Rice

POLLO ALLA SAMBUCA | 39

Scaloppini of Chicken in a Reduced Sambuca Cream | Charred Cherry Tomatoes | Served with Herb Roasted Fingerlings & Chef Selected Market Vegetables

SANTA FE BOWL | 30

Rich Vegetable Broth Base | Market Selected Vegetables | Fluffed quinoa | Sautéed Cabbage | Charred Tomatoes | Pine Nut Black Bean Salsa | House Guacamole | Citrus drizzle



SIGNATURES

PRIME RIB | 45

Slow Roasted Alberta Beef | Buttery Whipped Yukon Mashed Potatoes | Chef Selected Market Vegetables | Yorkshire Pudding | Red Wine Jus

FRESH CATCH OF THE DAY | Market Price

Please enquire with your server

ADD: ATLANTIC LOBSTER TAIL | 22

SWEETS

PASSION FRUIT CRÈME BRÛLÉ | 12

THE CLUB RED VELVET | 15

Two Rounds of Red Velvet Cake | Layered with a Rich Oreo Cream | Topped with a Chocolate Ganache | Served with a Shot of Baileys Crème Anglaise
Serves 1-2 people

DAIRY FREE BROWNIES | 12

CHEFS SELECTED CHEESE BOARD | 19

Please advise your server of any food sensitivities.
Consuming raw or undercooked meats, Poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.



RED

Malbec , Don David, Reserve, El Esteco, Calchaqui Valley, Argentina	14 20 57
Cabernet Sauvignon , Columbia Crest Grand Estates, Washington State, USA	15.5 22.5 65
Shiraz , Peter Lehmann Portrait, Barossa Valley, Australia	16 23 66
Ripasso , Folonari DOC Valpolicella Ripasso Classico, Veneto, Italy	16 23 66
Tempranillo , Torres, Sangre De Toro, Catalunya, Spain	49
Pinot Noir , Cave Spring, "Dolomite" VQA Niagara Escarpment, Canada	59
Cabernet Sauvignon , KWV, Cathedral Cellars, South Africa	63
Zinfandel , Gnarly Head, California, USA	66
Pinot Noir , MacMurray, Central Coast, California, USA	66
Chianti , Frescobaldi, Nipozzano Reserva, DOCG, Tuscany, Italy	73
Cabernet Sauvignon , Joel Gott 815, California, USA	76
Pinot Noir , Erath, Oregon, USA	78
Pinot Noir , Domaine Queylus Tradition, VQA Niagara, Ontario*	79
Barolo , Fontanafredda, DOCG Piedmont, Italy	98
Cabernet Sauvignon , Napa Cellars, Napa Valley, California, USA	98
Bordeaux Blend , Domaine Virginie Thunevin, Bordeaux, France	84
Cabernet Sauvignon , Napa Cellars, Napa Valley, California, USA	95
Merlot , Roth, Sonoma County, USA	99
Amarone , Bolla, DOC della Valpolicella Classico, Veneto, Italy	119
Pinot Noir , J Vineyards, Russian River Valley, Sonoma, USA	129
Cabernet Sauvignon , Stag's Leap Wine Cellars, Hands of Time, Napa Valley, California, USA	129
Brunello Di Montalcino , Frescobaldi, Castelgiocondo, DOCG Tuscany, Italy	168

*Organic

**Biodynamic

WHITE



Pinot Grigio , <i>Folonari</i> , Veneto Italy	12 17 49
Sauvignon Blanc , <i>Villa Maria</i> , Private Bin, Marlborough, New Zealand	15.5 22.5 65
Chardonnay , <i>Columbia Crest Grand Estates</i> , Washington State, US	15.5 22.5 65
Riesling , <i>Cave Spring "Dolomite"</i> VQA Niagara Escarpment, Canada	59
Nova 7 Blend , Benjamin Bridge, Nova Scotia, Canada	74
L'Acadie/Ortega Blend , <i>Benjamin Bridge</i> , Tidal Bay, Nova Scotia, Canada*	74
Pinot Grigio , <i>Santa Margherita</i> , DOC Valle dell'Adige, Italy	76
Chardonnay , <i>Domaine Queylus Tradition</i> , VQA Niagara, Canada*	79
Pinot Gris , <i>Rosehall Run</i> , Hungry Point, Prince Edward County, Canada	74
Sancerre Blanc , Daniel Chotard, Loire Valley, France	85
Chablis , <i>Joseph Droughin-Vaudon</i> , Burgundy, France	89
Sancerre , <i>Domaine Franck Millet</i> , Loire Valley, France	98

SPARKLING

Cava , <i>Villa Conchi</i> , Brut Selección, DO, Spain	64
Prosecco , <i>Santa Margherita</i> , Brut, DOCG Valdobbiadene Superior, Italy	67
Champagne , <i>Veuve Cliquot</i> , Yellow Label, Brut, NV, Reims, France	175
Champagne , <i>JM Labruyere</i> , Prologue, Brut, NV, Grand Cru, France* **	179
Champagne , <i>Dom Perignon</i> , Brut, Moet & Chandon, Epernay, France	498
Champagne , <i>Ace of Spades</i> , Brut Gold, Armand de Brignac, Reims, France	598

ROSE

Rose , Bieler Père et Fils, AC Aix-en-Provence, France	69
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