

# DINNER @ THE CLUB

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## STARTERS

### LONDON CLUB CAESAR\*(T.O.)

crisp romaine lettuce, double smoked bacon lardons, grana padano, crunchy croutons, garlicky house made dressing 16

### HERITAGE GREENS SALAD\*(T.O.)

roasted golden beets, shaved manchego, spiced walnuts, maple & balsamic dressing 15

### SOUP DU JOUR\*(T.O.)

freshly house made with seasonal ingredients 12

### LAMB ALBONDIGAS

spiced tomato sauce, local feta, grilled sourdough 18

### ROASTED PUMPKIN & GRANA PADANO RISOTTO\*(T.O.)

toasted pumpkin seeds, herb salad 17

### LOBSTER THERMIDOR DIP

rich béchamel, gruyere, house made cheddar bay biscuits 21 - extra biscuits 3 each

### CITRUS MARINATED SHRIMP COCKTAIL\*(T.O.)

classic cocktail sauce, celery hearts, Montreal steak spice rim 21

### CHARCUTERIE & CHEESE BOARD\*

artisanal cured meats, local & imported cheeses, beer mustard, house made pickles, grilled breads 27

All \* items are or can be made gluten free.

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## MAINS

### GRILLED 12 OZ. RIBEYE OF BEEF\*(T.O.)

pomme purée, roasted onions, red wine jus 40

### BRAISED LAMB SHANK(T.O.)

Israeli couscous, preserved tomatoes, spinach, enriched braised juices 36

### PAN ROASTED TENDERLOIN OF BEEF\*

sherry glazed carrots, Yukon gold mash, creamed demi glace 46

### MUSTARD ENCRUSTED FILET OF SALMON\*

herb spätzle, double smoked bacon, pearl onions, baby spinach 34

### FRESH FETTUCCHINE

oven dried tomatoes, baby spinach, creamy lemon & basil pesto, grana padano 26

add chicken 10 | add salmon 10

### DUCK CONFIT\*

brussels kraut, crispy potatoes, mustard jus 34

### SEARED DIGBY SCALLOPS\*

green apple & manchego risotto, maple apple compote 46

### STEAK FRITES\*(T.O.)

grilled 10 oz. striploin, feta frites, chimichurri, crisp oregano, grilled lemon aioli 38

### WAGYU & TENDERLOIN BURGER(T.O.)

brioche bun, caramelized onion, smoked cheddar cheese, black garlic aioli, pickle relish. served with fresh cut frites 36

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## VEGETARIAN

### STARTERS

#### HERITAGE GREENS SALAD\*(T.O.)

roasted golden beets, shaved manchego, spiced walnuts, maple & balsamic dressing 15

#### SOUP DU JOUR\*(T.O.)

freshly house made with seasonal ingredients 12

#### ROASTED PUMPKIN & GRANA PADANO RISOTTO\*(T.O.)

toasted pumpkin seeds, herb salad 19

### MAINS

#### FRESH FETTUCINE

oven dried tomatoes, baby spinach, creamy lemon & basil pesto, grana padano 26

#### BEYOND MEAT BURGER(T.O.)

brioche bun, caramelized onion, smoked cheddar cheese, black garlic aioli, pickle relish. served with fresh cut frites 22

#### CRISPY HALLOUMI

Israeli couscous, preserved tomatoes, spinach, chimichurri 23

#### GREEN APPLE & MANCHEGO RISOTTO\*

apple & maple compote, herb salad 26

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# WINES BY THE GLASS

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## SPARKLING

6 oz. 9 oz.

Le Colture, Fagher, Prosecco Superiore, Valdobbiadene, Italy, NV	10	N/A
Tarlant, Brut, Reserve, Champagne, France, NV	20	N/A

## WHITE

Cantina Rauscedo, Pinot Grigio, Friuli, Italy, 2020	10	15
Domaine Pillot Laurent & Romain, Chardonnay, Burgundy, 2020	14	21
Stoneburn, Sauvignon Blanc, Marlborough, New Zealand, 2017	11	17
Cave Spring, CSV, Riesling, Niagara Peninsula, 2017	12	18
Cakebread, Chardonnay, Napa Valley, 2018	24	36

## ROSE

Triennes, Provence, France, 2020	10	15
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## RED

Duckhorn, Decoy, Cabernet Sauvignon, Sonoma County, 2019	13	20
Yalumba, Y Series, Shiraz/Viognier, Australia, 2018	10	15
St Francis, Merlot, Sonoma, 2017	12	18
Stoller, Pinot Noir, Dundee Hills, Oregon, 2017	14	21
Morillon, Grand Cru, Merlot, Saint Emilion, Bordeaux, 2015	15	23
Duckhorn, Postmark, Cabernet Sauvignon, Napa Valley, 2018	15	23
Caymus, Zinfandel, Napa Valley, 2018	20	30