

LUNCH

SOUP OF THE DAY 12

FRENCH ONION SOUP 16

SALADS

+ 🍷 Grilled chicken skewer 9 + 🍷 Garlic shrimp (3) 12

🍷 ✓ **FGH HOUSE 24**

shaved fennel, sliced radish, cherry tomatoes, finished with sherry shallot vinaigrette

🌿 **CAESAR 24**

classic brasserie dressing, sourdough croutons and grated Parmigiano Reggiano DOP

🍷 ✓ **ICEBERG 24**

blue cheese ranch, lardon, pickled shallot, N'duja crumb, sumac

SQUASH & KALE 24

roast delicata squash, kale, shallot, almond butter, pomegranate seed, whipped chèvre

🍷 **NIÇOISE 34**

4oz seared yellow-fin tuna, pickled green beans, soft-boiled Nature'sFarm™ Smart Egg™, potatoes, white anchovy, red wine vinaigrette

SHAREABLES

✓ **WARM HOUSE-MADE SOURDOUGH PULL-APART BUNS 10**

with local butter and extra-virgin olive oil

🍷 ✓ **WARM OLIVES 13**

black Bella di Cerignola and Vertes alla Calce olives, coriander, chilis, orange and lemon zest

🍷 **DEVILED EGG TRIO 21**

caviar, black truffle, chive

CHICKPEA FRIES 22

harissa, roasted garlic aioli, scallion, Maldon sea salt

🍷 🌿 **BEETS 24**

roasted za'atar beets, labneh tahini vinaigrette, pomegranate molasses, seared halloumi and crispy beet chips

🌿 **BAKED BRIE 25**

roasted grapes, hot honey, spiced cashew and sourdough baguette

🍷 **CRISPY CALAMARI 24**

rice flour dusted, with lemon and tzatziki

🍷 **LARGE POACHED SHRIMP (6) 25**

with fresh horseradish cocktail sauce

🍷 **WARM GARLIC SHRIMP (6) 27**

on parsley pistou

🍷 **SEARED YELLOW FIN TUNA 30**

black Bella di Cerignola olives, tomatoes and capers

CHICKEN SOUVLAKI 26

tzatziki, tomato cucumber salad, and grilled pita

FGH CHARCUTERIE 28

ever-evolving selection of Canadian meats and cheeses served with pickled shallots, seasonal house pickles and lavosh

BISON CARPACCIO 33

seared bison tenderloin, roast garlic rouille, pickled shallot, crumbled olives, sweet drop pepper, cured egg yolk, sunchoke crisp and shaved black truffle

🍷 **OYSTERS in the HALF-SHELL 4.5 ea**

with fresh horseradish, apple mignonette, hot sauce

🍷 **CHILLED SEAFOOD PLATTER (SERVES 2) 90**

lobster tail, shrimp (6), oysters (6), crab claws (6) with mignonette, house cocktail sauce, fresh horseradish

OSCIETRA CAVIAR (30g) & WARM POTATO BLINI 180

house-made potato chips, chives, shallots, egg yolk, crème fraîche

LUNCH

MAINS

SPANISH FRITTATA 28

three Nature's Farm™ Smart Eggs™, potato, roasted red pepper, smoked jamón, local Chaeban feta, greens with sherry shallot vinaigrette

WILD MUSHROOM TARTINE 24

house-made sourdough bread topped with a medley of wild mushrooms, soft Nature's Farm™ Smart Egg™, hazelnut, pecorino, truffle vinaigrette

SMOKED BBQ PORK SANDWICH 25

pulled BBQ pork, house-made pickled zucchini, spicy mayo, served on a house-made roll

OPEN-FACED CITRUS-SMOKED SALMON 25

house-made sourdough bread topped with citrus and black pepper smoked salmon, horseradish cream cheese, cucumber slices, fried capers, pickled shallots

FGH ROAST BEEF SANDWICH 31

grilled roast beef, caramelized onions, Manchego, arugula, Dijon horseradish mayo on a house-made roll

FGH SMASH CHEESEBURGER & FRIES 32

fresh ground chuck with lettuce, tomato, onion, mayonnaise, Bothwell cheese, on a fresh house-made potato bun
+ house bacon 2 (Beyond® Burger vegan patty with plant-based cheddar available)

THE HOTEL CLUB SANDWICH 32

roast turkey, strip bacon, lettuce, tomato, mayo on house-made white bread

✓🌱 BEYOND® HOT ITALIAN 'SAUSAGES' + RAPINI 28

Cannellini beans, preserved Calabrian chili, lemon and fennel soffritto

🌱 MOULES FRITES 33

West Coast Honey Mussels prepared in a Marinère-style of white wine, garlic, parsley and cream

MILK-FED VEAL MEATLOAF 36

with mushroom gravy, buttered potato purée, steamed asparagus

🌱 ÒRA KING SALMON 55

Caper berry beurre blanc, shallot, gherkin, confit potato, chive, chervil

HALF-ROAST CHICKEN 44

farro, radicchio, pickled apricot, arugula and parsley pistou

🌱 24-HOUR BRAISED CHUCK FLAT 48

served with buttered potato purée and seasonal vegetables

🌱 CENTRE CUT CANADA PRIME BEEF TENDERLOIN (5oz) 60 | (10oz) 85

served with mushroom demi-glace, buttered potato purée and chef's choice vegetables