

DINNER

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, lemon zest

🌱 **DEILED EGG TRIO 21**
caviar, black truffle, chive

🌱 **BAKED BRIE 25**
roasted grapes, hot honey, spiced cashew,
sourdough baguette crostini

🌱 **CRISPY CALAMARI 24**
rice flour dusted, lemon, 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, capers

FGH CHARCUTERIE 28
ever-evolving selection of Canadian meats and cheeses served with pickled shallots,
seasonal house pickles, lavosh

BISON CARPACCIO 33
seared bison tenderloin, roast garlic rouille, pickled shallot, crumbled olives,
sweety drop pepper, cured egg yolk, sunchoke crisp, shaved black truffle

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

DINNER

SOUPS & SALADS

SOUP OF THE DAY 12 **FRENCH ONION SOUP 16**

+ 🍷 **Grilled Chicken Breast 12** + 🍷 **Garlic Shrimp (3) 12**

🍷 ✓ **FGH HOUSE 14 / 24**

sherry shallot vinaigrette, mixed greens, shaved fennel, sliced radish, cherry tomatoes

🌿 **CAESAR 14 / 24**

classic brasserie dressing, romaine, sourdough croutons, Parmigiano Reggiano DOP

🍷 🌿 **CHICKPEA 16 / 26**

tahini lemon vinaigrette, red onion, fennel, halloumi, chili yogurt, puffed wild rice

✓ **BEET & QUINOA 16 / 26**

maple balsamic, strawberries, granola, herbs

🍷 🌿 **MEDITERRANEAN 28**

tomatoes, cucumbers, local Chaeban feta, onions, parsley, olives, salt-brined capers, red wine vinaigrette

🍷 🌿 **TOMATO 30**

variegated tomatoes, Murgella burrata, olive oil, basil

🍷 **COBB 32**

blue cheese dressing, romaine, roast chicken breast, chopped egg, avocado, cherry tomato, bacon lardon

🍷 **WALDORF 32**

lemon & banyuls vinaigrette, roast chicken breast, celery, Granny Smith apples, dried cranberry, walnuts

🍷 **NIÇOISE 34**

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

PIZZA

🌿 **TRADITIONAL MARGHERITA 28**

San Marzano tomato sauce, fior di latte, basil, Pecorino Romano DOP, extra virgin olive oil

PEPPERONI 30

San Marzano tomato sauce, fior di latte, Brooklyn-style pepperoni

PEAR & GORGONZOLA 30

pecorino cream, Bartlett pear, gorgonzola, arugula, shiitake XO

AMALFI BIANCA 30

provolone, fior di latte, ricotta, white anchovy, basil, garlic oil

SAUSAGE 32

pecorino cream, Italian pork sausage, rapini, Calabrian chili

DINNER

ENTRÉES

 **MOULES FRITES 34**

West Coast honey mussels, garlic, parsley, white wine, cream

ÖRA KING SALMON 55

caper berry beurre blanc, shallot, gherkin, potato gnocchi, chive, chervil

 **DOVER SOLE à la MEUNIÈRE 95**

beurre noisette, lemon, caper, herbs (market availability)

  **BEYOND® HOT ITALIAN 'SAUSAGES' + RAPINI 28**

Cannellini beans, preserved Calabrian chili, lemon, fennel soffritto

HALF-ROAST CHICKEN 45

farro, radicchio, pickled apricot, arugula, parsley pistou

FGH SMASH CHEESEBURGER & FRIES 32

fresh ground chuck, 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)

 **24-HOUR BRAISED CHUCK FLAT 48**

served with buttered potato purée and chef's choice vegetables

 **DUCK BREAST 58**

peach gel, blackberry port jus, endive, charred scallion

 **LAMB RACK 60**

pea purée, sumac yogurt, jus, herbs

 **CENTRE CUT CANADA PRIME BEEF TENDERLOIN (5oz) 65 | (10oz) 90**

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

 **NEW YORK STRIPLOIN (14oz) 90**

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

 **RIBEYE 95**

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

SHAREABLE SIDES

LOBSTER TAIL 45 with drawn butter, lemon

  **FRIES 15** with malt vinegar aioli

 **CAULIFLOWER GRATIN 15.5** Mornay sauce, herbed breadcrumbs

  **BUTTERED POTATO PURÉE 16.5**

  **ASPARAGUS 15.5** with harissa

 **BROCCOLINI XO 16.5** with shitake, bacon, shrimp sauce