

## LUNCH

### 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

🌱 **DEVEILED 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**

fresh horseradish cocktail sauce

🌱 **WARM GARLIC SHRIMP 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, sweet 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

### 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

🌱 **TOMATO 30**

variegated tomatoes, Murgella burrata, olive oil, basil

🌱 **MEDITERRANEAN 28**

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

🌱 **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

## LUNCH

### ENTRÉES

 **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, 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, fennel soffritto

 **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

**HALF-ROAST CHICKEN 45**

farro, radicchio, pickled apricot, arugula, parsley pistou

 **24-HOUR BRAISED CHUCK FLAT 48**

served with buttered potato purée and chef's choice vegetables

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

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