

MAINS

SCALLOP & MUSHROOM RISOTTO (GF, V AVAILABLE)

Pan-seared scallops, heirloom tomatoes, green peas, mushroom medley, parmesan

AAA BEEF TENDERLOIN (GF)

Served with rosemary garlic mash potatoes, charred shallots & rapini, with a red wine demi
5oz.
8oz.

RIBEYE (GF)

Served with rosemary garlic mash potatoes, charred shallots & rapini, with a red wine demi
10oz.

PAN-SEARED ATLANTIC SALMON (GF)

Seared organic salmon (6 oz.), wilted spinach, sautéed heirloom tomatoes, fried capers & a lemon dill buerre blanc

HOUSE-MADE PAPPARDELLE & FENNEL SAUSAGE (V AVAILABLE)

Pappardelle, tomato, fennel sausage, peas, garlic, extra virgin olive oil, fresh basil & parsley

FIVE-SPICE BEEF SHORT RIB (GF)

Slow-braised AAA beef short rib, baby bok choy, cucumber & carrot salad, coconut aioli

ORGANIC CHICKEN SUPREME (GF)

Pan-seared chicken supreme, sautéed rapini, candy cane beets, baby turnip with a brandy demi jus

HAMILTON CLUB BURGER (7 OZ.) (GF AVAILABLE)

House-ground Wagyu patty, lettuce, tomato, fried onions, pickle, aged cheddar, house sesame brioche bun
Served with choice of house-cut fries, soup, house greens or Caesar salad

SANDWICHES

Served with choice of house-cut fries, soup, house greens or Caesar salad

RUEBEN (GF AVAILABLE)

Corned beef, sauerkraut, Swiss cheese, Rueben sauce on marble rye

TURKEY CLUB (GF AVAILABLE)

Cranberry focaccia, roasted & smoked turkey, lettuce, tomato, bacon, Swiss cheese, maple mustard

FRIED PORTOBELLO (GF AVAILABLE)

Pickled carrot, cucumber 'slaw, coconut & srirachia aioli, honey garlic sauce, house sesame brioche bun

APPETIZERS

CLASSIC SHRIMP COCKTAIL (GF)

Three colossal shrimp served with fresh house-made cocktail sauce & lemon

FRIED CALAMARI

Black garlic, turmeric & dill yogurt pickled shallots

WAGYU MEATBALLS (GF)

Four grilled Wagyu meatballs (6 oz.) on a bed of rocket lettuce, topped with parmesan, basil, extra virgin olive oil

BEEF TARTAR (GF AVAILABLE)

AAA beef tenderloin (4 oz.), shallots, capers, gherkins, quail egg, focaccia crostini

BEET & SQUASH TARTAR (GF, V)

Roasted beets, mustard, shallots, butternut squash, caramelized celeriac puree, Belgium endive, balsamic & extra virgin olive oil

TRUFFLE SALT ROSEMARY FRIES

(GF AVAILABLE)

Double-blanching fries, rosemary, chives

CHARCUTERIE (SERVES 2-4)

Three cured meats, house-pickled vegetables & preserves, served with mustard, grapes, crackers & grilled bread

ARTISANAL CHEESE PLATE (SERVES 2-4)

Three aged, soft & hard cheeses, honey comb, grapes, walnuts, mustard, crackers & grilled bread

SOUPS

LOBSTER BISQUE (GF)

with crème fraiche

FRENCH ONION SOUP

with caramelized onions, rosemary croutons, Emmental Swiss

GREENS

BITTERSWEET GREENS (V, GF)

Carrots, cucumber, pickled onion, radish, sweet drop peppers, honey lemon vinaigrette

BEET & GOAT CHEESE ARUGULA SALAD

(GF, VEGAN AVAILABLE)

Candy cane beets, Ontario pear, goat cheese, walnuts, mustard vinaigrette

SEASONAL COBB SALAD (GF)

Mixed greens, roasted butternut squash, toasted pumpkin seeds, smoked bacon, sliced turkey, boiled egg, avocado, roasted shallot & maple vinaigrette

CAESAR SALAD (V & GF AVAILABLE)

Romaine, smoked bacon, parmesan, white anchovies, focaccia croutons, house Caesar dressing

Add to any salad:

3oz. grass-fed AAA petit beef tenderloin / chicken breast / grilled shrimp



THE HAMILTON CLUB