

STARTERS

✓ **KALAMATA OLIVE & WALNUT HUMMUS AND GUACAMOLE**
Yukon chips and house made sesame crackers ▪ 13

SIGNATURE FRENCH-CUT JUMBO WINGS
Table 51 sauce, carrots and celery ▪ 16

MINI MAK TRIO
With special perlimpinpin sauce and fries ▪ 16

BACON AND CHEDDAR CROQUETTES
With chipotle mayo ▪ 12

✓ **STUFFED ZUCCHINI ROLLS**
With goat cheese and red pepper emulsion ▪ 16

DOUBLE WRAPPED LOBSTER TACOS
With power blend mix, mangos & sweet chili lime ▪ 22

CHAR-BROILED OCTOPUS
Grilled octopus with potato, onion and caper salad ▪ 24

STEAK & CHEESE TAQUITO
Peppers, onions, mushrooms, gruyère and smokey mustard ▪ 16

POPPED ROCK SHRIMP
Served with sweet chili sauce ▪ 16

BURRATA & PROSCIUTTO
With figs, honey & walnuts ▪ 21

OUR BRAISED BEEF POUTINE
With squeaky cheese and smashed potatoes ▪ 17

CHARCUTERIE BOARD
Grilled ciabatta, kalamata olives, assortment of charcuterie, cheese, nuts and slaw ▪ 25

SMALL HOUSE or **CAESAR salad** ▪ 7

SOUP OF THE DAY ▪ 6

RAW BAR

BEEF CARPACCIO
Arugula, black garlic, reggiano & truffle oil ▪ 17

TUNA POKE
Tuna, shrimp, avocado, mango, cashews ▪ 22

SALMON TARTARE
Japanese ▪ 17

GREENS

CLASSIC CAESAR
Brioche croutons, bacon, reggiano and eggless dressing ▪ 13 add chicken ▪ 7

GRILLED STEAK SALAD
Romaine, green beans, cherry tomatoes, fried crispy onions, goat cheese and caramelized pineapple mustard vinaigrette ▪ 24

ASIAN SALAD
Roasted chicken, Asian noodles, cucumbers, jicama, mangos, nuts with fresh herb, ginger and sesame vinaigrette ▪ 19

FASHION SALAD
Roasted chicken, manchego, cashews, avocados, apple slices, bacon, chopped egg and champagne vinaigrette ▪ 21

TUNA NIÇOISE SALAD
Seared tuna, olives, mixed greens, potatoes and eggs ▪ 27

✓ **GOLDEN BEET SALAD**
Golden beets, grapes, roasted almonds, green apple slices, endives, goat cheese and apple vinaigrette ▪ 19

HANDHELDS

CHEESEBURGER
Cheddar, Savoura tomato, shredded lettuce, pickles and onions (100% ground beef/no hormones or antibiotics) ▪ 17 add bacon ▪ 3

✓ **OUR FAMOUS VEGGIEBURGER**
Housemade veggie patty, smoked caciocavallo, avocado, Savoura tomato, basil mayo on a brioche bun, arugula ▪ 18

CLUB 51
Roasted chicken, smokehouse bacon, tomato confit, green apples, Gruyère and basil mayo ▪ 18

RUBENESQUE SANDWICH
Thinly sliced smoked meat, creamy coleslaw and Gruyère on rye ▪ 18

CARNITA SANDWICH
Pulled pork, onion compote and roasted peppers with smoked caciocavallo ▪ 18

SHRIMP BURGER
Housemade shrimp patty, lemon dill aioli, avocados, shredded lettuce and tomato ▪ 19

GUCCI BURGER
Ground Filet mignon patty, bacon onion mushroom jam, manchego cheese and truffle mayo ▪ 25

GRILLED CHICKEN SANDWICH
Grilled chicken, swiss cheese, smokehouse bacon, lettuce, tomato and pineapple mayo ▪ 18

MAINS

✓ **VEGGIE HAMBURGER STEAK**
6oz veggie patty, mushrooms, onion compote and miso sauce ▪ 21

MEDITERRANEAN OVEN ROASTED CHICKEN (limited availability)
Served with Yukon Gold Mash ▪ 22

GRILLED CHICKEN & HOUMOUS
Served with grilled zucchini, peppers and crumbled goat cheese ▪ 23

ROASTED SALMON
Carrot beurre blanc and red quinoa ▪ 28

MARYLAND CRAB CAKE
Served with french fries and kale slaw ▪ 25

NAGANO FRENCH CUT PORK CHOP
Served with apple chutney and wild rice ▪ 27

SIGNATURE BRAISED BEEF
"No knife required" in red wine with herb-roasted root vegetables ▪ 30

STEAK & FRIES
Cowboy cut served with fries and roasted red wine sauce ▪ 48

FILET MIGNON
Served with Yukon Gold Mash, red wine sauce and seasonal vegetables ▪ MP/\$

PASTA OF THE DAY (price varies)

TODAY'S FRESH FISH (Market Price/\$ limited availability)

DESSERTS ▪ 9

✓ **BLACKOUT CHOCOLATE CAKE**

HOUSE-MADE KEY LIME PIE

HOUSE-MADE MAPLE CHEESECAKE

FRIED OREOS
Served with vanilla ice cream

APPLES & CREAM TURNOVER
Served with ice cream walnuts and caramel sauce

BLACK FOREST BROWNIES
Served with ice cream and cherry coulis

OVERSIZED PARTY SUNDAE
Fried Oreos, brownies, cookies, ice cream, sprinkles - served in an oversized martini glass ▪ 49

SIDES ▪ 8

▪ Fries ▪ Kale slaw ▪ Seasonal vegetables ▪ Housemade tater tots ▪ Couscous ▪ Crispy onions ▪ Sautéed mushrooms ▪ 5 cheese mac & cheese

*We favour Québec products. Please advise us of any allergies.

