

BAR & LOUNGE MENU

- LACINATO KALE SALAD** with Roasted Squash, Marcona Almonds and Manchego Cheese **14**
- CHICKEN EMPANADAS** with Piquillo Pepper Crema, Winter Greens and Sherry Vinaigrette **13**
- CHAR SUI BEEF SHORT RIB BAO** Taiwanese pickle, Roasted Peanuts, Cilantro and Crispy Leeks **15**
- SEARED BEEF CARPACCIO** Baby Arugula, Parmigiano Reggiano, Truffle Vinaigrette and Crispy Panko Egg **17**
- CARROT TACOS** Roasted and Pickled Carrots, Argan Oil Mole, Goat Cheese and Salted Corn Nuts **14**
- MANCHEGO BRULEE** with Fig and Olive Raincoat Crisps, Toasted Marcona Almonds, Arbequina Olives and Quince Jelly **16**
- CRUNCHY FRIED CALAMARI** Tahini Yogurt, Capers and Eggplant Crisps **13**
- MARGHERITA PIZZA** Tomato, Basil and Buffalo Mozzarella **20**
- FIVE MUSHROOM PIZZA** Sautéed Mushrooms, Truffle Panna and Taleggio **22**
- BIFANA SANDWICH** Marinated Nagano Pork Loin, Caramelized Peppers, Onions, San Jorge Cheese, Pickled Hot Peppers with Garden Mix Greens and Sherry Vinaigrette **17**
- VEGGIE HODGE PODGE SANDWICH** Rosemary Focaccia, Pimenton Aioli, Boiled Egg, Dodonis Feta, Pickled Beets, Carrots, Radish, Capers, Olives and Herbs with Kettle Olive Oil Chips **16**
- CLUB HOUSE SANDWICH** Grilled Chicken Breast, Crispy Bacon, Boston Lettuce and Field Tomato with Roasted Garlic Aioli on Toasted Challah with Fries **16**
- THE “GRAND” BURGER** 6oz of Canadian Ground Chuck, Lettuce, Tomato, McClure’s Sweet and Spicy Pickles, Dill Aioli, Thick Cut Bacon and Aged Cheddar Cheese on a Toasted Sesame Bun with Fries **17**

SNACKS

- MARINATED WARM OLIVES** Picholine, Nicoise, Chili, Lemon, Rosemary **7**
- KETTLE OLIVE OIL CHIPS** French Onion Dip **7**
- FARMSTEAD CHEESE PLATE** Stormy Goat, Brie de Meaux, Manchego, Devil’s Rock Blue, 2 year Irish Cheddar served with Honey Wheat Crisps and Accompaniments **27**

EXECUTIVE CHEF GILLIAN OSBORNE

We will do our best to accommodate any requests or special dietary needs.

Please inform us of any food allergies

CITRUS SUSHI

(Tuesday-Saturday 5pm – 10pm)

NIGIRI, SASHIMI

AVAILABLE BY PIECE AND PLATTERS

(12 PCS)

SALMON, TUNA, SCALLOP \$ M/P

ORIGINAL	ROLLS
AVOCADO MAKI (6pcs)	5
VEGETABLE MAKI (8pcs) Avocado, Red Pepper, Cucumber, Asparagus, Pickled Plum, Red Soya Bean Wrap with Basil Vegan Mayo	9
KAPPA MAKI (CUCUMBER) (6pcs)	5
SPICY TUNA (8pcs) Tuna, Scallions, Chili Flakes, Sesame Seeds	9
SPICY SALMON (8pcs) Salmon, Tempura Bits, Togarashi Powder, Spicy Sauce	8
UNAGI CUCUMBER MAKI (8pcs) BBQ Eel, Cucumber, Sesame Seeds, Nitsume Sauce	9
CALIFORNIA (6pcs) King Crab Tobiko, Avocado & Cucumber, Kewpie Mayo	10

SPECIAL ROLLS	ROLLS
50/50 ROLL (8pcs) Tuna, Salmon, Soft Shell Crab, Miso Aioli, Tobiko, Ikura, Avocado, Scallion, Unagi sauce	16
SPIDER ROLL (5pcs) Soft Shell Crab, Avocado, Cucumber, Tobiko, Chives, Spicy Mayo, Unagi Sauce	14
RAINBOW ROLL (8pcs) California Maki topped with Salmon, Tuna, Hamachi, Avocado	15
MEGA DYNAMITE (8pcs) Shrimp Tempura, Avocado, Cucumber, Tobiko, Spicy Honey Aioli, King Crab	16
SPICY CRISPY SHRIMP ROLL (8pcs) White Seaweed, Shrimp Tempura, Spicy Honey Aioli, Scallions, Tempura Bits	14
BULGOGI ROLL (8pcs) Sushi rice, Korean Briased Beef Tenderloin, Soya Bean Paste, Lettuce, Cucumber, Avocado, Carrot, Spicy Mayo	16
THE GRAND HAND ROLL (1pc) Unagi, Salmon, Tuna, Tobiko, Ikura, Chive, Tempura Bits, Kimchi Furikake, Unagi Sauce and Spicy Mayo, Sesame seeds	10
TUNA TATAKI Sesame Crusted Tuna Loin with Pickled Ginger, Miso Aioli, Micro Greens and Ponzu,	20
CHIRASHI (Assorted Fish in Rice Bowl) Salmon, Tuna, Unagi, Tataki, Ikura, Cucumber, Kinchi Furikake	18

SAKE

Hakutsuru Draft Sake 300ml	15
-----------------------------------	-----------

LATE NIGHT MENU

12:00am - Close

- FRENCH ONION SOUP** Port Spiked Beef Broth, garnished with Gruyère Cheese and Baked Croutons **10**
- HOUSE GREENS** Heirloom Carrots, Shaved Beets and Baby Zucchini with Tarragon Mustard Vinaigrette **11**
- CLUB HOUSE SANDWICH** Grilled Chicken Breast, Crispy Bacon, Boston Lettuce and Field Tomato with Roasted Garlic Aioli served on Toasted Egg Loaf with Shoestring Fries **14**
- THE “GRAND” BURGER** 7 ounces of Canadian Ground Chuck, Lettuce, Tomato, Herb Dijonaise, Beer Braised Onions and Beau’s Abbey Style Cheese on a Toasted Brioche Bun with Shoestring Fries **15**
- TRADITIONAL CHEESE & PEPPERONI PIZZA** **15**
- PINEAPPLE & SPECK PIZZA** Caramelized Pineapple, Jalapeno, Chives and Pingue Speck **17**
- FARMSTEAD CHEESE PLATE** Stormy Goat, Brie de Meaux, Manchego, Devil’s Rock Blue and 2 year Irish Cheddar served with Honey Wheat Crisps and Accompaniments **22**

EXECUTIVE CHEF GILLIAN OSBORNE

We will do our best to accommodate any requests or special dietary needs.
Please inform us of any food allergies

DESSERT

PINE NUT HONEY TART with Fig Caramel, Rosemary Crumb, Aged Balsamic and Vanilla Bean Gelato	14
ESPRESSO ICE CREAM BOMB with Caramelized Bananas, Blood Orange Cardamom Reduction and Rum Anglaise	14
WARM CHOCOLATE HAZELNUT CAKE with Praline Caramel, Cocoa Nib Tuile and Cherry Mascarpone Ice Cream	14
PUMPKIN CHEESECAKE with Shortbread Crust, Vanilla Whip, Cranberry Ginger Puree and Pumpkin Seed Crunch	14
FARMSTEAD CHEESE PLATE Stormy Goat, Brie de Meaux, Manchego, Devil's Rock Blue and 2 year Irish Cheddar served with Honey Wheat Crisps and Accompaniments	27

SLOANE FINE TEA MERCHANTS

Bold Breakfast Rich and classic black tea from India.	4
Earl Grey Classic Black tea blended with a robust portion of a beautifully aromatic oil of Italian bergamot.	4
Heavenly Cream A beautiful long leaf Ceylon is blended with balanced notes of bergamot and creamy vanilla.	4
Marrakesh Mint (Caffeine Free) Fine cut peppermint leaves that mingle perfectly with anti-oxidant rich South African green rooibos, creating an infusion that is as refined as it is refreshing.	4
Citron Calm (Caffeine Free) A calming melange of Egyptian chamomile, fruits and herbs.	4
Rouge Provence (Caffeine Free) This Red Rooibos tea is light and fruity, and will transport you to a summer's day in the South of France where phenomenal and fresh floral notes abound.	4
Blood Orange Oolong This oolong produces a smooth, succulent tea that has been blended with tart hibiscus, citrus peel and bold, natural blood orange flavours.	4
Jasmine Mist Classic green tea leaves possessing a natural honeyed sweetness blossom with an even sweeter aroma of freshly plucked jasmine.	4

ILLY COFFEE

Regular	4
Cappuccino	5
Latte	6
Americano	4

EXECUTIVE CHEF GILLIAN OSBORNE

We will do our best to accommodate any of your requests or special dietary needs.
Please inform us of any food allergies.

EXECUTIVE CHEF GILLIAN OSBORNE

We will do our best to accommodate any of your requests or special dietary needs.
Please inform us of any food allergies.