

# Soho House Toronto Club Dinner



## Smalls

- Guacamole, taro chips (plant based) (gluten free) \$16
- Crispy Maitake, rosemary, lemon, truffle (plant based) (gluten free) \$19
- Ricotta Toast, meyer lemon, sherry, maple (vegetarian) \$16
- Salmon Crudo, orange, lemongrass, chili, tamari (gluten free) \$19

## Appetizers

- Crispy Chicken, lemon, pepper, garlic aioli \$20
- Calamari, lemon, paprika, chili \$24
- Roasted Broccoli, smoked tofu, chili, spiced sunflower seeds (plant based) (gluten free) \$18
- Japanese Sweet Potato, spicy pepitas, jalapeño, cilantro (plant based) (gluten free) \$18
- Prosciutto, young pecorino, garlic, aged balsamic (gluten free) \$18

## Chef Dru Recommendations

- Chicken Soup, vegetables, brown rice, celery, dill (gluten free) \$14
- Winter Grain Bowl, sweet potato, cauliflower, quinoa & black rice, kale, apple cider, turmeric hummus (plant based) (gluten free) \$20

## Salads

- add: Chicken \$12 / Salmon \$14 / Avocado \$5
- Castelfranco, mint, vincotto, pecorino (vegetarian) (gluten free) \$18
- Butter Lettuce Salad, avocado, sherry vinaigrette, basil, chive (plant based) (gluten free) \$19
- Winter Salad, radicchio, cabbage, squash, quinoa, apple, spiced pepitas (plant based) (gluten free) \$18
- Vegan Caesar, crispy chickpea, pickled onion, hemp seed (plant based) (gluten free) \$19

## Entrees

- Club Steak, fries, sauce au poivre (gluten free) \$48
- Dry Aged Striploin, caramelized onion, fingerling potatoes, sauce au poivre \$75
- Brick Chicken, roasted chicken jus, mushrooms, spinach (gluten free) \$32
- Salmon, green onion, ginger, fumet \$28
- Trout, leeks, fingerling potatoes, beurre blanc (gluten free) \$28
- Chicken Paillard, cherry tomato, arugula, salmoriglio (gluten free) \$22
- Seabass, cerignola, tagiasca, garlic, mustard, capers (gluten free) \$28
- Shogun Maitake, sunchoke puree, chips, truffle aioli (plant based) (gluten free) \$32
- House Burger, havarti cheese, lettuce, tomato, pickle, sauce, fries \$28
- Dirty Vegan Burger, secret sauce, vegan cheddar, lettuce, tomato (plant based) \$28

## Brick Oven Pizza

- Chorizo, hot honey, pickled jalapeno, tomato \$28
- Funghi, taleggio, porcini crema, chives (vegetarian) \$30
- Spicy Salame, mushroom, mozzarella, oregano \$26
- Mozzarella, parmigiano, basil (vegetarian) \$20
- Olive Caper, garlic, capers, red onion, basil (plant based) \$24

## Sides

- Rapini, garlic, chili, pecorino (vegetarian) (gluten free) \$14
- Sweet Potato Fries (plant based) (gluten free) \$12
- Olives, citrus, caraway, chili (plant based) (gluten free) \$9
- Fingerling, potatoes lemon, chili, garlic, basil (plant based) (gluten free) \$14
- French Fries (plant based) (gluten free) \$9
- Truffle Fries (vegetarian) (gluten free) \$14

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.