

SOUPS

FEATURED "SOUP OF THE DAY"

"HEART-SMART" SOUP (V) (GF)

CHILLED GARDEN GAZPACHO (V)

With chive oil and toasted herbed croutons

SALADS

TOMATO, AVOCADO & GOAT CHEESE TIAN (V)

Served with grilled crostini and balsamic drizzle

MIXED GREEN SUMMER SALAD (V) (GF)

Tossed with strawberries, blueberries, orange segments, almonds and grapefruit blush dressing

NATIONAL CLUB CAESAR SALAD (V)

(ALSO AVAILABLE AS A MAIN COURSE)

Romaine leaves with herbed croutons, Parmigiano-Reggiano and traditional Caesar dressing

- ADD GRILLED CHICKEN BREAST, SALMON OR 6OZ N.Y. STEAK

SANDWICHES

SERVED WITH CHOICE OF SALAD OR FRIES

CHICKEN WALDORF WRAP

Flour tortilla wrapped with sautéed diced chicken breast, apple, celery, walnuts and mayo

MOROCCAN-SPICED GRILLED LAMB BURGER

Topped with lettuce, tomato, red onion, tzatziki and Boursin cheese

GRILLED USDA PRIME RIB EYE STEAK

On a toasted baguette with sautéed peppers, red onions and blue cheese crumble

CAJUN-SPICED BLACK TIGER SHRIMP TACOS (2/4)

Served with creamy coleslaw, chipotle mayo and coriander

PIZZAS 9"

SERVED WITH A HOUSE SALAD

PUZZI PIZZA

Topped with blue cheese, red onions, spicy Italian sausage and roma tomato sauce

CLASSIC MARGHERITA (V)

Topped with bocconcini cheese, basil and roma tomato sauce

ENTRÉES

SEARED FILLET OF BLACK COD

Served on sautéed green beans with Sicilian caponata and olive oil drizzle

SAKU TUNA POKE BOWL

With steamed sushi rice, English cucumber, edamame, mango, sesame seeds, crispy onions and pickled ginger

GRILLED CHICKEN BREAST SOUVLAKI (2)

Served with a Greek village salad

GRILLED CANADIAN PRIME BEEF

STRIPLOIN STEAK (6oz / 8oz)

Served with frites, roasted tomato, rapini and red wine glacé

ORECCHIETTE PASTA

With spicy Italian sausage, rapini, roasted garlic, Parmigiano-Reggiano and extra virgin olive oil

LINGUINI PASTA (V)

Tossed with grilled artichokes, cherry tomatoes, roasted peppers, basil julienne and light tomato sauce

- ADD GRILLED CHICKEN BREAST OR BLACK TIGER SHRIMPS

JERK-SPICED GRILLED BREAST OF CHICKEN SUPREME

Served with Caribbean rice and exotic mango pineapple salsa

TOGARASHI-SEARED TUNA SASHIMI

Grilled Ahi tuna on soba noodles with wasabi ponzu vinaigrette

TODAY'S "1874 SIGNATURE DISH"

DESSERTS

PASTRY CHEF'S "DESSERT OF THE DAY"

Swiss chocolate brownie with cherry (GF) yogurt ice cream and marble sauce anglaise

Chilled citrus honey-crusting cheesecake with seasonal berry confit and chantilly cream

Caramelized Niagara stone fruit parfait with shortbread cookie and chantilly cream