

SOUPS

FEATURED "SOUP OF THE DAY"

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

FRENCH ONION SOUP with gruyere cheese

SALADS

WINTER GREENS SALAD (V)

Radicchio and baby kale tossed with toasted almonds, chickpeas, raisins, goat cheese and cassis vinaigrette

ROASTED JERUSALEM ARTICHOKE SALAD

Blonde frisée with smoked bacon lardon, soft-boiled egg and cranberry vinaigrette

SMOKED RAINBOW TROUT PLATE

Served with cucumber, citrus mascarpone, pickled beets and pumpernickel crostini

NATIONAL CLUB CAESAR SALAD

(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

PESTO CHICKEN WRAP

Flour tortilla wrap with roasted chicken julienne, baby arugula, roasted red peppers, pickled red onions and pesto mayo

PRIME RIB EYE CLUBHOUSE

Grilled prime rib eye with bacon, tomato, bibb lettuce and garlic aioli on toasted baguette

TEX-MEX BURGER

Grilled Black Angus beef with avocado, tomato, micro-greens, jalapeno peppers, cotija cheese and chipotle mayo

PIZZAS 9" SERVED WITH A HOUSE SALAD

SAN GIORGIO PIZZA

Topped with black olives, Genoa salami and roasted red peppers

CLASSIC MARGHERITA (V)

Topped with bocconcini cheese, basil and roma tomato sauce

ENTRÉES

PAN-SEARED EUROPEAN SEA BASS

Served on celery root silk with Italian white bean ragout and citrus gremolata

TUNA CITRUS POKE BOWL

With steamed sushi rice, red grapefruit, radish, avocado, edamame, crispy shallots, cucumber, and orange ponzu dressing

GRILLED CANADIAN PRIME BEEF

STRIPLOIN STEAK (6oz / 8oz)

Served with frites, roasted heirloom carrots, sautéed asparagus spears and red wine glacé

PAPPARDELLE PASTA

Tossed with lamb sausage, sautéed rapini, roasted garlic and pecorino romano cheese

CHICKEN STIR-FRY

Stir-fried chicken breast with onions, peppers, carrots, celery, sugar snap peas and soya ginger glaze on steamed basmati rice

SEARED AHI TUNA

Ahi tuna with carrot ginger puree and a green bean, red cabbage, sesame seed salad

TODAY'S "1874 SIGNATURE DISH"

DESSERTS

PASTRY CHEF'S "DESSERT OF THE DAY"

Belgian caramel chocolate charlotte torte with brandy crème de lucie Anglaise

Wild honey golden raisin apple pie with (GF) vanilla bean ice cream and mixed berries

Marsala mascarpone espresso Bavarian terrine with Morello cherry confit and Chantilly cream

Marbled amaretto crème brûlée with roasted almond brown sugar shortbread cookie