



**SUMMERLICIOUS**<sup>OM</sup>

JULY 5 - 21, 2024

Produced by TORONTO

**\$34 LUNCH**

PLUS TAXES & GRATUITY

PLEASE CHOOSE ONE OF EACH APPETIZER, MAIN DISH, & DESSERT

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**• APPETIZER •**

**STACKED SHORT RIBS**

maui Short Ribs marinated with Hoisin and Tamarind, Granny Smith Apple, Sriracha, Sesame Seeds, Jicama Slaw

**SALMON TARTARE**

Wild Sockeye Salmon, Seaweed, Sesame Seeds, Ponzu Aioli, Micro Cilantro, Chili Flakes, Avocado

**ARUGULA SALAD**

*vegetarian/vegan*

Sliced d'Anjou Pear, Red Onion, Butter Croutons, Parmesan, Pumpkin Seeds, Walnuts, maple Shallot Vinaigrette (can be made vegan upon request)

**DAILY SOUP**

(please ask your server)

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**• MAIN DISH •**

**GOLDMEMBER PIZZETTE**

Caramelized Onions, Mushroom Duxelles, ukon Gold Potatoes, Truffle Oil, Gruyère, Mozzarella

**THE DIRTY PIZZETTE**

meatball, Xtra Pepperoni, Banana Peppers, Mozzarella

**SWAG PIZZETTE**

*vegetarian*

Ricotta, Roasted Pepper, Kalamata Olives, Caramelized Onion, Roasted Garlic, Golden Honey

**FUNGI PIZZETTE**

*vegetarian/vegan*

Prosciutto, Roasted Mushrooms, Cream, mozzarella, Gruyère, Shroom Dust (can be made vegan upon request)

**SMASH BURGER**

Organic Grass Fed Chuck, Aged Cheddar, Sautéed Onion, Burger Sauce, Pickle, Tomato, Lettuce

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**• DESSERT •**

**KEY LIME PIE**

*vegetarian*

**RAW CHOCOLATE TORTE**

*vegetarian/vegan/gluten-free*

**CHEF'S CHEESECAKE**

*vegetarian*



**SUMMERLICIOUS**<sup>TM</sup>

JULY 5 - 21, 2024

Produced by TORONTO

**\$45 DINNER**

PLUS TAXES & GRATUITY

PLEASE CHOOSE ONE OF EACH APPETIZER, MAIN DISH, & DESSERT

.....

**• APPETIZER •**

**STEAK CARPACCIO**

Brant Lake Wagyu, Dijon & Horseradish Aioli,  
Shaved Parmesan, Arugula, Fried Capers & Shaved Red Onions

**MINI LOBSTER ROLLS**

Buttered Brioche, Lobster, Prawn, Old Bay Aioli, Celery, Onion, Lemon

**ROASTED VEG**

*vegetarian/vegan*

Beets, Asparagus, Mushrooms, Fingerling Potatoes,  
Avocado Crema (can be made vegan upon request)

**STACKED SHORT RIBS**

maui Short Ribs marinated with Hoisin and Tamarind,  
Granny Smith Apple, Sriracha, Sesame Seeds, Jicama Slaw

**CAESAR SALAD**

Candied Bacon, Roasted Garlic, Butter Croutons

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**• MAIN DISH •**

**GOLDMEMBER PIZZETTE**

Caramelized Onions, Mushroom Duxelles,  
Yukon Gold Potatoes, Truffle Oil, Gruyère, Mozzarella

**THE DIRTY PIZZETTE**

meatball, Xtra Pepperoni, Banana Peppers, Mozzarella

**STANDARD PIZZETTE**

Pepperoni, Button Mushrooms, Red Pepper,  
Onion, Bacon, Kalamata Olives, Mozzarella

**SWAG PIZZETTE**

*vegetarian*

Ricotta, Roasted Pepper, Kalamata Olives,  
Caramelized Onion, Roasted Garlic, Golden Honey

**FUNGI PIZZETTE**

*vegetarian/vegan*

Prosciutto, Roasted Mushrooms, Cream, Mozzarella,  
Gruyère, Shroom Dust (Can be made Vegan upon request)

**SMASH BURGER**

Organic Grass Fed Chuck, Aged Cheddar,  
Sautéed Onion, Burger Sauce, Pickle, Tomato, Lettuce

.....

**DESSERT**

**KEY LIME PIE**

*vegetarian*

**RAW CHOCOLATE TORTE**

*vegetarian/vegan/gluten-free*

**CHEF'S CHEESECAKE**

*vegetarian*