

appetizers

- MANHATTAN CLAM CHOWDER** garnished with bacon and fresh dill // 12.50
- SOUP OF THE DAY** // 12.50
- MIXED LOCAL ORGANIC GREENS** // 14.75
- CAESAR SALAD** // 16.00
- SPINACH SALAD** hard-cooked egg, bacon, mushrooms, honey dijon dressing // 16.00
- CANDIED BEET SALAD** baby beets, organic fior di latte, local tomatoes, basil vinaigrette and balsamic crema // 22.25
- JUMBO SHRIMP COCKTAIL** hot horseradish cocktail sauce // 27.25
- CRAB CAKE** fresh crab, pickled cucumber, roasted jalapeno tartar sauce // 24.75
- TUNA POKE** sashimi grade tuna, macadamia nuts and Maui onions, sesame-soy honey dressing // 24.25
- FRESH OYSTERS** today's best selection // 27.00
- APPLEWOOD SMOKED SALMON** fennel, green apple slaw and crostini // 27.25
- STEAK TARTARE** hand-chopped Prime Grade filet // 24.00
- GOTHAM ONION BREAD** // 6.50
- CHEESE TOAST** // 11.75

entrées

- GOTHAM CHOPPED SALAD** little gem lettuce, hearts of palm, fresh local vegetables, organic chick peas, zesty champagne vinaigrette // 19.75
- MARINATED THAI BEEF SALAD** grilled striploin, red and yellow peppers, bean sprouts, soya sauce, lime and ginger marinade // 29.75
- LOBSTER COBB SALAD** Atlantic lobster meat, hickory bacon, Stilton cheese, avocado, hard-cooked egg, grape tomatoes, local organic greens // 36.75
- HALIBUT & CHIPS** // 26.50
- BAJA FISH TACOS** tempura-battered white fish in corn tortilla, pico de gallo, guacamole and chipotle aioli, cabbage slaw // 23.50
- CHICKEN PAILLARD** panko-crusted and pan-fried organic free range chicken, confit cremini mushrooms, arugula, romesco sauce // 24.50
- SOUTH ASIAN & ITALIAN CUTLETS** // 19.75
- GOTHAM POWER BOWL** sweet potato & yam, red rice, navy beans & kidney beans, chick peas, green onion, zucchini & broccoli, grape tomatoes, avocado, cilantro, creamy coconut lime dressing // 28.25
- SHELL PASTA** filled with beef & chorizo, spinach mornay and tomato sauce // 26.75
- GOTHAM BACON CHEDDAR BURGER** hand-chopped Prime beef, aged white cheddar & bacon, lettuce and beefsteak tomato on French bun, served with fries or mixed local organic greens // 24.75
- NEW YORK STEAK SANDWICH** on French loaf with fries or mixed local organic greens // 29.75
- VEAL PARMESAN** pan-seared milk-fed veal, roasted tomato ragout // 32.75
- BEEF BOURGUIGNON** Canadian Prime beef, braised in red wine and aromatic vegetables, tagliatelle pasta // 26.50
- MEDALLIONS OF BEEF FORESTIERE** // 34.75

our dinner menu is always available upon request

wines by the glass

– sparkling –

	flute 5oz
NINO FRANCO 'RUSTICO' PROSECCO // Italy	18.00
DOMAINE CHANDON 'BRUT' // U.S.A.	23.00
VEUVE CLICQUOT // France	50.00

– white –

	glass 6oz	9oz
ARROWLEAF PINOT GRIS 2018 // Canada	12.50	18.75
TIGHTROPE VIOGNIER 2017 // Canada	13.00	19.50
J. LOHR 'RIVERSTONE' CHARDONNAY 2018 // U.S.A.	16.50	24.75
EMMOLO SAUVIGNON BLANC 2017 // U.S.A.	19.00	28.50
SONOMA CUTRER CHARDONNAY 2017 // U.S.A.	19.50	29.25
REICHSGRAF RIESLING 2015 // Germany	21.00	31.50

– rose –

	glass 6oz	9oz
CULMINA 'R&D' 2018 // Canada	14.00	21.00

– red –

	glass 6oz	9oz
CHATEAU DE CABRIAC 2016 // France	13.00	19.50
KETTLE VALLEY MALBEC 2013 // Canada	15.00	22.50
MORAINE PINOT NOIR 2018 // Canada	15.25	23.00
J. LOHR 'SEVEN OAKS' CABERNET SAUVIGNON 2017 // U.S.A.	17.50	26.25
ALPHA BOX & DICE SHIRAZ 2017 // Australia	21.00	31.50
BARON DE LEY 'RIOJA GRAN RESERVA' 2010 // Spain	25.50	38.25
BODEGA GARZON 'SINGLE VINEYARD' TANNAT 2015 // Uruguay	27.50	41.25
HESS 'ALLOMI' CABERNET SAUVIGNON 2017 // U.S.A.	29.00	43.50

View our full wine list online here.



cocktails

- FEATURE HANDCRAFTED COCKTAIL** ask for details on our latest creation 2oz // **16.00**
- GOTHAM GIRL** Bombay Sapphire gin, hibiscus syrup, cardamom bitters, Domaine Chandon sparkling 2oz // **16.00**
- APEROL SPRITZ** Aperol, club soda, Domaine Chandon sparkling 2oz // **16.00**
- FRENCH 75** Bombay Sapphire gin, lemon juice, Domaine Chandon sparkling 2oz // **16.00**
- SUMMER WIND** Bombay Sapphire gin, Aperol, St Germain, star anise syrup, grapefruit & lemon juices 2oz // **16.00**
- DESERT SUNSET** Gosling's Black Seal rum, Martini rosso, Cointreau, orgeat syrup, orange & lemon juices 2oz // **17.00**
- MURDER OF CROWS** Bacardi 8 year old rum, five spice-pineapple cordial, lime juice, red wine float 2oz // **16.00**
- OLD FASHIONED** Canadian Club 'Chairman's Select' 100% rye, demerara syrup & Angostura bitters 2oz // **16.00**
- PALOMA** Cazadores blanco tequila, lime & grapefruit juices, club soda 2oz // **16.00**
- DARK & STORMY** Gosling's Black Seal rum, lime juice, ginger beer 2oz // **16.00**
- NEGRONI** Bombay Sapphire gin, Campari, Martini rosso 2oz // **16.00**
- MANHATTAN** Canadian Club 'Chairman's Select' 100% rye, Martini rosso, Angostura bitters 2oz // **16.00**
- MINT JULEP** Evan Williams Black bourbon, simple syrup, fresh mint leaves 2oz // **16.00**
- MOSCOW MULE** Sobieski vodka, ginger beer, lime juice 2oz // **15.00**
- GARDEN SOUR** Bacardi White rum, Gosling's Black Seal rum, egg white, lemon juice 2oz // **16.00**

bottled beer

- 33 ACRES SUNSHINE BLONDE ALE 330ml** // Canada **8.75**
- HEINEKEN 330ml** // Netherlands **8.75**
- STELLA ARTOIS 330ml** // Belgium **8.75**
- COORS LIGHT 341ml** // U.S.A. **8.75**
- CORONA 330ml** // Mexico **8.75**
- MILLER GENUINE DRAFT 355ml** // U.S.A. **8.75**
- GUINNESS STOUT 440ml** // Ireland **9.00**
- STRANGEFELLOWS 'GUARDIAN' IPA 473ml** // Canada **12.00**
- STRANGEFELLOW 'TALISMAN' PALE ALE 473ml** // Canada **12.00**

draught

- PARKSIDE 'DUSK' PALE ALE** // Canada **8.75**
- BACKCOUNTRY 'RIDGERUNNER' PILSNER** // Canada **8.75**
- RED TRUCK 'SEAS THE DAY' PINEAPPLE HEFEWEIZEN** // Canada **8.75**
- WHISTLER 'MOUNTAIN' LAGER** // Canada **8.75**



*Cocktail prices exclusive of liquor tax
Cocktails based on 2oz. spirits 40% avg.*

