

RAW BAR

Our seafood is sourced from Mongers who share our passion for exceptional quality.

OYSTERS

East and West Coast

SHRIMP COCKTAIL

6pc

CHILLED LOBSTER

Marie Rose Sauce

SEAFOOD TOWER

Impressive Selection

small

large

SALADS

CLASSIC CAESAR

Garlic Croutons

WINTER GARDEN GREENS

Baby Kale, Radish, Dehydr8 Vinaigrette

CHOPHOUSE TOMATO SALAD

Bleu Cheese

APPETIZERS

SOUP OF THE DAY

Chef's Daily Creation

SWEET CHILI CALAMARI

Spicy Mayo

THREE CHEESE DIP

Garlic, Pickles, Grilled Sourdough

STEAK TARTARE

Traditional Accompaniments, Sourdough

SNOW CRAB POUTINE

Scallions, Curds, Creamed Lemon Butter Sauce



HOT STOVE CLUB

est. 1963

HOT STOVE SIGNATURES

TROUT AMANDINE

Burnt Lemon Butter Sauce, Marcona Almond

ROASTED HALF CHICKEN

Mashed Potatoes, Sausage Stuffing

BEEF RIBS

Peanuts, Chili, Creamed Cabbage

TENDERLOIN TIPS

Roasted Parsnip, Chimichurri

LOBSTER LINGUINE

Fresh Pasta, Cream, Bacon, Peas, Spinach

RACK OF LAMB

Mustard Crusted

LOBSTER COBB SALAD

Avocado, Buttermilk Dressing, Bleu Cheese

DAILY CATCH

FOR THE TABLE

HOUSE CUT FRIES

TWICE BAKED POTATO

ONION RINGS

GARLIC BROCCOLINI

GARLIC SPINACH

MASHED POTATOES

SAUTEED MUSHROOMS

GRILLED ASPARAGUS

TRUFFLE POTATOES

STEAKS

Aged hand cut steaks from our meat locker.

CANADIAN PRIME

Aged minimum of 40 days

KANSAS CITY STRIPLOIN 18OZ

TOMAHAWK RIBEYE 36OZ

USDA PRIME

Aged minimum of 48 days

STRIPLOIN 16OZ

ONTARIO CORN FED

Hand selected by our culinary team

FILET MIGNON 6OZ

FILET MIGNON 8OZ

BACON-WRAPPED FILET 8OZ

STRIPLOIN 12OZ

PEPPERCORN STRIPLOIN 12OZ

RIBEYE 14OZ

CAJUN RIBEYE 14OZ

BLEU CHEESE RIBEYE 14OZ

Add 3 Grilled Shrimp

Add Bleu Cheese

FAMOUS CARVED PRIME RIB

HOUSE CUT 10OZ

GAME DAY CUT 16OZ


SAUCES

STEAK JUS

BÉARNAISE

PEPPERCORN

CAJUN BUTTER

 Hot Stove Club is proud to serve Ocean Wise® certified sustainable fish and seafood.
Please consult your server with any allergies or dietary requirements. Vegetarian menu available upon request.

*Club Manager - Kelly Riggs
Chef de Cuisine - Kellen Crumb
Culinary Director - Chris Zielinski
Head Sommelier - Anne Martin*