



Appetizers

Soup 14

Chef's Daily Creation

Oysters 27/48

Half Dozen / Full Dozen

Shrimp Ravioli 28

Shaved Fennel / Tarragon Cream

Seared Rare Tuna 30

Ponzu Vinaigrette / Crispy Shitake Mushrooms / Mustard Greens

Romaine 17

Bacon Lardons / Brioche Croutons / Caesar Vinaigrette

Seasonal Mixed Greens 17

Toasted Pecans / Barrel Aged Feta Cheese / Blood Orange Vinaigrette

Slow Braised Short Rib 24

Parsnip Purée / Buttered Brussel Sprouts / Parsnip Chips



Platinum Club is a proud partner & supporter of Ocean Wise sustainable seafood



Entrées

Filet Mignon 67

Truffle Celeriac Purée / Spring Vegetables

Pan Seared Steelhead Trout 40

Onion Soubise / Wheat Berries / Charred Pearl Onions

Australian Rack of Lamb 64

Green Pea & Mint Purée / Rosemary Confit Fingerling Potato

Cut of the Day mp

Chef's Daily Selection

Rib Eye 69

Daily Accompaniments

Chitarra Pasta & Meatballs 38

Tomato Sauce / Canadian Prime Beef / Parmesan

Roasted Half Chicken 40

Farro / Sundried Tomato / Asparagus

The Platinum Burger 40

Oyster Mushrooms / Smoked Bacon / Sautéed Onions / Moliterno Cheese

*Please consult your server for allergies or dietary restrictions
Vegetarian Menu available upon request*



Desserts

Peanut Butter Brulée 15

Strawberry Preserves / Salted Peanut Biscotti

Lindt Milk Chocolate Fondue (for two) 35

Cheesecake Brownies / Toffee Shortbread / Marshmallows / Fruit & Nut Bark
Strawberries / Pineapple / Banana Bread

Wild Blueberry Crumble Pie 15

Lime Curd / Chantilly Whipped Cream / Candied Lime

Truffles & Bark 15

Milk & Dark Chocolate Truffles

Selection of House Made Sorbets 14

Selection of Local & Imported Cheese 28 / 40

Three Varieties of Cheese Five Varieties of Cheese

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Karen Geddes, Manager / Jason Bailey, Chef de Cuisine / Chris Zielinski, Executive Chef*