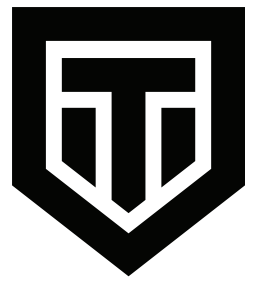




TORONTO SPORT CLUB



GAME DAY MENU




CURATED BY CELEBRITY CHEF ROBERT RAINFORD
AS SEEN ON LICENSE TO GRILL (FOOD NETWORK CANADA)

PRE-GAME

Chef's Feature

TSC SIGNATURE SEAFOOD TOWER | MP






Our New Signature Daily Fresh Caught Seafood Platter with 1.5lb of Whole Lobster, King Crab Legs, West/East Coast Oysters, Mussels, B.C. Clams, Extra Colossal Black Tiger Shrimp, and Jumbo Lump Crab Meat Salad. Served with Cocktail Sauce, Fresh Horseradish, Garlic Butter, and Lemon. *MP - Market Price

| | |
|---|--|
| <p>ARTISANAL MEAT BOARD 58 Daily Cured Meats, House Pickled Vegetables, Gherkins, House Mustard, and Toasted Ciabatta.</p> <p>AGED CHEESE BOARD 58 Cheese Selection, House Marmalade, Reduced Port, and Toasted Ciabatta.</p> <p>COLOSSAL SHRIMP COCKTAIL 45    4 Pieces of Extra Colossal Black Tiger Shrimp, Served with House-Made Cocktail Sauce, and Lemon.</p> <p>SAUTÉED GARLIC SHRIMP 30   6 Pieces of Black Tiger Shrimp Pan-Seared with a Garlic and White Wine Reduction.</p> <p>GOLDEN FRIED CALAMARI 32  Cornmeal flour, butter milk, Lemon Tarragon aioli.</p> | <p>SEASONED EDAMAME 13    Sautéed Organic Edamame Seasoned with Fresh Lemon Juice and Tabasco Sauce.</p> <p>GRILLED LAMB CHOPS 48 4 Pieces of Grilled Lamb Chops, Served with Chimichurri Sauce.</p> <p>FANCY CRAB CAKES 28   3 Pieces of House-Made Crab Cake. Served with Yuzu Aioli, Spring Mixed Greens, and Salmon Roe.</p> <p>PRIME RIB BEEF SLIDERS 24 Prime Rib Beef Sliders on a Brioche Bun. Served with Thousand Island Sauce, Shredded Pickles, Lettuce, and Cherry Tomatoes.</p> <p>PULLED PORK SLIDER 24 House Smoked Pulled Pork on a Brioche Bun. Served with Coleslaw, and BBQ Sauce.</p> |
|---|--|

GAME-TIME

| | |
|---|--|
| <p>SOUPS 12   Served with Dinner Roll and Compound Butter. Feature Flavours: • French Onion • Butternut Squash Cappacino</p> <p>BRAISED SHORT RIBS 55 Braised Short Ribs, Served with Creamy Mashed Potatoes, Mixed Root Vegetables, and Red Wine Reduction.</p> <p>CORNISH HEN 45   Pan-Roasted Hen Served with French Fries, Roasted Root Vegetables, and Pan Jus.</p> | <p>BABY BACK RIBS 40   BBQ Baby Pork Ribs, Served with French Fries, BBQ Sauce, Corn Bread, and Coleslaw.</p> <p>SHRIMP SCAMPI 32  Tiger Shrimp in a Linguini Pasta, with Cream, Garlic, and White Wine Reduction.</p> <p>DUCK CONFIT 55 Confit Duck Leg, Served with Herb Roasted Fingerling Potatoes, and Root Vegetables.</p> |
|---|--|

INTERMISSION

| | |
|--|---|
| <p>GREEK SALAD 16   Cucumbers, Cherry Tomatoes, Mixed Peppers, Feta Cheese, Kalamata Olives, Red Onion, and Drizzled with Greek Dressing.</p> <p>BEET SALAD 16   Mixed Green Lettuce, Golden/Red Beets, Goats Cheese, and Drizzled with Tarragon Dressing.</p> | <p>SWEET FIELD GREENS SALAD 16     Daily Chef's Choice of Mixed Greens, and Drizzled with Lemon Vinaigrette.</p> <p>CAESAR SALAD 16   Fresh Romaine Heart Lettuce Drizzled in Caesar Dressing. Topped with Brioche Croutons, and Parmesan Cheese.</p> |
|--|---|

 Gluten-Free  Vegetarian  Vegan  Dairy-Free  Ocean Wise Sustainable Product

*Please note there are no substitutions to menu items

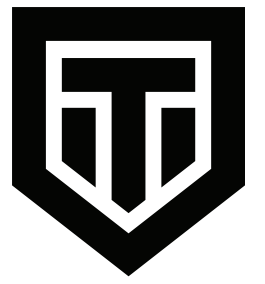
PLUS APPLICABLE 20% SERVICE FEES & HST // UPDATED 10.01.21

15 SASKATCHEWAN ROAD | TORONTO | ONTARIO | M6K 3C3

  TORONTOSPORTCLUB



TORONTO SPORT CLUB



GAME DAY MENU

CURATED BY CELEBRITY CHEF ROBERT RAINFORD
AS SEEN ON LICENSE TO GRILL (FOOD NETWORK CANADA)

HALF-TIME STEAK PLATTERS

All Steak Platters are Served with Classic Caesar Salad and Complementary French Fries, Wild Mushrooms and Mixed Root Vegetables as the Sides.

| | |
|---|-----|
| TOMAHAWK PLATTER | 325 |
| 55 oz. 45 Day Wet-Aged Tomahawk. (USDA Prime) | |
| CHEF'S PLATTER | 480 |
| 20 oz. Ribeye, 16 oz. New York, 8 oz. Filet Mignon, and Half Cornish Chicken. (USDA Prime) | |
| THE TERRY PLATTER | 675 |
| (2) 55 oz. 45 Day Wet-Aged Tomahawk, and (2) 16 oz. New York. (USDA Prime) | |

Pre-Order

CHATEAUBRIAND BOUQUETIERE

Chateaubriand Bouquetiere, Center-Cut of USDA Prime or Higher Level Whole Beef Tenderloin, with a Border of Roasted Potatoes. Garnished with Selected Fresh Vegetables. Served with Wild Mushrooms as well as Our Hollandaise, Peppercorn, and Bearnaise Sauces. Chef Carved at Your Table.

Choose Your Size: **24 oz. | 380** **36 oz. | 480** **52 oz. | 680**

PROTEIN ADD-ONS

| | | |
|--|----------|----|
| COLOSSAL BLACK TIGER SHRIMP  | 4 PIECES | 45 |
| | 8 PIECES | 75 |
| LAMB CHOPS | 4 PIECES | 45 |
| | 8 PIECES | 75 |
| ROASTED CORNISH HEN | HALF | 35 |
| | WHOLE | 65 |

SIDE ADD-ONS

| | |
|------------------------------|----|
| FRENCH FRIES | 15 |
| MAC 'N' CHEESE | 15 |
| MASHED POTATOES | 15 |
| MIXED ROOT VEGETABLES | 15 |
| MUSHROOMS | 15 |
| SAUTÉED SPINACH | 15 |

POST-GAME

| | |
|--|----|
| MIXED BERRIES SABAYON | 15 |
| Mixed Berries, Sabayon, and Mint. | |
| ASSORTED CHEESECAKE | 12 |
| <ul style="list-style-type: none"> • Triple Vanilla • Chocolate Fudge • Cinnabon • Raspberry White Chocolate | |



| | |
|----------------------|------|
| AMERICANO | 5.50 |
| ESPRESSO | 4.50 |
| BREWED COFFEE | 4.50 |
| ICED COFFEE | 4.50 |
| TEA | 3.50 |

• EARL GREY • ENGLISH BREAKFAST
• CHAMOMILE • MINT • GREEN

ADD FLAVOURED SHOTS
• VANILLA • SUGAR-FREE
• HAZELNUT • PEPPERMINT



*Please note there are no substitutions to menu items

PLUS APPLICABLE 20% SERVICE FEES & HST // UPDATED 10.01.21