



STRATUS  
TORONTO  
ATHLETIC CLUB

# Stratus Additional Menu Options



TD Waterhouse Tower  
416.865.0900  
torontoathleticclub.com  
Cambridge Group of Clubs



## Hor d'oeuvres

- Lime leaf and lemon grass poached shrimp cocktail 42 (per doz)
- Mixed vegetarian and seafood sushi served with teriyaki and wasabi 38 (per doz)
- Vodka cured smoked salmon and cream cheese served on a muesli crouton 38 (per doz)
- House made East coast crab cakes served with a roasted tomato aioli 42 (per doz)
- Mascarpone stuffed mission figs wrapped in Canadian prosciutto 36 (per doz)
- Gingered mango salad rolls in rice paper 36 (per doz)
- Fresh tarragon encrusted Quebec snow goat cheese, served warm 36 (per doz)
- Asian vegetable spring rolls served with a sweet Thai chili sauce 36 (per doz)
- Cumin spiced vegetable samosa served with a light curry sauce 36 (per doz)
- Grilled white pizza with Portobello, Asiago and Italian sausage or vegetarian 36 (each)
- Spiced Beef empanadas 36 (per doz)
- Frenched lamb rack with an apricot and fig glaze 36 (per rack)
- Mini Black Angus burgers with Oka cheese served in a brioche bun 42 (per doz)
- Moroccan spiced smoked chicken salad in a toasted phylo cup 36 (per doz)
- Tandoori chicken skewers served with a cucumber raita 36 (per doz)



- Carved Angus roast beef on sourdough buns served with grain mustard mayo and horseradish (\$16 per person)
- P.E.I. oyster station with condiments (\$8 per person)
- Canadian Cheese selection with fresh fruit (\$7 per person)
- Frenched New Zealand lamb rack glazed with apricots and figs (\$10 per person)
- Pasta bar with rolls and two sections of pasta (\$10 per person)
  - Penne, Italian sausage, Portobello mushrooms and rose sauce
  - Roasted chicken with Fusili pasta and a herbed cream sauce
  - Farfalle pasta with fresh vegetables and homemade tomato sauce



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## Private Dinner Selections

Please select two appetizers,  
two main courses and one dessert

### Private Dinner soup selection

- Butternut squash soup with a maple essence
- Woodland mushroom soup with a chive crème fraiche
- Celery and stilton
- Purée of Cauliflower garnished with smoked salmon
- Saffron infused seafood bisque

### Private dinner salad selection

- Parmesan encrusted snow goat cheese on a tomato salad and basil vinaigrette (add \$5)
- Colossal Black tiger shrimp cocktail served with garlic and lime aioli (add \$10)
- Stratus house salad of baby lettuce, cantaloupe, sundried cranberries, stilton cheese and 10 year old balsamic vinaigrette
- Baby arugula salad with roasted beets and Camembert crouton served with a black truffle vinaigrette
- Applewood smoked salmon served with herbed cream cheese on a muesli crouton with capers and lemon
- Salad of crisp romaine leaves with an ancho chili and garlic dressing served with corm bread croutons



## Private Dinner Selections

### Private dinner Entrée selection

- Char-grilled Angus beef tenderloin served with a portobello mushroom sauce (3 course \$70)
- 10 oz New York strip loin steak served with a black truffle and peppercorn jus (3 course \$65)
- Smoked Berkshire pork chop served with a pineapple jus (3 course \$60)
- Frenched rack of New Zealand lamb glazed with honey and dates (3 course \$65 advanced # required)
- Seared supreme of grain fed chicken marinated in a garlic and lemon served with pan jus (3 course \$60)
- Monk fish wrapped in double smoked bacon served with a tomato butter sauce (3 course \$65 advance # required)
- Miso and scallion marinated Atlantic Salmon served with a gingered fruit salsa (3 course \$60)
- Citrus marinated Pacific halibut served with a shaved fennel and fresh apple slaw (3 course \$65)



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## Private Dinner Selections

### Private dinner dessert selection

- Cinnamon scented apple crumble served with vanilla ice cream
- Georgian pecan tart with toasted hazelnut ice cream
- Vanilla cheesecake served with fresh berries
- Chocolate raspberry tartufo served with vanilla wafer and fresh berries
- Grand Marnier scented crème brulee with fresh berries (chocolate or vanilla)
- Chocolate truffle mousse cake with raspberry couli
- Blood orange sorbet served with fresh fruit
- Canadian cheese plate with fresh fruit (add \$5)



### Red Wines

- Amarone, Salvalai, 2004, Italy 87
- Cabernet Sauvignon 2006, Phoenix, Australia 70
- Chianti, 2005, Ugo Bing Colli, Fiorentini, Italy 58
- Malbec, Weinert, 2004, Argentina 46
- Pinot Noir, Lafond, 2006 Santa Rita Hills, California 73
- Syrah 2004, Santa Ynez Valley, California 65
- Shiraz/Cabernet, Langhorne Crossing, 2005 Australia 44
- Shiraz, 2005, Penley Hyland, Australia 56
- Cotes Du Rone, 2006, Les Abeilles, France 44

### White Wines

- Chardonnay 2006, Fielding, Ontario 44
- Sauvignon Blanc 2006, Lilly Pilly, Australia 48
- Sauvignon Blanc 2006, Forest Estate, New Zealand 57
- Pinot Grigio 2006, Tiefenbrunner, Italy 48
- Chardonnay 2004, Penley, Australia 58
- Riesling Reserve, Fielding, Ontario 60
- Sancerre 2006 "La Croix au Grade" France 75
- Prosecco, Bottega, Italy 41
- Champagne, Veuve Clicquot, France 130
- Champagne, Laurent-Perrier, Cuvee Rose 160
- Champagne, Veuve Cliquot, "half bottle" 72



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## Beverages

• Pop	3.00
• Juice	3.50
• Virgin drinks	4.00
• Beer	6.50
• Highballs	7.00
• Premium highballs	10.00
• Scotch	7.50
• Single Malt	13.00
• Port	10.00
• Liqueurs	8.00
• Martini	9.00
• Premium martini	13.00
• Cognac	10.00
• XO Cognac	20.00