

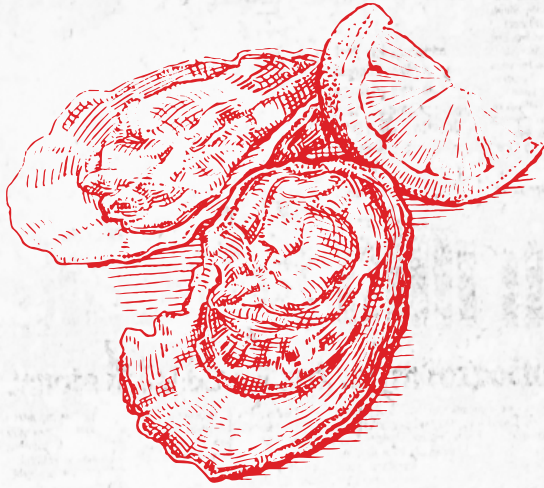
From Farm to Table.

HOT STOVE

est. 1963

Steak Your Claim.

APPETIZERS



RAW BAR

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

Oysters 
East Coast

35/65

Jumbo Shrimp Cocktail
3 pieces

43

Chilled Lobster
Cocktail Sauce

43

Seafood Tower
Lobster, Shrimp, Oysters,
Marinated Octopus Salad

S 150
L 240

Chickpea Soup 18

Croutons, Fried Parsley, Smoked Black Pepper, Olive Oil

Fritto Misto  29

Butternut Squash Puree, Nduja Vinaigrette, Acorn Squash Chips, Fried Sage

Giardiniera Salad 24

Arugula, Watercress, Grilled Radicchio, Confit Cherry Tomatoes, Red Onion, Ricotta Salata, Champagne Vinaigrette

Caesar Salad 23

Pancetta, Garlic Croutons, Creamy Garlic Dressing

Argentinian Red Shrimp  28

Fennel, Endive, Blood Orange Vinaigrette, Marcona Almond, Basil, Crackers

Pecorino & Balsamic Brulé 25

Variations of Pear, Focaccia Crostini, Toasted Pecan



MAINS

Pan-Seared Arctic Char  **46**

Beluga Lentils, Charred Eggplant Puree,
Salsa Verde, Toasted Pine Nuts

Chestnut Pappardelle **40**

Locally Grown Mushroom Ragu, Brown Butter
Crumble, Pickled Fried Mushroom, Grana Padano

Signature Roast Chicken **45**

Fondant Potatoes, Sautéed Swiss Chard,
Chicken Jus

Vincisgrassi Lasagna **42**

Regional Style Meat Sauce, Bechamel,
Grana Padano

Artisanal Chicken Salad **38**

Butter Greens, Marinated Potatoes, Cherry
Tomatoes, Pepperoncini, Kalamata Olives,
Grana Padano, Crispy Red Onion,
Champagne Vinaigrette

Braised Lamb Shank **60**

Asiago Polenta, Grilled Radicchio,
Crispy Balsamic Pickled Red Onion

SIDES

Gremolata Green Beans **16**

Sautéed Mushrooms **18**

Citrus Grilled Rapini **16**

Mashed Potatoes **14**

Lobster Mashed Potatoes **24**

House Cut Fries **14**

Truffles Parmesan Fries **17**



STEAKS

Aged hand cut steaks from our meat locker

CANADIAN PRIME

Aged 40 days

Chef's Double Cut **36oz 230**

Bone-in Ribeye

ONTARIO CORN FED

Hand selected by our culinary team

Filet Mignon **8oz 74**

Striploin **12oz 82**

Ribeye **14oz 86**

Kansas City Striploin **18oz 125**

FAMOUS CARVED PRIME RIB

House Cut **10oz 82**

ADD-ONS

1/2 Lobster **43**

2 Jumbo Shrimp **28**

Blue Cheese **8**


SAUCES

STEAK JUS

BÉARNAISE

PEPPERCORN

HS STEAK
SAUCE

 Hot Stove is proud to serve Ocean Wise®
certified sustainable fish and seafood

The following table shows the results of the experiments conducted on the effect of temperature on the rate of reaction between hydrogen peroxide and potassium iodide. The reaction is catalyzed by the presence of a small amount of potassium iodide. The rate of reaction was measured by the volume of oxygen gas evolved in a given time.

Temperature (°C)	Rate of Reaction (ml O ₂ / min)
10	0.5
20	1.0
30	2.0
40	4.0
50	8.0

It is evident from the above table that the rate of reaction increases with increasing temperature. This is due to the fact that at higher temperatures, the molecules of hydrogen peroxide and potassium iodide have more kinetic energy and are therefore more likely to collide with sufficient energy to overcome the activation energy barrier.

The following table shows the results of the experiments conducted on the effect of concentration on the rate of reaction between hydrogen peroxide and potassium iodide. The reaction is catalyzed by the presence of a small amount of potassium iodide. The rate of reaction was measured by the volume of oxygen gas evolved in a given time.

Concentration (M)	Rate of Reaction (ml O ₂ / min)
0.1	1.0
0.2	2.0
0.3	3.0
0.4	4.0
0.5	5.0

It is evident from the above table that the rate of reaction increases with increasing concentration. This is due to the fact that at higher concentrations, there are more molecules of hydrogen peroxide and potassium iodide per unit volume, and therefore a greater number of collisions occur between the reacting molecules.

The following table shows the results of the experiments conducted on the effect of surface area on the rate of reaction between hydrogen peroxide and potassium iodide. The reaction is catalyzed by the presence of a small amount of potassium iodide. The rate of reaction was measured by the volume of oxygen gas evolved in a given time.

Surface Area (cm ²)	Rate of Reaction (ml O ₂ / min)
10	1.0
20	2.0
30	3.0
40	4.0
50	5.0