

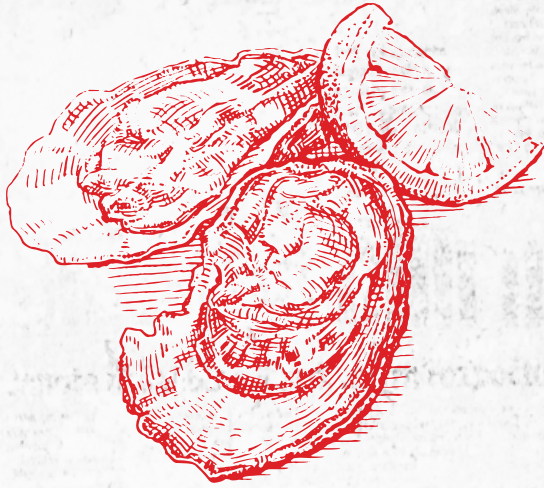
From Farm to Table.

HOT STOVE

est. 1963


Steak Your Claim.

APPETIZERS



RAW BAR

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

Oysters  **35/65**
East Coast

Jumbo Shrimp Cocktail **43**
3 pieces

Chilled Lobster **43**
Cocktail Sauce

Seafood Tower **S 150**
L 240
Lobster, Shrimp, Oysters,
Marinated Octopus Salad

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 **29**

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

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