

APPETIZERS

CHEF’S CHOICE SOUP 9

JERK FRIED CAULIFLOWER 16
Jerk Spices, chickpea flour, mango chutney.

FLATBREAD 16
Roasted mushroom medley, mozzarella, sea salt

MEDITERRANEAN MEZZE PLATTER 22
Baba ghanoush, hummus, labneh, house pickled vegetables, cornichons, olives, roasted red peppers, grilled za’atar spiced naan (Contains seeds).

LAMB KOFTA 18
Grilled lamb kofta, beet tahini, parsley tahini, pickled red cabbage.

KOREAN FRIED CHICKEN BITES 14
Crispy marinated chicken bites tossed in spicy Gochujang sauce topped with pickled vegetable slaw.

BRUSCHETTA 20
Garlic olive oil toasted baguette crostinis topped with house bruschetta, Grana Padano fresh basil, and a balsamic reduction

HOTHOUSE MUSSELS 20
Pork Chorizo & Harissa (spicy) or White wine, fennel, and leek
+\$5 HOTHOUSE fries

DUCK RAVIOLI
A pair of hand-made duck confit raviolis, sweet potato mash, duck jus, crispy sage.

CALAMARI 20

Your Choice of!

CRISPY FRIED 16
Spicy Aioli.

or

GRILLED 16
Olive oil, roasted garlic, tomatoes, balsamic glaze, chili flakes, olives, capers, chiffonade & parsley. No Breading.

SALADS

+ \$8 for grilled chicken breast | + \$8 for 4 black tiger shrimp
+ \$15 for 6oz filet of grilled salmon

MARKET SALAD 10/18
Heritage blend greens, pickled cucumber, pickled fennel, cherry tomatoes, shredded carrots, valentine radish & our balsamic vinaigrette.

CAESAR SALAD 12/19
Romaine, house made croutons, crispy capers, Parmigiano-Reggiano & HOTHOUSE Caesar dressing.

COBB SALAD 25
Romaine, cherry tomatoes, avocado, bacon, two day brined & smoked chicken, blue cheese, hard-boiled egg, red onion, red wine vinaigrette

TUNA POKE BOWL 25
Marinated yellowfin tuna, jasmine rice, avocado, edamame, cucumber, heirloom carrots, pickled ginger, sesame seeds, furikake sprinkle.

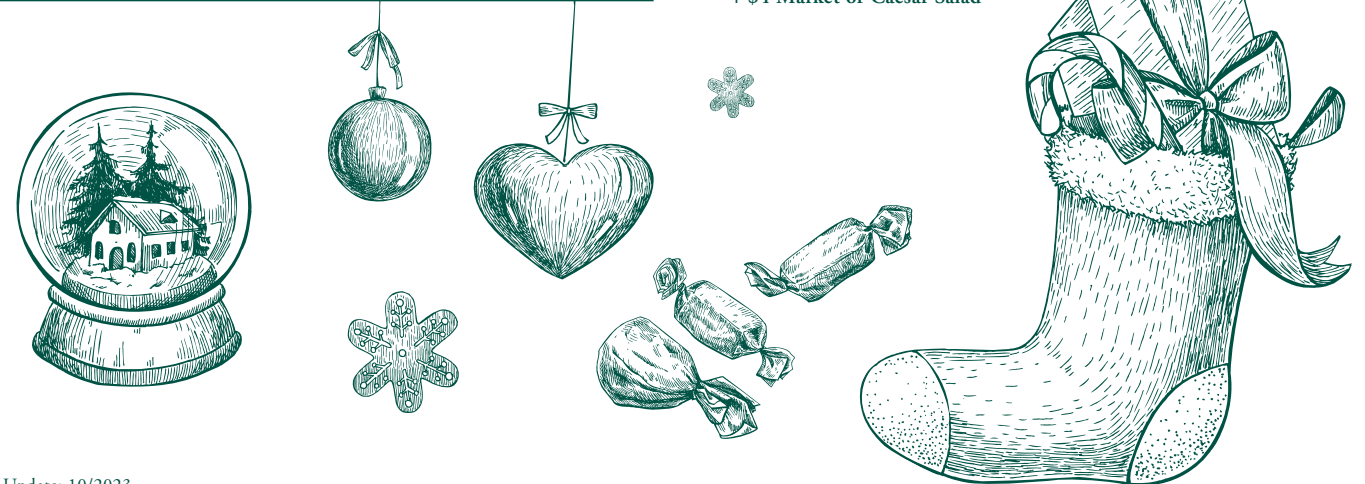
WARM MUSHROOM ARUGULA SALAD 21
Arugula tossed in balsamic vinaigrette layered with a warm mushroom medley finished with grated parmigiana Reggiano and reduced balsamic.

BURGERS

HH SMASH BURGER 22
Iceberg lettuce, tomato, red onion. Served with HH house-made cucumber relish, mustard and ketchup on the side. Made from 100% ground Canadian Angus chuck and brisket. Served Medium or Well Done.
Add smoked cheddar \$3
Add applewood smoked bacon \$3

QUINOA AND CHICKPEA VEGAN BURGER 19
Tomato, onion, mint, arugula, sesame seed vegan bun, vegan preserved lemon serrano chili aioli.

Burgers & Sandwiches served with soup or fries, substitute with the following
+ \$3 for sweet potato fries
+ \$4 Market or Caesar Salad



PASTAS

All Pastas are deglazed with white wine and finished with butter. Either can be omitted on request. Except for in the Rigatone Bolognese or Lasagna
+ \$8 for grilled chicken breast | + \$8 for 4 black tiger shrimp | + \$15 for shredded duck confit

RIGATONE BOLOGNESE

23

Beef Bolognese, basilico, red wine, rigatoni.
(Sauce contains dairy)

FRUTTI DI MARE

28

Fresh linguini, mussels, shrimps, squid, bay scallops, spicy sun-dried tomato passata.
(Contains shellfish.)

PENNE ARRABIATA

22

Spicy sundried tomato passata, butter, parsley.

CAVATELLI SARDI

22

Fresh cavatelli, tomato sauce, roasted red peppers, black olives, chevre, arugula.

BAKED QUATRO MAC & CHEESE

22

Fontina, gruyere, sharp white cheddar & chevre.
Herbed breadcrumbs.
Add pancetta, broccoli or cherry tomatoes for +\$4 each

CAPPELLETTI

23

Ricotta stuffed cappelletti in a rose sauce topped with mozzarella and cheddar

LASAGNA AL FORNO

26

Ricotta cheese, spinach, beef ragu, tomato basil, mozzarella.

CREAMY SICILLIAN GNOCCHI

26

Potato & Ricotta gnocchi, pork pancetta, cremini mushrooms, gorgonzola mascarpone cream sauce.

GNOCCHI POMODORO

22

Tomato sauce, slow roasted cherry tomatoes, basil puree.

Add a small Caesar or Market salad as a starter for any pasta + \$5

Sign up for our newsletter through our website and follow us on Instagram and Facebook!

www.hothouserestaurant.com

@hothouserestaurant



Vegetarian



Vegan



Gluten Friendly



Contains Pork



Contains Nuts/Seeds



Alcohol Used In The Preparation | All our pasta's contain dairy

GLOBAL INSPIRATIONS

JAMBALAYA

27

Shrimp, blackened chicken breast, Andouille sausage, bell peppers, red onion, chili peppers, celery, wild rice pilaf.

MAKHANI CURRY CHICKEN

27

Chicken breast, house spice blend, yogurt, tomato, coconut basmati rice, grilled naan, mango chutney.
Substitute roasted cauliflower for vegetarian version.

STIR FRY

20

Broccoli, peppers & bean sprouts, bok choy, baby corn and hearts of palm. With a sweet & sour sauce, basmati rice.
Add chicken + \$8 | Add tofu + \$5 | Add shrimp + \$8

THAI NOODLE BOWL

25

Rice noodles, shrimp, chicken, tofu, green onions, bean sprouts, peanuts, pad Thai sauce.

Add a small Caesar or Market salad as a starter for any Global Inspiration dish + \$5

ENTRÉES

ATLANTIC SALMON

30

Oven roasted salmon with herbed confit potatoes drizzled with butter, seasonal vegetables. Finished with Rouille sauce.

PAN SEARED PICKEREL

32

Pan seared Ontario pickerel with herbed confit potatoes drizzled with butter, seasonal vegetables. Finished with Rouille sauce.

STEAK FRITES

35

8 oz triple A Canadian Grilled hanger steak, fries, garlic aioli, demi jus.

DUCK BREAST

32

6 oz duck breast, cassoulet, collard greens, pork pancetta, cherry demi jus.

CANADIAN BOUILLABAISSE

32

Pernod, tomato and shrimp broth, salmon, pickerel, cod, mussels, manilla clams.
Served with grilled crostini and Rouille Sauce.

BEEF SHORT RIB

36

Slow braised tripple A PEI short rib, sweet potato mash, roasted Brussels sprouts drizzled with butter, caramelized cipollini onions.

BBQ BABY BACK RIBS

26/35

Half or Full Rack of Bourbon BBQ Ribs.
Served with fries and house slaw.

Add a small caesar or market salad as a starter to any Entree, Pasta or Global Inspiration + \$5

*Many items can be modified, please talk with your server.
We have Gluten Free buns and Pasta.
Substitute starch for rice pilaf, basmati rice, French fries, savoury mashed potatoes*