SOUP

ROASTED SQUASH PUREE / 20
Butternut squash, apples, spiced chestnuts

LOBSTER BISQUE / 25
Lobster & caviar

APPETIZERS & SALADS

CAESAR SALAD / 25
Chopped romaine lettuce, grilled sweet corn, shaved Grana Padano, smoked bacon, fresh lemon

RADICCHIO & GREENS SALAD / 25
Radicchio Veronese, baby arugula, yellow frisee, maple mustard vinaigrette, caramelized walnuts, fresh lemon

FENNEL SALAD / 25
Shaved fennel, red vain arugula, compressed apples, citrus red onion vinaigrette

BEET SALAD / 25
Roasted beets, whipped ricotta, poached pears, hazelnut gremolata, balsamic reduction

GRILLED LAMB CHOP / 22 per chop
Red wine jus

TUNA SAKU / 33
4oz sesame crusted tuna, prosecco mustard sauce, homemade potato chips, avocado mousse

YAKITORI / 38
Grilled marinated beef skewers, black garlic mayonnaise, cucumber salad

CRAB CAKES / 45
Baked Blue swimming crab, bruleed saffron aioli, citrus greens

WAGYU SEKAI CARPACCIO / 34
Cold smoked girello, foie gras mousse, caviar, apple & pear chips

GRADE 'A' QUEBEC FOIE GRAS / 48
Seared foie gras, braised caraflex cabbage, caviar, crostini

PASTA, RISOTTO & GNOCCHI

SEAFOOD SPAGHETTINI / 47
Grilled octopus, calamari, prawns, steamed clams, mussels, chili aglio e olio

PAN ROASTED POTATO GNOCCHI / 36
Sauteed mushrooms, grilled corn, roasted sweet peppers, spring onion, truffle essence, roasted garlic cream sauce, fine Parmesan

PAPPARDELLE ALL' AGNELLO / 35
Ontario lamb ragout, fresh basil, shaved Grana, D.O.P. tomato sauce

WILD MUSHROOM RISOTTO / 39
Shaved summer black truffles, foraged wild mushrooms

TERRA · Rusty's AT BLUE · FRANCOBOLLO POSTO ITALIANO · RESTAURANT SARPA

V.8.03.18

CLASSIC TERRA

STUFFED CRISPY PORTOBELLO / 34
Panko crusted portobello stuffed with herbed vegan mozzarella, roasted garlic-tomato jam
- deliciously plant based -

CRACKLING OVEN ROASTED CHICKEN / 40
Seasonal vegetables, mashed potatoes, red wine jus

AUSTRALIAN RACK OF LAMB / 97
Roasted honey-mustard-pistachio crusted, seasonal vegetables, mashed potato, red wine jus

DUCK CONFIT / 42
Duck confit, sunny side up egg, braised coco beans, braised cherry tomatoes, red wine jus

PRIME CUTS

- All Steaks are Aged a Minimum of Six Weeks and Served with umami butter & red wine jus -

4 oz BEEF FILET - Canadian 'Prime'- / 35

8 oz BEEF FILET - Canadian 'Prime' - / 70

12 oz STRIPLOIN - Canadian 'Prime' - / 80

14 oz RIBEYE - Canadian 'Prime' - / 95

24 oz BONE-IN RIB STEAK - Canadian 'Prime' - / 150

MONSTER CARVE
Porterhouse for Two **40 oz** / 250

TOMMY TIME
Tomahawk for Two **43 oz** / 275

JAPANESE 'A5' WAGYU (4 oz/6 oz) / 175-250

Enhance Your Steak

Grilled Prawns *(3 pieces)* / 39
Pan Seared Foie Gras *(3 ounces)* / 40

SIDES

VEGETABLES / 15
Mixed Seasonal Vegetables
Sauteed Wild Mushrooms
Asparagus

STARCH / 12
Mashed Potatoes
Hand Cut Fries
Truffle Fries / 18

PASTA / 18
Pan Seared Potato Gnocchi
Wild Mushroom Risotto

SUBSTANCE FOOD GROUP

For more than 30 years, three men, five restaurants and a great friendship have driven the evolution of a diverse portfolio of dining locations well established in Toronto and beyond, and now officially known as the Substance Food Group

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