

# POOLSIDE EATS

Grand Bizarre Beach Club Restaurant - 15 Saskatchewan Road, - Exhibition Place, Toronto Ontario  
MAKE A RESERVATION: (416) 595-9998 - rsvp@grandbizarre.com - www.grandbizarre.com

## SHAREABLES

- GUACAMOLE & CHIPS** [GF, DF, V, VG] 18  
Corn Tortilla Chips, Guacamole, Pico de Gallo, Jalapeno
- ULTIMATE CHICKEN WINGS** 22  
One Pound Crispy Wings, Lemon Pepper Dry Rub, Crudités
- LAMB SKEWERS** 16  
4 Pieces of Ontario Lamb Skewers with Chimichurri
- SHRIMP SKEWERS** 16  
5 Pieces of Ginger Glazed Shrimp Skewers
- BEEF SKEWERS** 16  
5 Pieces of Spicy Glazed Beef Skewers
- CRUDITÉ & DIP** [GF, V] 20  
Fresh Cut Carrots, Celery, Cherry Tomato, Cucumber, Radish, Peppers, Hummus Dip, Blue Cheese Ranch Dip

## VEGAN 16

- CAJUN FRIES** [GF, DF, V, VG]  
Cajun Style French Fries, Chipotle Aioli, Ketchup
- ABSOLUTELY VEGAN BITE** [DF, V, VG]  
Assorted Vegetable Potato Bites, Pimento Chili, Vegan Lemon Aioli
- 3 CLASSIC SAMOSAS** [V, VG, DF]  
Three Traditional Vegetarian Samosas, Vegan Ginger Aioli

## VEGETARIAN 16

- CLASSIC CAESAR SALAD** [V]  
Romaine, Classic Caesar Dressing, Herbed Crouton
- SWEET GARDEN SALAD** [GF, V, VG, DF]  
Spring Mixed Lettuce, Carrot, Beet, Cucumber, Cherry Tomato, Herb Balsamic Dressing
- SUMMER CAPRESE** [GF, V]  
Fresh Mozzarella, Tomatoes, Basil, Arugula, Balsamic Glaze, Extra Virgin Olive Oil

## FLATBREAD 22

- WILD MUSHROOM GOAT CHEESE FLATBREAD** [V]  
Wild Mushroom Duzelles, Goat Cheese, Herbs, Arugula, Balsamic Glaze
- MEAT LOVER FLATBREAD**  
Italian Sausage, Bacon, Pomodoro Sauce, 4-Mix Cheese, Basil
- BBQ CHICKEN FLATBREAD**  
BBQ Chicken, Sweet Corn Puree, Pomodoro Sauce, 4-Mixed Cheese, Basil

## MINI BURGERS 18

- 3 MINI BEEF BURGERS** [DF]  
Three Soft Potato Rolls, Prime Rib Beef Patties, Fresh Lettuce, Thousand Island Sauce, Shredded Pickles, Cherry Tomato
- 3 MINI BUFFALO CHICKEN BURGER**  
Three Soft Potato Rolls, Crispy Buffalo Chicken Patties, Fresh Coleslaw, Spicy Mayo, Cherry Tomato

## TACOS 16

- 3 FOGO ISLAND FISH TACOS** [DF, OW]  
Three Flour Tortillas, Golden Crispy Cod Strip, Coleslaw, Pico de Gallo, Chipotle Aioli, Lime
- 3 JERK CHICKEN TACOS** [DF]  
Three Flour Tortillas, Jerk Chicken, Coleslaw, Pico de Gallo, Chipotle Aioli, Lime
- 3 SPICY BEEF TACOS** [DF]  
Three Flour Tortillas, Spiced Ground Beef, Coleslaw, Pico de Gallo, Chipotle Aioli, Lime

## BOWLS 22

- BEEF RICE BOWL** [GF]  
Stir Fry Beef, Assorted Vegetables, Ginger Soy Sauce, Jasmine Rice, Alfalfa Sprouts, Lime
- CHICKEN RICE BOWL** [GF]  
Stir Fry Chicken, Assorted Vegetables, Ginger Soy Sauce, Jasmine Rice, Alfalfa Sprouts, Lime
- SHRIMP RICE BOWL** [GF, OW]  
Stir Fry Black Tiger Shrimp, Assorted Vegetables, Ginger Soy Sauce, Jasmine Rice, Alfalfa Sprouts, Lime

## PASTA 22

- SHRIMP SCAMPI** [OW]  
Three Black Tiger Shrimps, Creamy Scampi Sauce, Crushed Garlic, Linguine Pasta, Parsley
- COCONUT CHICKEN** [DF]  
Chicken, Coconut Rose Sauce, Penne Pasta, Herbs
- MUSHROOM BOLOGNESE** [DF, V, VG]  
Plant-based Mushroom Bolognese, Pomodoro Sauce, Pasta of the day, Herbs

## STEAK FRITES

- All Steak Frites served with French Fries, and choice of Chimichurri or Peppercorn sauce.
- 12oz Striploin Steak (USDA Prime)** 68
- 8oz Filet Mignon (USDA Prime)** 78
- 14oz Ribeye Steak (USDA Prime)** 88

PLUS APPLICABLE 20% SERVICE FEES & HST // UPDATED AUGUST 26TH, 2022

[GF = Gluten Free - DF = Dairy Free - V = Vegetarian - VG = Vegan - OW = Ocean Wise Sustainable Product ]

# STEAK PLATTERS

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## **TOMAHAWK PLATTER** **280**

50oz Black Angus Tomahawk Steak, 45 Days Aged

## **GRAND PLATTER** **395**

(2) 18oz Black Angus Ribeye Steak, (2) 16oz Black Angus New York Striploin, 12oz Miami Rib

## **THE SIX PLATTER** **650**

(2) 45 Days Aged 50oz Black Angus Tomahawk Steak, (2) 16oz New York Striploin, (2) 12oz Black Angus Miami Rib

## **SIDES**

French Fries	\$16
Smashed Potatoes	\$16
Seasonal Vegetables	\$16
Mushroom Caps	\$16
Mixed Root Vegetables	\$16

## **SELECT YOUR ADD-ON PROTEIN FROM THE GRILL**

Extra Colossal Black Tiger Shrimp	(4pc) \$48	(8pc) \$85	(12pc) \$125
Premium Lamb Rack	(4pc) \$48	(8pc) \$85	(12pc) \$125
Miami Rib	(12oz) \$48	(24oz) \$85	(36oz) \$125

## **DESSERTS**

<b>Fruit Platter</b> Assorted seasonal fruits		(Sm) \$38	(Lg) \$78
<b>Cheesecake Platter</b> Oreo Cookie Crumble, Mango Key Lime, Triple Vanilla	(1pc) \$12	(2pc) \$20	(6pc) \$68

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## CHAMPAGNE & WINES

### SPARKLING WINES

	5 OZ. GLASS	BOTTLE
<b>2020</b> CAMPO DEL PASSO, PROSECCO, D.O.C., <i>Veneto, Italy</i>	20	99
DOMAINE ROYET, BRUT, CREMANT DE BOURGOGNE, <i>Burgundy, France</i>		110

### ROSÉ WINE

<b>2021</b> LA BELLE MONTAGNE, DOMAINE LA GRANDE BAUQUIÈRE, <i>France</i>	18	99
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### CHAMPAGNE

ACE OF SPADES METHUSALEH		7,500
CRISTAL JÉROBOAM - 1999		6,500
ACE OF SPACES JÉROBOAM		4,400
DOM PERIGNON JÉROBOAM - 2003		2,900
ACE OF SPADES MAGNUM		2,400

DOM PERIGNON ROSÉ MAGNUM - 2000 1.5L		1,950
ACE OF SPADES ROSÉ (PINK BOTTLE EDITION) 750 ML		899
CRISTAL - 2005 750 ML		900
CRISTAL - 2006 750 ML		700
DOM PERIGNON ROSÉ - 2006 750ML		990
DOM PERIGNON - 2006 750ML		990
DOM PERIGNON - 2004 750ML		990
DOM PERIGNON - 2009 750ML		850
MOËT CHANDON (LIMITED GOLD EDITION)1.5L		495
MOËT CHANDON (ROSE, IMPERIAL, NECTOR IMPERIAL)750ML		275
BELAIR ROSÉ 750ML		250
CUVEE ALEXANDRE, 1ER CRU		220

### WHITE WINES

	5 OZ. GLASS	BOTTLE
<b>2021</b> GEOGRAFICO, PINOT GRIGIO, D.O.C., <i>Veneto, Italy</i>	16	89
<b>2021</b> COTES DU RHONE, <i>Rhone, France</i>	17	89
<b>2016</b> BOURGOGNE, DEUX ROCHE, <i>Burgundy, France</i>		119
<b>2020</b> SANCERRE, DOMAINE CHAVET, <i>Loire, France</i>		135
<b>2020</b> CHABLIS, DOMAINE MALANDES, <i>Burgundy, France</i>		135

### RED WINES

	5 OZ. GLASS	BOTTLE
<b>2019</b> CROTTA, MALBEC, MENDOZA, ARGENTINA		90
<b>2019</b> SILVER TRAIL, CARBENET SAUVIGNON, <i>California, U.S.A.</i>		99
<b>2018</b> SER PRIMO, SUPER TUSCAN, <i>Tuscany, Italy</i>	18	99
<b>2013</b> QUADRUS, <i>Douro, Portugal</i>		120
<b>2007</b> BARBARESCO, CA' DU RABAJA, DOCG, <i>Piemonte, Italy</i>		215
<b>2008</b> DOMAINE GIRAUD CHATEAUNEUF-DU-PAPE TRADITION, <i>Rhone, France</i>		235
<b>2018</b> CAKEBREAD CELLARS, <i>Napa Valley, U.S.A.</i>		325
<b>2018</b> TIGNANELLO, ANTINORI, <i>Tuscany, Italy</i>		350
<b>2009</b> LASSÉGUE GRAND CRU, <i>Saint-Emilion, France</i>		395
<b>2005</b> CHEVALIER DE LASCOMBES, <i>Margaux, France</i>		495

ALL THE WINES WERE CAREFULLY SELECTED BY OUR CERTIFIED SOMMELIERS.  
PLUS APPLICABLE 20% SERVICE FEES & HST // UPDATED SEPTEMBER 9TH, 2022



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## CHAMPAGNE & WINES

### TEQUILA

	<b>BOTTLE</b>
CLASE AZUL REPOSADO 750ML	795
DON JULIO 1942 750ML	850
PATRON ANEJO 750ML	425
PATRON SILVER 750ML	385
1800 ANEJO 750ML	325
1800 REPOSADO 750ML	325
1800 BLANCO TEQUILA 750ML	325

### VODKA

BELVEDERE ULTRA MAGNUM 6L	1,900
BELVEDERE SUPER MAGNUM 3L	995
BELVEDERE 750ML	260
GREY GOOSE REHOBOAM 4.5L	1,600
GREY GOOSE MAGNUM 1.75L	590
GREY GOOSE 750ML	265
CIROC REGULAR 750ML	265
CHOPIN POTATO VODKA 750ML	255
TITO'S 750ML	255

### COGNAC

RICHARD HENNESSY 750ML	10,990
RÉMY MARTIN LOUIS XIII 750ML	9,990
RÉMY MARTIN XO 750ML	899
RÉMY MARTIN 1738	480
HENNESSY XO 750ML	850
HENNESSY VSOP 750ML	420
HENNESSY VS 750ML	340

### WHISKEY

JOHNNIE WALKER BLUE LABEL 750ML	690
JOHNNIE WALKER BLACK LABEL 750ML	380
JACK DANIELS 750ML	260
CROWN ROYAL 750ML	250

### RUM

BACARDI (BLACK, WHITE, GOLD) 750ML	260
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### GIN

BOMBAY SAPPHIRE 750ML	260
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DOMESTIC		IMPORTED	
COORS LIGHT MOLSON CANADIAN <b>SINGLE</b>	8	HEINEKEN SOL <b>SINGLE</b>	9
<b>BUCKET OF 6</b>	45	<b>BUCKET OF 6</b>	50
<b>BUCKET OF 12</b>	90	<b>BUCKET OF 12</b>	100

## Grand Bizarre Sushi Bar + Grill Food Menu

### nigiri + sashimi (priced per pair)

ebi	8
<i>tiger shrimp</i>	
sake	13
<i>salmon</i>	
mutsu	14
<i>butterfish</i>	
maguro	17
<i>tuna</i>	
hamachi	17
<i>yellowtail</i>	

### makimono (priced per roll)

yam shitake	16
<i>with avocado, cucumber, mango coulis</i>	
coconut crusted shrimp	18
<i>with avocado, frisée lettuce, spicy garlic kewpie</i>	
spicy salmon	19
<i>with black tobiko, avocado, sesame, dill, spicy garlic kewpie</i>	
tuna crispy rice	20
<i>with spicy garlic kewpie and jalapeño</i>	
spicy tuna crispy shrimp	22
<i>with avocado, crispy shrimp tossed in spicy garlic kewpie, sprouts</i>	

### salad

classic caesar salad	16
<i>romaine heart with caesar dressing and house-made herbed croutons</i>	
cucumber salad	16
<i>with sesame vinaigrette</i>	
asian pear greens	18
<i>organic baby greens, Asian pear, mango, grapefruit, apple citrus dressing</i>	

### cold plate

beef tataki	24
<i>seared USDA angus striploin, ponzu, chives</i>	
tuna tartare	24
<i>with yuzu ponzu shoyu, sweet peppers, cucumber, wasabi avocado cream, garlic aioli, sesame oil, served with crispy wonton chips</i>	
yuzu shoyu hamachi	26
<i>with jalapeño, yuzu shoyu, chili sesame cilantro oil</i>	

### hot plate

grilled skewers	16
<i>5-pcs. chicken with teriyaki sauce</i>	
<i>4-pcs. beef with teriyaki sauce</i>	
<i>4-pcs. lamb with chimichurri</i>	
crispy shrimp	18
<i>tossed in spicy garlic kewpie</i>	
panko-crust chicken	32
<i>with three-mustard miso sauce</i>	
grilled salmon	39
<i>with thai basil aioli</i>	
grilled colossal black tiger shrimp	48
<i>4 pcs.</i>	
grilled rack of lamb	48
<i>4 pcs. with chimichurri</i>	

### steak

*served with your choice of chimichurri, peppercorn, or teriyaki*

12oz striploin steak	68
<i>USDA angus</i>	
8oz filet mignon	78
<i>USDA prime</i>	
14oz ribeye steak	88
<i>Canada AAA</i>	
6oz japanese A5 wagyu	200
<i>miyazaki prefecture</i>	
50oz tomahawk steak	280
<i>45-day dry-aged, USDA black angus</i>	

### side

sushi rice	6
edamame	8
<i>with sea salt</i>	
house fries	8
<i>with wasabi aioli</i>	
broccolini	18
asparagus and baby carrots	18
grilled mixed mushrooms	20
<i>shitake, oyster, king oyster tossed with egg miso</i>	

### dessert

mochi ice cream trio	10
<i>green tea, strawberry, chocolate</i>	
mango cheesecake	15
<i>house-made mango jam and passion fruit purée with fresh mango chunks and graham base</i>	
matcha crepe cake	17
<i>layers of buttery thin crepes sandwiched with Matcha Chantilly</i>	