

# Raw Bar

**OYSTERS** - Oysters are served a la carte on shaved ice with lemon, lime, freshly grated horseradish and a selection of sauces

**ASSORTED HALF-DOZEN (6 pcs)** / 27

**RASPBERRY POINT, P.E.I.** / 4.5  
Medium size, salty, firm, clean finish

**BEAU SOLEIL, NEW BRUNSWICK** / 4.5  
Small cocktail oyster, salty, crisp light texture, mild finish

**SUN SEEKER, BRITISH COLUMBIA** / 5.25  
Medium size, both salty and sweet, subtle creaminess

## SOUP

**CHARRED TOMATO PUREE** / 18  
Gruyier toast, bacon jam, crispy basil

**SPICY CORN THAI PUREE** / 18  
Grilled corn, scallions, crispy wonton

## APPETIZERS & SALADS

**CAESAR SALAD** / 23  
Chopped romaine lettuce, grilled sweet corn, shaved Grana Padano, smoked bacon, fresh lemon

**CHARRED OCTOPUS** / 38  
Charred marinated octopus, sherry brown butter potatoes, blistered shishito peppers black garlic kewpie

**BIBB & ARTISANAL GREENS** / 21  
*- can be served plant based -*  
Apple cider and red onion vinaigrette, gremolata bread crumb, crispy shallots, shaved pecorino

**ARTICHOKE SALAD** / 27  
Lemon-olive oil marinated artichokes, watercress, shaved Grana Padano, rosemary croutons, crispy basil

**TUNA POKE TOSTADA** / 37  
Chili-lime marinated tuna poke, ikura, avocado puree, pickled jalapeno, mango yolk

**BEEF CARPACCIO** / 27  
Truffle aioli, croutons, shaved Grana Padano, arugula

**GRILLED LAMB CHOP** / 20 per chop  
Red wine jus

**GRADE 'A' QUEBEC FOIE GRAS** / 38  
Seared foie gras, toasted walnuts, quince, pear & seabuck thorn chutney, brioche

## PASTA, RISOTTO & GNOCCHI

**SEAFOOD SPAGHETTINI** / 45  
Grilled scallop, calamari, prawns, steamed clams, aglio e olio

**TAGLIATELLE BOLOGNESE** / 33  
Ragout of pork, beef & veal, fresh basil, shaved Grana, D.O.P. tomato sauce

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

**WILD MUSHROOM RISOTTO** / 39  
Foraged wild mushrooms, shaved summer black truffles

TERRA

Rustey's  
AT BLUE

FRANCOBOLLO  
POSTO ITALIANO

RESTAURANT  
SARPA



## CLASSIC TERRA

### STUFFED CRISPY PORTOBELLO / 34

- deliciously plant based -

Panko crusted portobello stuffed with herbed vegan mozzarella, roasted garlic-tomato jam, garlic fried rapini

### CRACKLING OVEN ROASTED CHICKEN / 38

Seasonal vegetables, mashed potatoes, red wine jus

### AUSTRALIAN RACK OF LAMB / 77

Roasted honey-mustard-pistachio crusted, seasonal vegetables, mashed potato, red wine jus

### CORNISH GAME HEN / 42

Truffle mash, glazed heirloom carrots, red wine veal jus

## FRESH FISH & SHELLFISH

### BRANZINO FILET / 47

Grilled Belgian endive, sauteed swiss chard, grilled lemon

### GRILLED ASSORTED FISH & SHELLFISH / 47

Seasonal vegetables, ciopino sauce

### ARCTIC CHAR / 49

Pan Seared - Sauteed snow pea leaves, miso-salmon roe beurre blanc

### LIVE NOVA SCOTIA LOBSTER / 109

Hand cut fries, drawn butter

### HALIBUT / 55

Pan roasted halibut crusted with lemon herb bread crumbs, morel mushroom stuffed with lobster and shrimp, glazed sunchoke, celery root puree, roasted garlic annatto oil

### DELUXE SEAFOOD PLATTER / 350 serves two

King crab, grilled lobster, prawns, diver scallops, calamari hand cut fries, drawn butter

## PRIME CUTS - All Steaks are Aged a Minimum of Six Weeks and Served 'Steak House Style' -

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

8 oz BEEF FILET - Canadian 'AAA' - / 59

12 oz STRIPLOIN - Canadian 'Prime' - / 65

14 oz RIBEYE - 'USDA Prime' - / 84

12 oz DRY AGED RIBEYE / 105

- 50 Day Dry Aged Canadian Prime -

24 oz BONE-IN RIB STEAK - 'USDA Prime' - / 120

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

MONSTER CARVE 40 oz / 195

Porterhouse for Two

## Enhance Your Steak

Grilled Prawns (3 pieces) / 25

King Crab (1/2 pound) / 95

Grilled Scallops (2 pieces) / 34

Pan Seared FoieGras (3 ounces) / 34

## SIDES

### VEGETABLES / 15

Mixed Seasonal Vegetables  
Sauteed Wild Mushrooms  
Garlic Fried Rapini  
Sauteed Swiss Chard

### STARCH / 12

Mashed Potatoes  
Hand Cut Fries

Truffle Fries / 15

### PASTA / 18

Pan Seared Potato Gnocchi  
Wild Mushroom Risotto

For more than 28 years, three men, four 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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