



to start

MUSSELS ☉

coconut milk, pineapple red thai curry sauce, turmeric 20

CAESAR SALAD ☉

parmesan, smoked crispy capers, house made bacon bits & crouton 16

STUFFED GARLIC BREAD

mozzarella, parmesan, herb butter, romesco, truffle mist 10

PRAWNS ☉

flamed tableside, sambuca, red pepper, shallot, scallion ginger love 20

WAGYU BEEF CARPACCIO ☉

crispy onions, sesame seeds, cashew, crostini, spicy thai beef dressing 22

ONION RING

stuffed with filet mignon, panko, provolone, mango chutney, smoked honey mustard aioli 14

BEET SALAD ☉

beet purée, orange segments, goat cheese whip, almond oat crumble, orange vinaigrette, beet powder 15

TEMPURA BACON ☉

applewood smoked bacon, pepperoncini, maple chive smoked sour cream 16

AHI TUNA CARPACCIO ☉

cucumber flower, cilantro, arugula, sesame soy sweet sauce, root vegetable chips 18

steak

aged 50 days. seasoned w/our signature rub

A la carte. Select your protein below and then choose some sides to share family style. 2-3 sides per couple is recommended. all steaks garnished with crispy onions

BONE-IN RIBEYE 20oz ☉

angus reserve prize selection beef, grass fed, corn & wheat finish, High River, Alberta 95

BONE-IN NY STRIPLOIN 14oz ☉

northern gold AAA+, 100% premium canadian beef, grass fed & finished with the highest quality of grain, Brooks, Alberta 72

FILET MIGNON 10oz ☉

northern gold AAA+, 100% premium canadian beef, grass fed & finished with the highest quality of grain, Brooks, Alberta 92

WAGYU STRIPLOIN 8oz ☉

california cut, high mountain grass fed, snake river farms, Idaho 21 per ounce

PORTERHOUSE 24oz ☉

northern gold AAA+, 100% premium canadian beef, grass fed & finished with the highest quality of grain, Brooks, Alberta 139

TABLESIDE TOMAHAWK 55oz ☉

double R ranch, US choice, soybean & corn fed, carved tableside, Pacific Northwest 248 (subject to availability)

DELMONICO 10oz ☉

northern gold AAA+, 100% premium canadian beef, grass fed, finished with the highest quality of grain, Brooks, Alberta 65

PETITE FILET MIGNON 5oz ☉

northern gold AAA+, 100% premium canadian beef, grass fed & finished with the highest quality of grain, Brooks, Alberta 46

land & ocean

CHICKEN SUPREME 7oz ☉

foraged mushrooms, hunter sauce 28

LAMB SHANK ☉

green chillies, smoked paprika, cumin, lamb reduction 38

CRISPY QUINOA CAKES ☉

lemon zest, market vegetables, coconut milk, tumeric, pineapple red thai curry sauce 25

AHI TUNA 5oz ☉

seared rare, chilli & sesame rubbed, ponzu vinaigrette 33

PRAWN LINGUINE

trap caught prawns, brandy flambée, arugula, white wine garlic cream sauce 29

SABLEFISH 6oz ☉

almond oat crumble, romesco sauce 39

sides

GORGONZOLA MASHED POTATO ☉

yogurt, horseradish, gorgonzola 13

MARKET VEGETABLES ☉

ask your server for today's seasonal selection 12

STEAK FRIES ☉

garlic, shaved parmesan, white truffle oil, house made ketchup 12

QUINOA FRIED RICE ☉

spanish onion, peas, carrot, free range egg, oyster sauce 12

BRUSSEL SPROUTS ☉

applewood smoked bacon, toasted almond, okanagan meadow vista honey 14

FORAGED MUSHROOMS ☉

scallion ginger love 13

LOBSTER MAC & CHEESE

nova scotia lobster, ONYX cheese blend, panko, béchamel sauce, white truffle oil 19

sauces & add ons

PORT DEMI GLACE 4
BRANDY PEPPERCORN 4
BEARNAISE 4 ☉

LOBSTER OSCAR 18 ☉
ALASKAN KING CRAB 40 ☉
BLUE CHEESE BUTTER 4 ☉
FOIE GRAS BUTTER 13 ☉

CHICAGO 4
PITTSBURGH 4
ENGLISH 4



desserts

MAPLE BACON CHEESE CAKE

pecans, vista d'oro farms orchard pear & tonka bean compote,
candied bacon garnish 10

FRESHLY BAKED CHOCOLATE CHUNK COOKIE

french vanilla ice cream, balsamic caramel sauce 10
*please allow 10-15 minutes for your
dessert to be freshly baked

CRÈME BRÛLÉE

maldon salt, butterscotch 10

dessert wines

SPEARHEAD "LATE HARVEST"

riesling, okanagan valley, BC, 2017 (375ml) 10/65

CHATEAU SUDUIRAUT

sauternes, bordeaux, france, 2004 (375ml) 190

after dinner drinks

TOFFEE NUT COFFEE 10z

butter ripple schnapps, frangelico 8½

TAYLOR FLADGATE "10 YEAR TAWNY" 20z

douro, portugal, n/v 15

HOUSE COFFEE 10z

dark rum, sambucca, baileys 8½

PENFOLDS "20 YEAR GRANDFATHER TAWNY" 20z

barossa, australia, n/v 19

coffee & tea

DRIP COFFEE 5

AMERICANO 6

ONYX LATTE 6½

ONYX CAPPUCCINO 6½

PREMIUM WHOLE LEAF TEA 5

PRIME RIB SUNDAYS

Back by popular demand!

Join us on Sundays for 40 day aged slow roasted Black Angus AAA Prime Rib.

Seasoned with **ONYX** signature steak rub & served with yorkshire pudding for only \$34.95

Reservations required



TAKE HOME A 9oz JAR OF OUR
FAMOUS SIGNATURE RUB FOR ONLY 15.95

great on steak, pork, chicken, lamb,
and of course popcorn!

To purchase a jar, ask your server