



**WEDGE SALAD BRUSCHETTA** ☺

arugula, applewood smoked bacon, cherry tomato, pickled radish, crispy onions, blue cheese dressing 14

**CAESAR SALAD** ☺

romaine, brussel sprout leaves, parmesan, applewood smoked bacon, crispy sumac spiced chickpeas 16

**STUFFED GARLIC BREAD**

mozzarella, parmesan, herb butter, romesco, truffle mist 11

**PRAWNS** ☺

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

**WAGYU BEEF CARPACCIO** ☺

shaved parmesan, capers, cayenne, arugula, foraged mushrooms, bearnaise 20

**CRAB CAKE**

dungeness crab, pickled radish, lemon pepper aioli 18

**MUSSELS** ☺

coconut milk, turmeric, pineapple red thai curry sauce 21

**ARUGULA SALAD** ☺

poached pear, goat cheese fritter, candied pecan, port wine dressing 15

**ARANCINI**

foraged mushroom, truffle oil, toasted almond, roasted tomato pistou sauce 14

**TUNA TARTARE** ☺

hickory smoked, cucumber, tobiko, avocado mousse, wasabi mayo, sauce tartare 19

entrees

**CHICKEN SUPREME** 7oz ☺

potato pave, asparagus, foraged mushrooms, hunter sauce 34

**LAMB SHANK** ☺

green chillies, smoked paprika, cumin, shaved almond, potato puree, lamb reduction 44

**MUSHROOM RISOTTO** ☺

portobello, button, & cremini mushroom, white truffle oil, mascarpone, manchego 28

**SHORT RIB** ☺

braised, potato puree, blue cheese crust, crispy onion, pickled radish, braised beef reduction 38

**YELLOWFIN TUNA** 5oz ☺

seared rare, chilli rub, garlic parmesan steak fries, lemon caper aioli 35

**PRAWN LINGUINE**

brandy flambée, arugula, chili flake, white wine garlic cream sauce 34

**LOBSTER RISOTTO** ☺

asparagus, smoked paprika, cayenne, parmesan, mascarpone, truffle oil 35

premium steak

aged 50 days, seasoned w/our signature rub

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

**PETITE FILET MIGNON** 5oz 39 **FILET MIGNON** 10oz 78 **DELMONICO** 10oz 69 **BONE-IN NY STRIPLOIN** 14oz 79 **PORTERHOUSE** 24oz 149

northern gold AAA+, 100% premium canadian beef, grass fed & finished with the highest quality of grain, brooks, alberta ☺

**WAGYU STRIPLOIN** 8oz ☺

california cut, high mountain grass fed, snake river farms, Idaho 23 per ounce

**BONE-IN RIBEYE** 20oz ☺

angus reserve prize selection beef, grass fed, corn & wheat finish, high river, alberta 98

**TABLESIDE TOMAHAWK** 55oz ☺

double R ranch, USDA choice, soybean & corn fed, carved tableside, pacific northwest 249 (subject to availability)

sides

**GORGONZOLA MASHED POTATO** ☺

yogurt, horseradish, gorgonzola 13

**POTATO PAVÉ** ☺

duck fat, sea salt 13

**STEAK FRIES** ☺

triple cooked, garlic, parmesan white truffle oil, housemade aioli 12

**MARY'S BREADBOX ORGANIC VEGETABLES** ☺

sauce bearnaise 12

**ASPARAGUS** ☺

café de paris butter, lemon zest 15

**FORAGED MUSHROOMS** ☺

scallion ginger love 13

**BRUSSEL SPROUTS** ☺

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

**LOBSTER MAC & CHEESE**

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

sauces & add-ons

**STEAK SAUCES**

port demi glace 4  
brandy peppercorn 4  
bearnaise 4  
lobster oscar 18

**STEAK BUTTERS**

café de paris butter 4  
blue cheese butter 4  
foie gras butter 13

**ADD-ONS**

seared quebec foie gras 32  
alaskan king crab 40  
garlic butter prawns 16

**STEAK COOKERY**

chicago 4  
pittsburg 4  
english 4



## desserts

**MAPLE BACON CHEESE CAKE**  
pecans, whipped cream, candied bacon garnish 12

**CRÈME BRULEE TRIO**  
key lime pie, salted butterscotch, espresso 12

**FRESHLY BAKED CHOCOLATE CHUNK COOKIE**  
french vanilla ice cream, balsamic caramel sauce 12  
\*please allow 10-15 minutes for your dessert to be freshly baked

**POACHED PEAR**  
cinnamon, toasted almond, french vanilla ice cream,  
port wine reduction 12

## 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** 1oz  
butter ripple schnapps, frangelico 8½

**HOUSE COFFEE** 1oz  
dark rum, sambucca, baileys 8½

**TAYLOR FLADGATE "10 YEAR TAWNY"** 2oz  
douro, portugal, n/v 15

**PENFOLDS "20 YEAR GRANDFATHER TAWNY"** 2oz  
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 SUNDAY

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

Seasoned with ONYX signature steak rub & served with market vegetables,

yorkshire pudding 38.95

\*Prime Rib must be reserved 24 hours in advance.\*



**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