

Appetizers

CAESAR SALAD

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

CRAB CAKE

dungeness crab, pickled radish, lemon pepper aioli 19

ARANCINI

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

TUNA TARTARE

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

ARUGULA SALAD

poached pear, julienne apple & bell pepper, goat cheese fritter, candied pecan, port wine dressing 16

MUSSELS

coconut milk, turmeric, pineapple red thai curry sauce 22

WAGYU BEEF CARPACCIO

mascarpone truffle cream, stem ginger syrup, parmesan, pine nuts, hazelnut lime dressing 21

PRAWNS

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

WEDGE SALAD BRUSCHETTA

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

STUFFED GARLIC BREAD

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

Entrées

CHICKEN SUPREME

potato pave, asparagus, foraged mushrooms, hunter sauce 34

SHORT RIB

braised, potato puree, blue cheese crust, crispy onion, pickled radish, braised beef reduction 39

LOBSTER RISOTTO

asparagus, smoked paprika, cayenne, parmesan, mascarpone, truffle oil 36

MUSHROOM RISOTTO

portobello, button, & cremini mushroom, truffle oil, mascarpone, manchego 29

PRAWN LINGUINE

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

CIOPPINO

trap caught prawns, PEI mussels, fennel, crushed tomato, bell pepper, garlic toast point, house aioli 35

LAMB SHANK

green chillies, smoked paprika, cumin, toasted almond, potato puree, lamb reduction 38

YELLOWFIN TUNA

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

Premium Steak

*aged 50 days, seasoned w/our signature rub, served A La Carte.
all steaks garnished with crispy onions*

BONE-IN RIBEYE 20 oz

angus reserve prize selection beef, corn & wheat finish, high river alberta, grass fed 99

BONE-IN RIBEYE 30 oz

PEI blue dot reserve, top tier canadian AAA, potato finish, hand raised and hand picked, pasture fed 170

TABLESIDE TOMAHAWK 55 oz

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

WAGYU STRIPLOIN 8 oz

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

BONE-IN FILET MIGNON 10 oz

US choice, nebraska, grain finish, pasture fed 89

DELMONICO 8 oz

69

FILET MIGNON 10 oz

78

PORTERHOUSE 24 oz

149

PETITE FILET MIGNON 5 oz

39

BONE-IN NY STRIPLOIN 14 oz

79

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

Sides

Select your steak above and then choose some sides to share family style. 2-3 sides per 2 guests is recommended.

STEAK FRIES

triple cooked, garlic, shaved parmesan, white truffle oil, house made aioli 12

BRUSSEL SPROUTS

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

LOBSTER MAC & CHEESE

nova scotia lobster, ONYX cheese blend, béchamel sauce, white truffle oil 22

GORGONZOLA MASHED POTATO

yogurt, horseradish, gorgonzola 13

ASPARGUS

cafe de paris butter, lemon zest 16

FORAGED MUSHROOMS

scallion ginger love 13

POTATO PAVÉ

duck fat, tarragon, sea salt 13

MARY'S BREADBOX ORGANIC VEGETABLES

sauce bearnaise 12

Sauce & Add-ons

STEAK SAUCES

PORT DEMI GLACE	4
BRANDY PEPPERCORN	4
BERNAISE	4
LOBSTER OSCAR	22

STEAK BUTTER

CAFE DE PARIS BUTTER	4
BLUE CHEESE BUTTER	4
FOIE GRAS BUTTER	13

ADD-ONS

SEARED QUEBEC FOIE GRAS	32
GARLIC BUTTER PRAWNS	16

STEAK COOKERY

CHICAGO	4
PITTSBUR	4
GH	4
ENGLISH	

 INDICATES A GLUTEN FRIENDLY ITEM

 INDICATES IT CAN BE GLUTEN FRIENDLY (ASK US HOW)

18% automatic gratuity to parties of 8 or more.

Restaurant Chef Manuel Gomes

