

# ONYX

## First Course

Select One

### STUFFED GARLIC BREAD

mozzarella, parmesan, herb butter, romesco, truffle mist

### CAESAR SALAD

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

## Main Course

Select One

### CHICKEN SUPREME

potato pave, asparagus, foraged mushroom, hunter sauce

### SHORT RIB

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

### MUSHROOM RISOTTO

portobello, button, & cremini mushroom, white wine, mascarpone, manchego

59 per guest plus tax & 18% gratuity

59 menu not available for Friday/Saturday for the last two weekends of November and all weekends in December.

 INDICATES A GLUTEN FRIENDLY ITEM

 INDICATES IT CAN BE GLUTEN FRIENDLY (ASK US HOW)

prices and menu items subject to change due to supply chain issues

# ONYX

## First Course

Select One

### ARANCINI

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

### CAESAR SALAD

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

### WEDGE SALAD BRUSCHETTA

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

## Main Course

Select One

### LAMB SHANK

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

### PRAWN LINGUINE

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

### MUSHROOM RISOTTO

portobello, button, & cremini mushroom, white  
wine, mascarpone, manchego

## Dessert

Select One

### POACHED PEAR

cinnamon, toasted almond, french vanilla ice cream,  
port wine reduction

### CRÈME BRÛLÉE DUO

salted butterscotch, key lime

69 per guest plus tax & 18% gratuity

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# ONYX

## First Course

Select One

### ARANCINI

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

### CAESAR SALAD

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

### PRAWNS

sambuca, red pepper, shallot, scallion ginger love

## Main Course

Select One

### FILET MIGNON 5 oz

northern gold AAA+, 100% premium canadian beef, brooks, alberta, grass fed & finished with highest quality of grain, haricot vert, potato pave, port demi glace

### CHICKEN SUPREME

potato pave, asparagus, foraged mushroom, hunter sauce

### YELLOWFIN TUNA

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

### MUSHROOM RISOTTO

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

## Dessert

Select One

### MAPLE BACON CHEESECAKE

pecans, whipped cream, candied bacon garnish

### CRÈME BRÛLÉE DUO

salted butterscotch, key lime

79 per guest plus tax & 18% gratuity

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# For the Table

Select One

## STUFFED GARLIC BREAD

mozzarella, parmesan, herb butter, romesco, truffle mist

## WEDGE SALAD BRUSCHETTA

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

# First Course

Select One

## ARANCINI

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

## ARUGULA SALAD

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

## CRAB CAKE

dungeness crab, pickled radish, lemon pepper aioli

# Main Course

Select One

## DELMONICO 8 oz

northern gold AAA+, 100% premium canadian beef, brooks, alberta, grass fed & finished with highest quality of grain, haricot vert, potato pave, brandy peppercorn sauce

## SHORT RIB

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

## YELLOWFIN TUNA

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

## MUSHROOM RISOTTO

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

# Dessert

Select One

## CHOCOLATE CRIME SCENE

callebaut dark chocolate, grand marnier, cocoa powder, raspberry coulis

## CRÈME BRÛLÉE DUO

salted butterscotch, key lime

99 per guest plus tax & 18% gratuity

Upgrade your steak to Bone in Filet Mignon 10oz add \$25 per guest  
Upgrade your steak to 8oz Wagyu Striploin 8oz add \$105 per guest

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