

starters

LOBSTER & CRAB BISQUE 13
crab salad, gruyère toast

WAFFLE-CUT HOUSE CHIPS 13
blue cheese fondue, thick-cut bacon

SALMON & HAMACHI "NACHOS" 16
taro chips, plum dressing, mango, jalapeño, micro cilantro

JUMBO PRAWN COCKTAIL 22
tiger prawns, atomic horseradish, wasabi cocktail sauce

TOGARASHI-SPICED BLUE FIN TUNA 18
seared & served on a himalayan salt block, ponzu-daikon sauce

CAULIFLOWER TEMPURA 15
crispy mushrooms, sea beans, spicy creamy ponzu sauce

SHRIMP TEMPURA 18
spicy creamy ponzu sauce

CHARRED BC OCTOPUS 17 🌱
crushed fingerling potatoes, shaved fennel, preserved lemon, romesco sauce

YELLOWTAIL COLLAR 16
togarashi spiced hamachi, radish salad, lemon & lime zest, ponzu dressing

DUNGENESS CRAB CAKE 22 🌱
sea bean & fennel salad, vadouvan-spiced curry aioli

STEAK TARTARE 17
grainy mustard, capers, horseradish, quick-cured egg yolk, house chips

WHIPPED BURRATA CHEESE & BASIL 17
charred orange, pomegranate, toasted pistachio, grilled toast, minus 8 vinegar

QUEBEC FOIE GRAS 24
seared foie gras & mousse, cherry gastrique, toasted brioche, candy walnuts

from the garden

BELGIAN & RED ENDIVE 15
okanagan happy day's goat cheese, gala apples, medjool dates, marcona almonds, sherry-tarragon dressing

STEAKHOUSE TOMATO 16
hothouse tomatoes, romaine, thick cut bacon, blue cheese dressing

CAESAR 14
romaine & shaved brussels sprouts, pecorino cheese, crispy sumac-spiced chickpeas

ROASTED BEET SALAD 15
red & golden beets, watercress, grapefruit, avocado, pumpkin seed, yogurt green goddess dressing

SUSHI BAR SALAD 16
sashimi selection of fish, spun daikon & carrot, avocado, cucumber, toasted sesame dressing

chilled seafood bar

CAVIAR SELECTION "MP"
beluga | osetra | sevruga | northern divine 🌱

UNI TACOS 17
local sea urchin, crispy nori, guacamole, cucumber, yuzu kosho

SURF AND TURF ROLL 34
angus reserve filet, nova scotia lobster, pickled wasabi

ROCK THE KAZ-BOMBE 36
japanese A-5 wagyu, local uni, shiso, ponzu
12 ea additional pcs

CEVICHE TASTING 15 🌱
pacific pink bay scallops, sidestripe shrimp & plantain chips

SEASONAL OYSTERS 3.5 🌱
west coast: kusshi, kumamoto, fanny bay, royal miyagi
east coast: pink moon, beausoleil, raspberry point

1/2 LB STEAMED MANILA CLAMS 12 🌱

1/2 LB PEEL & EAT WIDE SIDE-STRIPED SHRIMP 17 🌱

1/2 NOVA SCOTIA LOBSTER 33

1/2 DUNGENESS CRAB 28 🌱

1/2 LB ALASKAN KING CRAB 38 🌱

SEAFOOD SELECTION FOR TWO 98
pink bay scallop ceviche, oysters, steamed clams, peel & eat shrimp
dungeness crab, king crab, lobster

SEAFOOD SELECTION FOR FOUR 196
pink bay scallop ceviche, oysters, steamed clams, peel & eat shrimp
dungeness crab, king crab, lobster

surf & turf

CAULIFLOWER STEAK (vg) 23
pistachio pesto, oven roasted tomatoes,
king trumpet mushrooms, charred broccolini

**ENGLISH PEA & MINT
RISOTTO 24**
oven dried tomatoes, saffron pickled shallot,
parmesan reggiano

WHOLE BRANZINO 39
caponata, shaved fennel, pine nut salad

HOKKAIDO SCALLOPS 41
carrot & jalapeño purée, crispy guanciale,
saffron fregola, minus 8 vinegar

BC KING SALMON 31
maple soy glaze, water chestnuts, shiitake
mushrooms, potato dauphinoise

AHI TUNA 34 🌱
sushi rice crispy cakes, shishito peppers,
sesame-dashi sauce

NOVA SCOTIA LOBSTER 66
baked & stuffed, ritz cracker crust,
old bay vegetable boil

SEAFOOD MIXED GRILL 45
spiced jumbo prawns, hokkaido scallops,
ahi tuna, leek fondue, grilled spring onion

CHICKEN BREAST 29
english pea risotto, pickled shallot,
charred broccolini

IDAHO WAGYU BURGER 24
caramelized onions, taleggio cheese,
black truffle dressing, house fries
tuxedo style – add foie gras 22

OPAL VALLEY LAMB DUO 45
double chop & t-bone, pistachio, gnocchi,
snap peas, rosemary jus

SURF & TURF 47
ribeye “delmonico” & tempura shrimp,
potato purée, heirloom carrots, peppercorn sauce

FIRED UP

cooked at 1200° in our broiler

FLAT IRON 31
rich-chuck flavor, the butcher's cut
10oz. ANGUS RESERVE

CENTER CUT RIBEYE 35
boneless, the delmonico cut
10oz. ANGUS RESERVE

STRIPLOIN 37
well marbled, the ambassador's cut
12oz. ANGUS RESERVE

RIB CAP 45
extreme marbling, our favorite cut
10oz. ANGUS RESERVE

PETITE FILET MIGNON 42
the leanest & most tender cut
6oz. ANGUS RESERVE

FILET MIGNON 52
for the victor
9oz. ANGUS RESERVE

BONE IN STRIPLOIN 55
well marbled, kansas city cut
18oz. USDA PRIME

TOMAHAWK TO SHARE 160
the show-stopper
50oz. USDA PRIME

COWBOY RIBEYE 65
bone-in, rich & juicy
20oz. USDA PRIME

PORTERHOUSE 92
best of both - striploin & tenderloin
28oz. USDA PRIME

RIBEYE 69
intense, buttery flavor
12oz. SNAKE RIVER FARMS, WAGYU

A-5 STRIPLOIN 21/oz.
the highest graded & finest wagyu beef
6oz. OR 8oz. JAPANESE WAGYU

ADD TO YOUR STEAK:

blue cheese 5
nova scotia lobster 33
king crab 38
hokkaido scallops 14
shrimp scampi 17
quebec foie gras 22

SAUCES:

chimichurri 2.5
béarnaise 2.5
peppercorn 2.5
trio 6.5

you & i

OLD BAY VEGETABLE BOIL 9
seasonal market selection & potatoes

PAN SPINACH (vg) 9
caramelized & crisp shallots, lemon

ROASTED MUSHROOMS (vg) 10
cipollini onions, lipstick peppers

CHARRED BROCCOLINI 10
pine nuts, carrot & jalapeño purée

BRUSSELS SPROUTS 10
a la ritz, crisp bacon & cheesy crackers

ONION RING STACK 10
pretzel-crust, mustard sauce

TRIPLE COOKED FRIES 10
truffle & chive aioli

MASHED POTATOES 10
yukon gold, butter & more butter

BAKED POTATO 11
burrata cheese, crispy pork cheeks

MAC&CHEESE WAFFLE 12
five-cheese blend, cheese fondue