

## starters

### SEASONAL ICED FRUIT 13

kaffir lime leaves, toasted coconut

### CAESAR SALAD 14

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

### BELGIAN & RED ENDIVE SALAD 15

gala apples, medjool dates, marcona almonds, okanagan happy day's goat cheese, sherry-tarragon dressing

### CAULIFLOWER TEMPURA 15

crispy mushrooms, sea beans, spicy creamy ponzu sauce

### WHIPPED BURRATA CHEESE & BASIL 17

charred orange, pomegranate, toasted pistachio, grilled toast, minus 8 vinegar

### UNI TACO 17

local sea urchin, crispy nori, guacamole, cucumber, yuzu kosho

### JUMBO PRAWN COCKTAIL 22

tiger prawns, atomic horseradish, wasabi cocktail sauce

### 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

## sushi

### NIGIRI (1PC)

SHRIMP 4

HOKKAIDO SCALLOP 5

HAMACHI 5

SEA BREAM 5

SEA URCHIN 6

BLUEFIN TUNA 6

ALBACORE TUNA 4

CHU TORO TUNA 7

SALMON 4

MACKEREL 4

EEL 6

### SASHIMI (3PCS)

SHRIMP 9

HOKKAIDO SCALLOP 11

HAMACHI 12

SEA URCHIN 15

BLUEFIN TUNA 13

ALBACORE TUNA 10

CHU TORO TUNA 17

SEA BREAM 11

SALMON 11

### ABURI/TORCHED (6PCS)

KARASHI-SU-MISO SALMON 16  
rice vinegar, japanese mustard

SESAME TUNA 17  
sesame oil, black sesame

UNAGI 19  
bbq freshwater eel, sweet chili

### MAKI/ROLLS (8PCS)

KAPPA (vg) 8  
nori, cucumber, wasabi

SHIITAKE MUSHROOM (vg) 12  
kinoko sauce, crispy onion,  
toasted black sesame seeds

AVOCADO CRUNCH (vg) 14  
avocado, cucumber, mango,  
shiso aioli, puffed rice

CALIFORNIA 15  
blue crab, sesame seeds,  
avocado, cucumber, tobiko,  
yuzu mayonnaise

ALBACORE TUNA 15  
brown butter, scallion

SHRIMP 17  
basil oil, salsa verde

DYNAMITE 14  
tempura tiger shrimp, avocado,  
chive, mango sauce, nanami togarashi

SPICY SALMON 15  
endive, scallion, sesame-  
sriracha sauce

SPICY TUNA 15  
ahi tuna, scallion, cucumber

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

## chilled seafood bar

### CAVIAR SELECTION "MP"

beluga | osetra | sevruga | northern divine

### SEASONAL OYSTERS 3.5

WEST COAST	EAST COAST
kusshi, kumamoto	pink moon, beausoleil,
fanny bay, royal miyagi	raspberry point

### STEAMED MANILA CLAMS 12 HALF POUND

### PEEL&EAT SIDE-STRIPE SHRIMP 17 HALF POUND

### DUNGENESS CRAB 28 HALF CRAB

### NOVA SCOTIA LOBSTER 33 HALF LOBSTER

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

## dim sum

STEAMED VEGETABLE DUMPLING 10  
SHRIMP DUMPLING 12  
XO CRYSTAL LOBSTER DUMPLING 13

NORTHERN DIVINE CAVIAR SHU MAI 13  
STEAMED CHICKEN & GINGER BUN 10  
CRISPY SHRIMP SPRING ROLL 10

SIGNATURE CRISP CHICKEN & MUSHROOM 12

## eggs & such

**EGG WHITE FRITTATA 18**  
fingerling potatoes, confit tomatoes, mushrooms,  
goat cheese, arugula

**LOBSTER FRITTATA 26**  
roasted zucchini & squash, salsa verde

**VICTOR EGG BENEDICT 19**  
mac & cheese waffle, thick bacon,  
gruyère cheese fondue

**OSCAR EGG BENEDICT 26**  
crab cakes, poached eggs, broccolini,  
bearnaise sauce

**BUTTERMILK PANCAKES 17**  
strawberry, lemon curd & ricotta

**LIEGE WAFFLE 17**  
berries, whiskey caramel sauce

**CHICKEN & WAFFLE 21**  
crisp crusted chicken, mac & cheese waffle,  
cheesy sauce

## sides

PORK SAUSAGE 6      ROASTED MUSHROOMS 10  
TRIPLE COOKED FRIES 10      MAC & CHEESE WAFFLE 12

THICK CUT BACON 8

## toasts

**FRENCH TOAST 17**  
brioche, nutella whipped cream, hazelnut brittle

**AVOCADO & SMOKED SALMON 19**  
solly's bagel, pickled red onions, crushed eggs,  
sunflower shoots

**BELT 21**  
thick cut bacon, soft scrambled eggs, taleggio cheese,  
tomatoes, arugula

**FOIE GRAS FRENCH TOAST 24**  
seared quebec foie gras, foie gras mousse,  
cherry gastrique

## steaks

**WAGYU BREAKFAST BURGER 24**  
fried egg, thick bacon, tomato jam, triple cooked fries

**VICTOR STEAK & EGGS 28**  
filet mignon medallions, fried eggs, onion rings

**TOMAHAWK FOR THE TABLE 169**  
crushed fingerling potatoes, brussels sprouts,  
trio of sauces

**JAPANESE WAGYU STRIPLOIN 21 PER OZ**  
6oz, 8oz, or choose your weight (minimum 6oz)

ADD

**QUEBEC FOIE GRAS 22**

**1/2 NOVA SCOTIA LOBSTER 33**

**1/2LB ALASKAN KING CRAB 38**