

starters

SEASONAL ICED FRUIT 14

kaffir lime leaves, toasted coconut

CAESAR SALAD 15

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

BELGIAN & RED ENDIVE SALAD 16

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

WHIPPED BURRATA CHEESE & BASIL 18

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

UNI TACO 18

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

JUMBO PRAWN COCKTAIL 23

tiger prawns, atomic horseradish, wasabi cocktail sauce

DUNGENESS CRAB CAKE 23 🍣

sea bean & fennel salad, vadouvan-spiced curry aióli

STEAK TARTARE 19

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

sushi

NIGIRI (1PC)

salmon 4

hamachi 5

sea bream 5

scallop 6

sea urchin 7

cho toro tuna 7

bluefin tuna 7

shrimp 4

mackerel 4

SASHIMI (3PCS)

salmon 12

hamachi 12

sea bream 11

scallop 14

sea urchin 18

cho toro tuna 17

bluefin tuna 14

chilled seafood bar

CAVIAR SELECTION "MP"

beluga | osetra | sevruga | northern divine 🍣

425 | 225 | 185 | 165

SEASONAL OYSTERS 3.75

WEST COAST

kusshi, fanny bay,
shigoku

EAST COAST

beausoleil, gowanbrae,
summer love

NOVA SCOTIA LOBSTER 35 🍣

HALF LOBSTER

ALASKAN KING CRAB 45

HALF POUND

CEVICHE TASTING 15

pacific pink bay scallops, shrimp & plantain chips

SEAFOOD SELECTION FOR TWO 98

pink bay scallop ceviche, oysters,
jumbo shrimp, king crab, lobster

SEAFOOD SELECTION FOR FOUR 196

pink bay scallop ceviche, oysters,
jumbo shrimp, king crab, lobster

ABURI/TORCHED (6PCS)

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

SHRIMP 17
basil oil, salsa verde

SESAME TUNA 17

sesame oil, black sesame sauce

MAKI/ROLLS (8PCS)

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

SPICY SALMON 15
endive, scallion,
sesame-sriracha sauce

CALIFORNIA 16
blue crab, sesame seeds,
avocado, cucumber, tobiko,
yuzu mayonnaise

SPICY TUNA 15 🍣
ahi tuna, scallion, cucumber

DYNAMITE 14

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

eggs & such

EGG WHITE FRITTATA 18

fingerling potatoes, confit tomatoes, mushrooms, goat cheese, arugula

LOBSTER FRITTATA 28

roasted zucchini & squash, salsa verde

VICTOR EGG BENEDICT 21

mac & cheese waffle, thick bacon, gruyère cheese fondue

OSCAR EGG BENEDICT 28

crab cakes, poached eggs, broccolini, bearnaise sauce

BUTTERMILK PANCAKES 17

strawberry, lemon curd & ricotta

LIEGE WAFFLE 17

berries, whiskey caramel sauce

sides

PORK SAUSAGE 6

ROASTED MUSHROOMS 11

TRIPLE COOKED FRIES 11

MAC & CHEESE WAFFLE 12

THICK CUT BACON 8

toasts

FRENCH TOAST 19

brioche, nutella whipped cream, hazelnut brittle

AVOCADO & SMOKED SALMON 21

solly's bagel, pickled red onions, crushed eggs, sunflower shoots

BELT 23

thick cut bacon, soft scrambled eggs, taleggio cheese, tomatoes, arugula

FOIE GRAS FRENCH TOAST 26

seared quebec foie gras, foie gras mousse, cherry gastrique

steaks

WAGYU BREAKFAST BURGER 26

fried egg, thick bacon, tomato jam, triple cooked fries

VICTOR STEAK & EGGS 31

filet mignon medallions, fried eggs, onion rings

TOMAHAWK FOR THE TABLE 175

crushed fingerling potatoes, charred broccolini, trio of sauces

JAPANESE WAGYU STRIPLOIN 22 PER OZ

6oz, 8oz, or choose your weight (minimum 6oz)

SNAKE RIVER FARMS TENDERLOIN 19 PER OZ

6oz or 8oz, gold label, intense, buttery flavour

ADD

QUEBEC FOIE GRAS 22

1/2 NOVA SCOTIA LOBSTER 35

1/2LB ALASKAN KING CRAB 45