

starters

LOBSTER & CRAB BISQUE 14
crab salad, gruyère toast

WHIPPED BURRATA CHEESE 18
mulled wine cranberries, charred orange, basil,
toasted pistachio, minus 8 reduction

WAFFLE-CUT HOUSE CHIPS 14
bleu cheese fondue, thick-cut bacon

JUMBO PRAWN COCKTAIL 23
tiger prawns, atomic horseradish, wasabi cocktail sauce

TOGARASHI-SPICED AHI TUNA 20
seared & served on a hot stone, ponzu sauce

SHRIMP TEMPURA 18
spicy creamy ponzu sauce

DUNGENESS CRAB CAKE 23
sea bean & fennel salad, vadouvan-spiced curry aioli

STEAK TARTARE 19
grainy mustard, capers, horseradish, quick-cured egg yolk, house chips

BONE MARROW SURF & TURF 19
duo of roasted marrow bones;
lobster salad, caramelised onion & gruyère, grilled bread

QUEBEC FOIE GRAS 24
seared foie gras & mousse, mulled port reduction,
mission figs, candied walnuts, toasted brioche

from the garden

CAESAR 15
romaine & shaved brussels sprouts,
pecorino cheese, crispy sumac-spiced chickpeas

STEAKHOUSE TOMATO 17
hothouse tomatoes, smoked bacon, shaved red onions,
bleu cheese & charred tomato vinaigrette

ROASTED BEET & GRAPEFRUIT 17
candy cane & red beets, watercress, avocado,
pumpkin seeds, goat cheese croquettes, green goddess dressing

BELGIAN ENDIVE & BARTLETT PEAR 16
arugula, grapes, candied pecans, roquefort dressing

MIGHTY KALE 16
dinosaur kale, cilantro, thai basil, cherry tomato, baby corn,
apple, cucumber, crispy chickpeas, spiced tom yum vinaigrette

chilled seafood bar

CAVIAR SELECTION
beluga 425 | osetra 225 | sevruga 185 | northern divine 165 🌊

SEASONAL OYSTERS 3.75 🌊
west coast: kusshi, fanny bay, shigoku
east coast: beausoleil, acadian pearl, sand dune

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

UNI TACOS 18
sea urchin, crispy nori, guacamole, cucumber, yuzu kosho

1/2 NOVA SCOTIA LOBSTER 35

1/2 LB ALASKAN KING CRAB 45 🌊

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

*SUSHI MENU AVAILABLE BY REQUEST

surf & turf

FORAGED MUSHROOM & TRUFFLE RISOTTO 27

shaved winter truffle, crispy mushrooms, parmesan, saffron pickled shallots

WHOLE BRANZINO 43

shaved fennel & pine nut salad

DIVER SCALLOPS 41

puffed quinoa "tabouleh", caramelised squash, cauliflower purée

SALMON STEAK 39

dungeness crab stuffing, fingerling potatoes, roast tomatoes, arugula, vadouvan curry brown butter

NOVA SCOTIA LOBSTER 68

baked & stuffed, ritz cracker crust, seasonal vegetables

FREE RANGE HALF CHICKEN 33

boneless, crispy skin, charred broccolini, chimichurri sauce

SEAFOOD MIXED GRILL 48

spiced jumbo prawns, diver scallops, ahi tuna, saffron rouille, charred fennel

OPAL VALLEY LAMB DUO 45

fregola, brussels sprouts, roast squash, mint raita & red wine jus

SURF & TURF 49

ribeye "delmonico" & tempura shrimp, potato purée, heirloom carrots, peppercorn sauce

BRANT LAKE WAGYU BURGER 26

caramelised onions, taleggio cheese, black truffle dressing, triple cooked fries
tuxedo style - add foie gras 22

FIRED UP

cooked at 1200° in our broiler

FLAT IRON 34

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

CENTER CUT RIBEYE 37

boneless, the delmonico cut
10oz. ANGUS RESERVE

STRIPLOIN 45

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

RIB CAP 51

extreme marbling, our favorite cut
10oz. ANGUS RESERVE

PETITE FILET MIGNON 40

the leanest & most tender cut
6oz. CANADIAN PRIME

FILET MIGNON 50

for the victor
9oz. CANADIAN PRIME

COWBOY RIBEYE 69

bone-in, rich & juicy
20oz. CANADIAN PRIME

BONE IN STRIPLOIN 59

well marbled, kansas city cut
18oz. USDA PRIME

PORTERHOUSE 105

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

TOMAHAWK TO SHARE 175

the show-stopper
50oz. USDA PRIME

WAGYU TENDERLOIN 19/oz.

gold label, intense, buttery flavor
6oz. OR 8oz.
SNAKE RIVER FARMS, IDAHO

A-5 WAGYU STRIPLOIN 26/oz.

the highest graded & finest wagyu beef
6oz. OR 8oz. KAGOSHIMA, JAPAN

ADD TO YOUR STEAK:

blue cheese 5
1/2 nova scotia lobster 35
1/2 lb king crab 45

diver scallops 16
shrimp scampi 17
quebec foie gras 22

SAUCES:

chimichurri 3 peppercorn 3
béarnaise 3 trio 8

you & i

PAN SPINACH (vg) 9

caramelised & crisp shallots, lemon

ROAST MUSHROOMS (vg) 11

lipstick peppersW

CHARRED BROCCOLINI (vg) 10

charred tomato vinaigrette

ONION RING STACK 10

pretzel-crust, mustard sauce

MAC & CHEESE WAFFLE 12

five-cheese blend, cheese fondue

CRISP FRIED BRUSSELS SPROUTS 12

chestnut puree, preserved lemon, caramelised shallots

TRIPLE COOKED FRIES 11

truffle aioli

MASHED POTATOES 10

yukon gold potatoes, butter & more butter