

starters

SEASONAL ICED FRUIT 14
kaffir lime leaves, toasted coconut

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

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

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

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

dim sum

HAR GAU, SHRIMP 10

SIU MAI, PORK, SHRIMP 10

LOTUS LEAF STICKY RICE 10

sushi

NIGIRI (1PC)

salmon 4

hamachi 5

sea bream 6

scallop 6

sea urchin 7

cho toro tuna 9

bluefin tuna 7

shrimp 4

mackerel 4

SASHIMI (3PCS)

salmon 12

hamachi 12

sea bream 14

scallop 14

sea urchin 18

cho toro tuna 17

bluefin tuna 15

chilled seafood bar

CAVIAR SELECTION "MP"

beluga | osetra | sevruga | northern divine 🌱
425 | 225 | 185 | 165

SEASONAL OYSTERS 3.75

WEST COAST | EAST COAST
kusshi, fanny bay, | beausoleil, acadian pearl,
shigoku | sand dune

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

CHIVE POCKETS 9

VEGETABLE SPRING ROLL 8

SHRIMP SPRING ROLL 10

ABURI/TORCHED (6PCS)

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

EBI (SHRIMP) 17
shrimp, togarashi mayo, aonori

SESAME TUNA 17
sesame oil, black sesame sauce

MAKI/ROLLS (8PCS)

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

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

SPICY SALMON 15
endive, scallion,
sesame-sriracha sauce

eggs & such

VICTOR VICTORIA 19

eggs free style, bacon or bangers, toasted bagel

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 foie gras & mousse, mulled port reduction, mission figs, candied walnuts, toasted brioche

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 26 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