

## starters

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### LOBSTER & CRAB BISQUE 14

crab salad, gruyère toast

### WHIPPED BURRATA CHEESE 18

sun gold heirloom tomatoes, aged balsamic, micro basil, dukkah

### 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

### QUEBEC FOIE GRAS 24

seared foie gras & mousse, fresh figs, minus 8 reduction, candied walnuts, toasted brioche

## from the garden

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### CAESAR 15

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

### WEDGE SALAD 17

little gem lettuce, thick cut bacon, heirloom tomatoes, roquefort dressing, shaved red onion

### ROASTED BEET & GRAPEFRUIT 17

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

### BELGIAN ENDIVE 16

arugula, grapes, medjool dates, candied pecans, sherry tarragon dressing

## chilled seafood bar

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### CAVIAR SELECTION

beluga 425 | osetra 225 | sevruga 185

northern divine 165 🌱

### SEASONAL OYSTERS 3.75 🌱

kusshi, fanny bay, kumamoto, shigoku, sunseekers, beausoleil

### SMOKIN' KOMBU CURED TUNA 16

ahi tuna, charred citrus fruit, umeboshi plum dressing

### WABI SABI 15

hamachi tartare, wasabi pickles, yuzu tobiko, nori

### 1/2 NOVA SCOTIA LOBSTER 35

### 1/2 LB ALASKAN KING CRAB 45 🌱

### SEAFOOD SELECTION FOR TWO 98

tuna poke, oysters, jumbo shrimp, king crab, lobster

### SEAFOOD SELECTION FOR FOUR 196

tuna poke, oysters, jumbo shrimp, king crab, lobster

## surf & turf

### SUMMER TRUFFLE RISOTTO 27

parmesan reggiano, shaved black truffle, grilled king oyster mushroom, asparagus

### WHOLE BRANZINO 43

shaved fennel & pine nut salad

### DIVER SCALLOPS & CRISPY PORK BELLY 41

compressed melon, jalapeño corn puree, sherry gastrique

### 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

### 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  
béarnaise 3  
peppercorn 3  
trio 8

## you & i

### CREAMED CORN 9

jalepeño & crispy onion garnish

### ROAST MUSHROOMS (vg) 11

lipstick peppers

### CHARRED BROCCOLINI (vg) 10

charred tomato vinaigrette

### ONION RING STACK 10

pretzel-crust, mustard sauce

### MAC&CHEESE WAFFLE 12

five-cheese blend, cheese fondue

### GREEN BEANS 12

miso butter glaze, bonito flakes

### TRIPLE COOKED FRIES 11

truffle aioli

### MASHED POTATOES 10

yukon gold potatoes, butter & more butter