**starters**

**LOBSTER & CRAB BISQUE 14**
crab salad, gruyère toast

**WHIPPED BURRATA CHEESE 18**
symphony 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

**from the garden**

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

**WEDGE SALAD 17**
little gem lettuce, thick cut bacon, hothouse tomatoes, roquefort dressing, shaved red onion

**ROASTED BEET & GRAPEFRUIT 17**
candy cane & red beets, watercress, avocado, goat cheese crema, grainy mustard vinaigrette

**BELGIAN ENDIVE 16**
arugula, grapes, medjool dates, candied pecans, sherry tarragon dressing

**chilled seafood bar**

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

**SEASONAL OYSTERS 3.75**
kusshi, kumamoto, shigoku, sunseekers, beausoleil, sand dune,
add to your oysters
uni + 3 ea | northern divine caviar + 6 ea

**BLUEFIN TUNA TATAKI 24**
seared bluefin tuna, garlic chips, grated ginger, scallion

**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

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*SUSHI MENU AVAILABLE BY REQUEST*


**SURF & TURF**

- **AUTUMN TRUFFLE RISOTTO** 27
  - parmesan reggiano, shaved black truffle, grilled king oyster mushroom, asparagus
- **SALMON STEAK** 39
  - dungeness crab stuffing, du puy lentils, roast tomatoes, arugula, vadouvan curry brown butter
- **DIVER SCALLOPS & CRISPY PORK BELLY** 41
  - baby turnips, apple & shallot puree, calvados jus
- **SAKE MARINATED SABLEFISH** 42
  - bok choy, crispy sushi rice, saikyo miso
- **NOVA SCOTIA LOBSTER** 68
  - baked & stuffed, ritz cracker crust, seasonal vegetables
- **FREE RANGE HALF CHICKEN** 33
  - boneless, crispy skin, charred broccoli, chimichurri sauce
- **WHOLE BRANZINO** 43
  - shaved fennel & pine nut salad
- **SUNSET & SURF** 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

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**FIRED UP**

*cooked at 1200° in our broiler*

- **FLAT IRON** 34
  - rich-chock flavor, the butcher’s cut
  - 10 oz. ANGUS RESERVE
- **CENTER CUT “DELMONICO” RIBEYE** 37
  - boneless, lean marbling
  - 12 oz. ANGUS RESERVE
- **STRIPLOIN** 45
  - well marbled, the ambassador’s cut
  - 12 oz. ANGUS RESERVE
- **RIB CAP** 51
  - extreme marbling, our favorite cut
  - 10 oz. ANGUS RESERVE
- **PETITE FILET MIGNON** 40
  - the leanest of, most tender cut
  - 6 oz. CANADIAN PRIME
- **FILET MIGNON** 50
  - for the victor
  - 9 oz. CANADIAN PRIME
- **COWBOY RIBEYE** 69
  - bone-in, rich & juicy
  - 20 oz. CANADIAN PRIME
- **BONE IN STRIPLOIN** 59
  - well marbled, kansas city cut
  - 18 oz. USDA PRIME
- **PORTERHOUSE** 105
  - best of both - striploin & tenderloin
  - 28 oz. USDA PRIME
- **TOMAHAWK TO SHARE** 175
  - the show-stopper
  - 50 oz. USDA PRIME
- **WAGYU TENDERLOIN** 19/oz.
  - gold label, intense, buttery flavor
  - 6 oz. or 8 oz. SNAKE RIVER FARMS, IDAHO
- **A-5 WAGYU STRIPLOIN** 26/oz.
  - the highest graded of, finest wagyu beef
  - 6 oz. or 8 oz. KAGOSHIMA, JAPAN

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**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

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**you & I**

- **CRISP FRIED BRUSSELS SPROUTS** 12
  - calabarian chilli, toasted pecans
- **ROAST MUSHROOMS (vg) 11**
  - lipstick peppers
- **CHARRED BROCCOLINI (vg) 12**
  - szechuan style black pepper sauce
- **ONION RING STACK** 10
  - pretzel-crusted, mustard sauce
- **MAC & CHEESE WAFFLE** 12
  - five-cheese blend, cheese fondue
- **PAN SPINACH** 10
  - miso butter, crispy shallots
- **TRIPLE COOKED FRIES** 11
  - truffle aioli
- **MASHED POTATOES** 10
  - yukon gold potatoes, butter & more butter

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*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*