

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

QUEBEC FOIE GRAS 24

seared foie gras & mousse, fig jam,
minus 8 reduction, candied walnuts, toasted brioche

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

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 broccolini, chimichurri sauce

WHOLE BRANZINO 43

shaved fennel & pine nut salad

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

"DELMONICO" RIBEYE 37
boneless, lean marbling
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

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-crust, 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