

## starters

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### LOBSTER & CRAB BISQUE 15

crab salad, gruyère toast

### WHIPPED BURRATA CHEESE <sup>(v)</sup> 21

charred fennel & tomato, castelvetrano olives, pepperoncini relish, garlic toast

### JAPANESE WAGYU CROQUETTES 17

A5 wagyu beef, arrabiata sauce

### JUMBO PRAWN COCKTAIL 25

tiger prawns, atomic horseradish, wasabi cocktail sauce

### TOGARASHI-SPICED AHI TUNA 22

seared & served on a hot stone, ponzu sauce

### SHRIMP TEMPURA 19

spicy creamy ponzu sauce

### DUNGENESS CRAB CAKE 25

sea bean & fennel salad, vadouvan-spiced curry aioli

### STEAK TARTARE 22

bone marrow buttered sourdough toast, quick-cured egg yolk, horseradish, grainy mustard

### DUO OF QUEBEC FOIE GRAS <sup>(n)</sup> 26

seared foie gras & mousse, quince mostarda,  
bartlett pear, Iranian pistachios, toasted brioche

## from the garden

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### CAESAR 16

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

### ROASTED BEET & PEAR <sup>(v)(n)</sup> 18

red & golden beets, caramelised pear, candied walnut, dolcelatte cheese, minus 8 reduction

### DINOSAUR KALE <sup>(v)(n)</sup> 16

marcona almonds, grapes, medjool dates, parmesan, kalamata olive and black pepper dressing

### BELGIAN ENDIVE <sup>(v)(n)</sup> 17

orange segments, goat cheese, candied walnuts, dried apricots, honey-thyme vinaigrette

## chilled seafood bar

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### CAVIAR SELECTION

beluga 435 | osetra 235 | sevruga 195

northern divine 185 

### SEASONAL OYSTERS 4

kusshi, fanny bay, shigoku, sunseekers, beausoleil, sweet select

**add to your oysters**

**uni + 4 ea | ikura + 3 ea | northern divine caviar + 6 ea**

### BLUEFIN TUNA TATAKI 24

seared bluefin tuna, crushed garlic chips, grated ginger, scallion

### WABI SABI 17

hamachi tartare, wasabi pickles, yuzu tobiko, nori

### 1/2 NOVA SCOTIA LOBSTER 37

### 1/2 LB ALASKAN KING CRAB 65

### SEAFOOD SELECTION FOR TWO 118

scallop ceviche, oysters, jumbo prawns, king crab, lobster

### SEAFOOD SELECTION FOR FOUR 236

scallop ceviche, oysters, jumbo prawns, king crab, lobster

# surf & turf

## BURGUNDY TRUFFLE RISOTTO (v) 29

shaved burgundy truffles, parmigiano reggiano, grilled king oyster mushroom, saffron pickled shallots

## SALMON STEAK 39

dungeness crab stuffing, roasted turnip & radish, sauce vierge

## BEEF SHORTRIB 44

beretta farms, shaved truffles, mashed potatoes, heirloom carrots, truffle jus

## SAKE MARINATED 🌿

### SABLEFISH 45

bok choy, crispy sushi rice, saikyo miso

## NOVA SCOTIA LOBSTER 72

baked & stuffed, ritz cracker crust, seasonal vegetables

## FREE RANGE HALF CHICKEN 36

boneless, crispy skin, charred broccolini, chimichurri sauce

## WHOLE BRANZINO (n) 44

shaved fennel & pine nut salad

## SURF & TURF 54

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

## BRANT LAKE WAGYU BURGER 28

caramelized onions, taleggio cheese, black truffle dressing, triple cooked fries

## FIRED UP

*cooked at 1200° in our broiler*

### FLAT IRON 38

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

### CENTER CUT

"DELMONICO" RIBEYE 44  
*boneless, lean marbling*  
10oz. ANGUS RESERVE

### STRIPLOIN 55

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

### RIB CAP 56

*extreme marbling, our favorite cut*  
10oz. ANGUS RESERVE

### PETITE FILET MIGNON 46

*the leanest & most tender cut*  
6oz. AAA CANADIAN

### FILET MIGNON 55

*for the victor*  
9oz. AAA CANADIAN

### COWBOY RIBEYE 84

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

### BONE IN STRIPLOIN 69

*well marbled, kansas city cut*  
18oz. USDA PRIME

### PORTERHOUSE 120

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

### TOMAHAWK TO SHARE 199

*the show-stopper*  
50oz. P.E.I BLUE DOT RESERVE

### WAGYU TENDERLOIN 22/oz

*gold label, intense, buttery flavor*  
6oz. OR 8oz.  
BRANT LAKE FARMS, ALBERTA

### A-5 WAGYU STRIPLOIN 32/oz

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

## ADD TO YOUR STEAK:

blue cheese 5  
1/2 nova scotia lobster 37  
1/2 lb king crab 65  
oscar 18

diver scallops 19 🌿  
shrimp scampi 19  
quebec foie gras 22

## SAUCES:

chimichurri 3  
bèarnaise 3  
peppercorn 3  
trio 8

# you & i

## CRISPY BRUSSELS

### SPROUTS (vg) (n) 13

toasted pecans, calabrian chili gastrique

### ROAST MUSHROOMS (vg) 12

lipstick peppers

### CHARRED BROCCOLINI (v) 13

crumbled feta, red chili flakes, lemon zest

### ONION RING STACK (v) 11

pretzel-crust, mustard sauce

### MAC&CHEESE WAFFLE (v) 14

five-cheese blend, jalapeno cheese fondue

## CHAR BROILED

### SHISHITO PEPPERS (vg) 13

sesame oil, togarashi spice, maldon salt

### TRIPLE COOKED FRIES (v) 13

truffle aioli

### MASHED POTATOES (v) 12

yukon gold potatoes, butter & more butter