

starters

LOBSTER & CRAB BISQUE 16

crab salad, gruyère toast

MURGELLO BURRATA 21

symphony tomatoes, preserved lemon, basil, planeta olive oil, minus 8 vinegar, garlic toast

JAPANESE WAGYU CROQUETTES 17

A5 wagyu beef, arrabiata sauce

JUMBO PRAWN COCKTAIL (gf) 25

tiger prawns, atomic horseradish, wasabi cocktail sauce

TOGARASHI-SPICED AHI TUNA 24

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, horseradish, quick-cured egg yolk, grainy mustard

DUO OF QUEBEC FOIE GRAS 26

seared foie gras & mousse, raspberry gastrique, bartlett pear, toasted brioche

from the garden (gf)

CAESAR 16

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

THE GREEK BEET (v)(n) 18

red & golden beets, feta yogurt, pickled red onion, olives, radish, cucumber, pistachios, lemon-cumin dressing

CHOPPED SALAD 16

gem lettuce, wild arugula, bacon lardons, blue cheese, symphony tomatoes, spiced granola, green goddess dressing

BELGIAN ENDIVE (v)(n) 17

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

chilled seafood bar

CAVIAR SELECTION northern divine 185 | sevruga 195 | osetra 235 | beluga 435

- served with blinis, chives, egg, red onion, crème fraîche -

SEASONAL OYSTERS (gf) 4

kusshi, fanny bay, shigoku, sunseekers, beausoleil, sweet select
uni + 4 ea | ikura + 3 ea | northern divine caviar + 6 ea

SPECIALTY

SALMON CEVICHE 17

ikura, cucumber, sweet peppers, serrano chilis, taro chips

HAMACHI NOBU STYLE 19

shaved serrano, cilantro, yuzu ponzu

BLUEFIN TUNA TATAKI (gf) 24

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

1/2 NOVA SCOTIA LOBSTER 37

1/2LB ALASKAN KING CRAB (gf) 65

SEAFOOD SELECTION FOR TWO (gf) 118

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

SEAFOOD SELECTION FOR FOUR (gf) 236

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

surf & turf

BLACK TRUFFLE CANNELLONI (v) 32

spinach & mushroom duxelle, black garlic
gremolata, arrabiata sauce, taleggio gratin

SALMON STEAK 41

dungeness crab stuffing, snap peas & radish,
sauce vierge

HAIDA GWAI HALIBUT (gf) 44

sweet corn & spring pea risotto, red wine jus

SAKE MARINATED

SABLEFISH 45

bok choy, crispy sushi rice, saikyo miso

NOVA SCOTIA LOBSTER 77

baked & stuffed, ritz cracker crust,
seasonal vegetables

FREE RANGE HALF

CHICKEN (gf) 36

boneless, crispy skin, charred broccolini,
chimichurri sauce

WHOLE BRANZINO (n) (gf) 46

shaved fennel & pine nut salad

SURF & TURF 54

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

SNAKE RIVER WAGYU BURGER 30

caramelized onions, taleggio cheese,
black truffle dressing, triple cooked fries
tuxedo style – add foie gras + 22

FIRED UP (gf)

cooked at 1200° in our broiler

CENTER CUT

"DELMONICO" RIBEYE 44

boneless, lean marbling

10oz. ANGUS RESERVE

STRIPLOIN 55

well marbled, the ambassador's cut

12oz. USDA PRIME

RIB CAP 64

extreme marbling, our favorite cut

10oz. NORTHERN GOLD ANGUS

BONE IN STRIPLOIN 69

well marbled, kansas city cut

18oz. USDA PRIME

PETITE FILET MIGNON 46

the leanest & most tender cut

6oz. PEI BLUE DOT RESERVE

FILET MIGNON 55

for the victor

9oz. PEI BLUE DOT RESERVE

COWBOY RIBEYE 92

bone-in, rich & juicy

20oz. USDA PRIME

PORTERHOUSE 129

best of both - striploin & tenderloin

28oz. USDA PRIME

TOMAHAWK TO SHARE 199

the show-stopper

50oz. USDA PRIME

WAGYU FLAT IRON 59

rich-chuck flavor, the butcher's cut

8oz.

BRANT LAKE FARMS, ALBERTA

WAGYU TENDERLOIN 22/oz

gold label, intense, buttery flavor

6oz. OR 8oz.

SNAKE RIVER FARMS, IDAHO

A-5 WAGYU STRIPLOIN 34/oz

the highest graded & finest wagyu beef

6oz. OR 8oz.

KAGOSHIMA, JAPAN

ADD TO YOUR STEAK (gf):

blue cheese 5

quebec foie gras 22

1/2 nova scotia lobster 37

1/2 lb king crab 65

oscar 18

diver scallops 19

shrimp scampi 19

SAUCES:

chimichurri (gf) 3

béarnaise (gf) 3

peppercorn 3

trio 8

you & i

CRISPY BRUSSELS

SPROUTS (vg) (n) (gf) 13

toasted pecans, calabrian chili gastrique

ROASTED MUSHROOMS (vg) (gf) 12

lipstick peppers

ROASTED CAULIFLOWER (vg)(gf) 13

aji amarillo puree, toasted pumpkin seeds

ONION RING STACK (v) 11

pretzel-crust, mustard sauce

MAC&CHEESE WAFFLE (v) 14

five-cheese blend, jalapeno cheese fondue

HEIRLOOM CARROTS (v) (n) (gf) 13

caramelized honey, butter, pistachios, cilantro

TRIPLE COOKED FRIES (v) 13

truffle aioli

MASHED POTATOES (v) (gf) 12

yukon gold potatoes, butter & more butter

(gf) gluten free (v) vegetarian (vg) vegan (n) contains nuts

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