

## starters

**SEASONAL ICED FRUIT (vg) 16**  
kaffir lime leaves, toasted coconut

**CAESAR SALAD (v) 16**  
romaine & shaved brussels sprouts,  
pecorino cheese, crispy sumac-spiced chickpeas

**BELGIAN ENDIVE & BARTLETT PEAR (v) 17**  
orange segments, goat cheese, candied walnuts,  
dried apricots, honey-thyme vinaigrette

**MURGELLO BURRATA (v) 22**  
lipstick pepper & black olive tapenade,  
planeta olive oil, garlic chives, herb toast

**JUMBO PRAWN COCKTAIL 27**  
tiger prawns, atomic horseradish, wasabi cocktail sauce

**DUNGENESS CRAB CAKE 26**  
sea bean & fennel salad, vadouvan-spiced curry aioli

## sushi

### NIGIRI (1PC)

salmon 4.5

hamachi 6.5

scallop 6.5

sea urchin 8

cho toro tuna 13

bluefin tuna 9

### SASHIMI (3PCS)

salmon 13

hamachi 15

scallop 15

sea urchin 19

cho toro tuna 24

bluefin tuna 17

A5 wagyu 18

**OMAKASE SASHIMI SAMPLER**  
6pc 27 | 10pc 41

## specialty

**SALMON CEVICHE 17**  
ikura, cucumber, sweet peppers,  
serrano chiles, taro chips

**HAMACHI NOBU STYLE 19**  
shaved serrano, cilantro, yuzu ponzu

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

## chilled seafood bar

### CAVIAR SELECTION

northern divine | sevruga | osetra | beluga  
155 | 195 | 235 | 435

### SEASONAL OYSTERS (gf) 4

WEST COAST	EAST COAST
kusshi, fanny bay, shigoku	sunseekers, beausoleil, malpeque

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

**NOVA SCOTIA LOBSTER 37**  
HALF LOBSTER

**ALASKAN KING CRAB (gf) 70**  
HALF POUND

**THE GM'S CHILLED SEAFOOD (gf) 126**  
serves 2-3 persons, scallop ceviche, oysters,  
jumbo prawns, king crab, lobster

**THE CHEF'S CHILLED SEAFOOD (gf) 244**  
serves 4-6 persons, scallop ceviche, oysters,  
jumbo prawns, king crab, lobster

**VICTOR HOT SEAFOOD POT 260**  
for the table

nova scotia lobster, king crab, jumbo prawns, scallops, mussels,  
seafood nagé, fingerling potatoes, cauliflower, garlic herb toast

### MAKI/ROLLS (8PCS)

**AVOCADO CRUNCH (v)(gf) 16**  
avocado, cucumber, mango,  
shiso mayo, puffed rice

**CALIFORNIA (gf) 18**  
snow crab, avocado, cucumber,  
masago, yuzu mayonnaise

**DYNAMITE 15**  
tempura shrimp, avocado,  
chive, mango sauce,  
shichimi pepper

**SPICY TUNA (gf) 17**  
ahi tuna, scallion, cucumber,  
sesame chili sauce

**SALMON (gf) 18**  
atlantic salmon, mango,  
cucumber, avocado, yuzu tobiko

**CRAB & MANGO (gf) 19**  
bluefin tuna, snow crab, mango,  
cucumber, yuzu mayonnaise

**NOVA SCOTIA LOBSTER (gf) 30**  
northern divine caviar, avocado, cucumber,  
mango sauce, yuzu mayonnaise

### ABURI/TORCHED (6PCS)

**AVOCADO ABURI (v) 17**  
japanese horseradish,  
wasabi pickle, crispy onion

**EBI ABURI (gf) 18**  
shrimp, pesto aioli, aonori

**GRINGO SALMON (gf) 19**  
togarashi aioli, serrano pepper

## eggs & such

### VICTOR VICTORIA 26

eggs free style, thick cut bacon or bangers,  
toasted everything bagel

### SHAKSHUKA (v) 23

wild mushrooms, free range eggs, sliced avocado,  
arrabiatta sauce, sourdough toast

### OSCAR EGGS BENEDICT 32

crab cakes, poached eggs,  
broccolini, bearnaise sauce

### JAPANESE SOUFFLE PANCAKES (v) 24

candied orange, yuzu custard

### CARMALIZED BANANAS

### FOSTER FRENCH TOAST (v) 24

thick cut brioche, macadamia nut brittle,  
banana whipped cream  
*add foie gras +16*

### BELT 26

thick cut bacon, soft scrambled eggs,  
taleggio cheese, tomatoes, arugula

### LIEGE WAFFLE (v) 23

berries, whiskey caramel sauce, orange whip

### THE BIG BACON 24

thick cut bourbon glazed, canadian pea meal, pork belly,  
fried egg, bacon popcorn, pickled vegetables, tomato jam

add:

1/2 nova scotia lobster + 37

1/2 lb alaskan king crab + 65

COOKED  
AT 1200°

*fired up*

IN OUR  
BROILER

### SNAKE RIVER WAGYU BREAKFAST BURGER 34

8oz, fried egg, thick cut bacon, tomato jam,  
caramelized onions, telaggio cheese,  
black truffle dressing, triple cooked fries

### STEAK & EGGS DIANNE 36

8oz eye of ribeye "delmonico", dijon peppercorn sauce,  
fried egg, onion rings

### BRANT LAKE WAGYU FLAT IRON 59

8oz, rich-chuck flavor, the butcher's cut

### TOMAHAWK FOR THE TABLE 220

*50oz USDA PRIME*

crushed fingerling potatoes, charred broccolini, trio of sauces

### SNAKE RIVERWAGYU TENDERLOIN 22 PER OZ

6oz or 8oz, gold label, intense, buttery flavour

### PORK SAUSAGE 8

two rivers meats, country style

### THICK CUT BACON 10

maple cured and smoked

### TRIPLE COOKED FRIES 14

truffle aioli

### ROAST MUSHROOMS 12

lipstick peppers

### MAC&CHEESE WAFFLE 15

five-cheese blend, cheese fondue

SIDES

(vg) = vegan (v) = vegetarian (gf) = gluten free

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