

starters

LOBSTER & CRAB BISQUE 17

crab salad, gruyère toast

MURGELLO BURRATA ^(v) 22

lipstick pepper & mediterranean olive tapenade, planeta olive oil, garlic chives, herb toast

JAPANESE WAGYU CROQUETTES 18

A5 wagyu beef, arrabbiata sauce

JUMBO PRAWN COCKTAIL ^(gf) 27

tiger prawns, atomic horseradish, wasabi cocktail sauce

TOGARASHI-SPICED AHI TUNA 25

seared & served on a hot stone, ponzu sauce

SHRIMP TEMPURA 20

spicy creamy ponzu sauce

DUNGENESS CRAB CAKE 26

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 27

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

THE BIG BACON 21

thick cut bourbon glazed, canadian peameal, pork belly, bacon popcorn, pickled vegetables, tomato jam

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

seafood bar

VICTOR HOT SEAFOOD POT 260

-FOR THE TABLE-

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

SEASONAL OYSTERS ^(gf) 4

kusshi, fanny bay, shigoku, sunseekers, beausoleil, malpeque

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

CAVIAR SELECTION

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

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

SPECIALTY

SALMON CEVICHE 17

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

HAMACHI NOBU STYLE 19

shaved serrano, cilantro, yuzu ponzu

BLUEFIN TUNA TATAKI 24

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

1/2 NOVA SCOTIA LOBSTER 37

1/2LB ALASKAN KING CRAB ^(gf) 70

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

surf

SALMON STEAK 45

dungeness crab stuffing,
duck fat potatoes, red beets, tzatziki

NOVA SCOTIA LOBSTER 80

baked & stuffed, ritz cracker crust,
seasonal vegetables

PEACE COUNTRY

LAMB DUO (gf) 50

broiled lamb chops, braised lamb risotto,
roasted carrots, lemon zest, mint

SNAKE RIVER WAGYU

BURGER 34

8oz, caramelized onions, taleggio cheese,
black truffle dressing, triple cooked fries

THE COMBINATION 56

8oz ribeye "delmonico",
tempura shrimp, potato purée,
heirloom carrots, peppercorn sauce

FREE RANGE

HALF CHICKEN (gf) 37

boneless, crispy skin,
charred broccolini, chimichurri sauce

WHOLE BRANZINO (n) (gf) 49

shaved fennel & pine nut salad

SAKE MARINATED

SABLEFISH 46

bok choy, crispy sushi rice, saikyo miso

turf

BURGUNDY TRUFFLE

CANNELLONI (v) 32

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

OYSTER MUSHROOM &

ASPARAGUS RISOTTO (v) 32

shaved burgundy truffles, parmigiano reggiano,
charred oyster mushroom, asparagus spears

COOKED AT 1200°

fired up

(gf)

IN OUR BROILER

CENTER CUT "DELMONICO"

RIBEYE 46

boneless, lean marbling

10oz. ANGUS RESERVE

STRIPLOIN 59

well marbled, the ambassador's cut

12oz. USDA PRIME

RIB CAP 68

extreme marbling, our favorite cut

10oz. NORTHERN GOLD ANGUS

BONE IN STRIPLOIN 73

well marbled, kansas city cut

18oz. USDA PRIME

PETITE FILET MIGNON 51

the leanest & most tender cut

6oz. PEI BLUE DOT RESERVE

FILET MIGNON 60

for the victor

9oz. PEI BLUE DOT RESERVE

COWBOY RIBEYE 99

bone-in, rich & juicy

20oz. USDA PRIME

PORTERHOUSE 139

best of both - striploin & tenderloin

28oz. USDA PRIME

TOMAHAWK TO SHARE 220

the show-stopper

50oz. USDA PRIME

WAGYU

WAGYU FLAT IRON 59

rich-chuck flavor, the butcher's cut

8oz.

BRANT LAKE FARMS, ALBERTA

WAGYU TENDERLOIN 23/oz

gold label, intense, buttery flavor

6oz. OR 8oz.

SNAKE RIVER FARMS, IDAHO

A-5 WAGYU STRIPLOIN 36/oz

the highest graded & finest wagyu beef

6oz. OR 8oz.

KAGOSHIMA, JAPAN

ADD TO YOUR STEAK (gf)

blue cheese 5 | quebec foie gras 23 | 1/2 nova scotia lobster 37
1/2 lb king crab 70 | oscar 21 | diver scallops 21 | shrimp scampi 22

SAUCES

chimichurri (gf) 3 | béarnaise (gf) 3 | peppercorn 3 | trio 8

sides

CRISPY BRUSSELS SPROUTS (vg) (n) (gf) 13

toasted pecans, calabrian chili gastrique

ROASTED MUSHROOMS (vg) (gf) 12

lipstick peppers

CHARRED BROCCOLINI (v) (gf) 12

aji amarillo purée, toasted pumpkin seeds

MAC&CHEESE WAFFLE (v) 15

five-cheese blend
jalapeno cheese fondue

TRIPLE COOKED FRIES (v) 14

truffle aioli

CREAMED SPINACH (v) 12

wilted spinach, heavy cream,
garlic, gruyere, gremolata

MASHED POTATOES (v) (gf) 12

yukon gold potatoes, butter & more butter

ONION RING STACK (v) 12

pretzel-crust, mustard sauce

(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.