

starters

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

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

BELGIAN ENDIVE (v)(n) 17
 orange segments, goat cheese, candied walnuts,
 dried apricots, honey-thyme vinaigrette

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

JUMBO PRAWN COCKTAIL (gf) 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, | beausoleil,
 sunseekers, shigoku | 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,
crispy potatoes, sourdough toast

SHAKSHUKA (v) 23

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

OSCAR EGGS BENEDICT 32

crab cakes, poached eggs, arugula,
crispy potatoes, béarnaise sauce

CARAMELIZED BANANAS FOSTER FRENCH TOAST (v) 24

thick cut brioche, macadamia nut brittle, whipped cream
add foie gras +23

BELT 26

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

LIEGE WAFFLE (v) 23

berries, whiskey caramel sauce,
whipped cream, orange zest

THE BIG BACON 24

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

**COOKED
AT 1200°**

fired up

**IN OUR
BROILER**

SNAKE RIVER WAGYU BREAKFAST BURGER 34

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

STEAK & EGGS DIANE 36

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

BRANT LAKE WAGYU FLAT IRON 59

8oz, rich-chuck flavor, the butcher's cut,
crispy potatoes, red onion jam

SNAKE RIVER WAGYU TENDERLOIN 23 PER OZ

6oz or 8oz, gold label, intense, buttery flavour,
crispy potatoes, red onion jam

A-5 WAGYU STRIPLOIN 36 PER OZ

6oz or 8oz, the highest graded & finest wagyu beef,
crispy potatoes, red onion jam

TOMAHAWK FOR THE TABLE 220

50oz USDA PRIME

crispy potatoes, trio of sauces

ADD

1/2 NOVA SCOTIA LOBSTER + 37

1/2 LB ALASKAN KING CRAB + 70

SIDES

**GRILLED
SOURDOUGH TOAST 5**
whipped butter

2 EGGS ANY STYLE 6

PORK SAUSAGE 8
two rivers meats, country style

THICK CUT BACON 10
maple cured and smoked

TRIPLE COOKED FRIES(v) 14
truffle aioli

ROAST MUSHROOMS (vg)(gf) 12
lipstick peppers

MAC&CHEESE WAFFLE(v) 15
five-cheese blend, cheese fondue

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

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