

starters

LOBSTER & CRAB BISQUE 18

crab salad, gruyère toast

MURGELLA BURRATA (v) 23

symphony tomatoes, barrel aged balsamic, olive toast

JAPANESE WAGYU CROQUETTES 18

A5 wagyu beef, arrabiata sauce

JUMBO PRAWN COCKTAIL (gf) 29

tiger prawns, atomic horseradish, wasabi cocktail sauce

TOGARASHI-SPICED AHI TUNA 26

seared & served on a hot stone, ponzu sauce

SHRIMP TEMPURA 21

spicy creamy ponzu sauce

DUNGENESS CRAB CAKE 28

sea bean & fennel salad, vadouvan-spiced curry aioli

STEAK TARTARE 24

egg yolk buttered sourdough toast, horseradish, cornichon

STEAKHOUSE ROLL 22

PEI blue dot reserve beef tenderloin, shrimp tempura, charred green onion, cucumber, wasabi pickle

PAN SEARED QUEBEC FOIE GRAS 39

5oz, black currants, honey, apple, toasted brioche, foie gras & thyme butter

BONE MARROW SURF & TURF (gf) 28

duo of red sea crab & braised short rib, pickled shallot & parsley salad

from the garden

CAESAR 17

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

RED SEA CRAB & FRISEE SALAD (gf) 25

avocado, grapefruit, yuzu tobiko, miso-ginger vinaigrette

HEIRLOOM TOMATOES (v) (gf) 18

bleu d'elizabeth, shallots, preserved lemon, basil, planeta olive oil

BELGIAN ENDIVE (v) (n) (gf) 17

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

seafood bar

VICTOR HOT SEAFOOD POT 265

-FOR THE TABLE-

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

SEASONAL OYSTERS (gf) 4.5

kusshi, fanny bay, shigoku, sunseekers, riptide point, malpeque

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

CAVIAR SELECTION

northern divine 159 | sevruga 199 | osetra 239 | beluga 439

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

SPECIALTY

SALMON CEVICHE 18

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

HAMACHI NOBU STYLE 20

shaved serrano, cilantro, yuzu ponzu

BLUEFIN TUNA TATAKI 24

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

1/2 NOVA SCOTIA LOBSTER 38

1/2LB ALASKAN KING CRAB (gf) 70

THE GM'S CHILLED SEAFOOD (gf) 136

serves 2-3 persons, sea scallop ceviche, oysters, jumbo prawns, king crab, lobster

THE CHEF'S CHILLED SEAFOOD (gf) 260

serves 4-6 persons, sea scallop ceviche, oysters, jumbo prawns, king crab, lobster

surf

ATLANTIC SALMON STEAK (gf) 48

dungeness crab stuffing, sea beans, fingerling potatoes, lobster sauce

NOVA SCOTIA LOBSTER 86

baked & seafood stuffed, ritz cracker crust, seasonal vegetables

ROSSDOWN FARMS FREE RANGE HALF CHICKEN (gf) 37

boneless, crispy skin, charred broccolini, chimichurri sauce

SNAKE RIVER WAGYU BURGER 36

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

THE COMBINATION 58

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

BEEF WELLINGTON 76

pei blue dot reserve filet mignon, mushroom duxelles, mashed potatoes, heirloom carrots, bordelaise sauce

WHOLE BRANZINO (n)(gf) 49

shaved fennel & pine nut salad

SAKE MARINATED SABLEFISH 48

bok choy, crispy sushi rice, saikyo miso

turf

PERIGORD TRUFFLE CANNELLONI (v) 35

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

OYSTER MUSHROOM & ASPARAGUS RISOTTO (v)(gf) 36

shaved perigord truffles, parmigiano reggiano, arborio rice

COOKED AT 1200° *fired up* IN OUR BROILER

CENTER CUT "DELMONICO" 49

boneless, eye of ribeye, lean marbling

10oz. ANGUS RESERVE

RIB CAP 72

extreme marbling, our favorite cut

10oz. NORTHERN GOLD ANGUS

BONE IN STRIPLOIN 76

well marbled, kansas city cut

18oz. USDA PRIME

STRIPLOIN 62

well marbled, the ambassador's cut

12oz. USDA PRIME

COWBOY RIBEYE 98

bone-in, rich & juicy

20oz. CANADIAN PRIME

FILET MIGNON 62

the leanest, most tender cut

8oz. PEI BLUE DOT RESERVE

PORTERHOUSE 155

best of both - striploin & tenderloin

28oz. USDA PRIME

TOMAHAWK TO SHARE 250

the show-stopper

50oz. USDA PRIME

WAGYU

WAGYU FLAT IRON 62

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 wagyu beef

6oz. OR 8oz.

PRODUCT OF KAGOSHIMA, JAPAN

ADD TO YOUR STEAK

blue cheese 7 quebec foie gras 32 sea scallops 21

oscar 23 shrimp scampi 22 1/2 lb king crab 70

1/2 nova scotia lobster 37

SAUCES

chimichurri (gf) 4 béarnaise (gf) 4 peppercorn 4 (gf) trio 10

SUNDAY ROAST 54

available every sunday dinner

12oz canada AAA slow roasted prime rib,

yorkshire puddings, mashed potatoes,

crispy brussels sprouts, au jus

sides

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

toasted pecans, calabrian chili gastrique

ROASTED MUSHROOMS (vg)(gf) 13

lipstick peppers

CHARRED BROCCOLINI (gf) 13

café de paris butter, lemon zest

MAC&CHEESE WAFFLE (v) 15

five-cheese blend, jalapeño cheese fondue

TRIPLE COOKED FRIES (v) 14

truffle aioli

CREAMED CORN (v) 13

jalapeño & crispy shallots

MASHED POTATOES (v)(gf) 12

yukon gold potatoes, butter & more butter

ONION RING STACK (v) 13

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.