

starters

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

CAESAR SALAD 17
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) 23
symphony tomatoes, barrel aged balsamic, olive toast

JUMBO PRAWN COCKTAIL (gf) 29
tiger prawns, atomic horseradish, wasabi cocktail sauce

DUNGENESS CRAB CAKE 28
sea bean & fennel salad, vadouvan-spiced curry aioli

sushi

NIGIRI (1PC)

salmon 6
hamachi 7
hokkaido scallop 7.5
sea urchin 9
chutoro tuna 14
bluefin tuna 11

SASHIMI (3PCS)

salmon 15
hamachi 18
hokkaido scallop 19
sea urchin 23
chutoro tuna 28
bluefin tuna 20

A5 wagyu nigiri 19

OMAKASE
SASHIMI SAMPLER
6pc 29 | 10pc 43

specialty

SALMON CEVICHE 18
ikura, cucumber, sweet peppers,
serrano chiles, taro chips

HAMACHI NOBU STYLE 20
shaved serrano, cilantro, yuzu ponzu

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

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

chilled seafood bar

CAVIAR SELECTION

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

SEASONAL OYSTERS (gf) 4

WEST COAST | EAST COAST
kussshi, fanny bay, | riptide point,
sunseekers, shigoku | malpeque

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

NOVA SCOTIA LOBSTER 38 HALF LOBSTER

ALASKAN KING CRAB (gf) 70 HALF POUND

THE GM'S CHILLED SEAFOOD (gf) 136
serves 2-3 persons, scallop ceviche, oysters,
jumbo prawns, king crab, lobster

THE CHEF'S CHILLED SEAFOOD (gf) 260
serves 4-6 persons, scallop ceviche, oysters,
jumbo prawns, king crab, lobster

VICTOR HOT SEAFOOD POT 265 for the table

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

MAKI/ROLLS (8PCS)

AVOCADO CRUNCH (vg) (gf) 17
avocado, cucumber, mango,
shiso mayo, puffed rice

CRAB & MANGO (gf) 22
dungeness crab, bluefin tuna,
mango, cucumber, yuzu mayonnaise

DYNAMITE 18
shrimp tempura, avocado, chive,
mango sauce, shichimi pepper

NOVA SCOTIA LOBSTER (gf) 32
northern divine caviar, avocado,
cucumber, mango sauce,
yuzu mayonnaise

O CANADA SALMON 21
maple torched salmon,
dungeness crab, avocado,
cucumber, asparagus, masago

SPICY TUNA (gf) 19
ahi tuna, scallion, cucumber,
sesame chili sauce

CALIFORNIA (gf) 20
dungeness crab, avocado,
cucumber, masago, yuzu
mayonnaise

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

STEAKHOUSE ROLL 22
PEI blue dot reserve beef
tenderloin, shrimp tempura,
charred green onion, cucumber,
wasabi pickle

eggs & such

VICTOR VICTORIA 28

eggs free style, thick cut bacon or bangers,
crispy potatoes, sourdough toast

SHAKSHUKA (v) 26

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

THICK CUT BACON & TOMATO BENEDICT 24

crispy polenta, poached eggs, hollandaise

OSCAR EGGS BENEDICT 35

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 +32

BELT 28

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

LIEGE WAFFLE (v) 23

berries, dark chocolate sauce,
whipped cream, orange zest

**COOKED
AT 1200°**

fired up

**IN OUR
BROILER**

SNAKE RIVER WAGYU BREAKFAST BURGER 36

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

STEAK & EGGS DIANE 38

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

BRANT LAKE WAGYU FLAT IRON 62

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 250

50oz USDA PRIME

crispy potatoes, trio of sauces

ADD

1/2 NOVA SCOTIA LOBSTER + 38

1/2 LB ALASKAN KING CRAB + 70

SIDES

**GRILLED
SOURDOUGH TOAST 5**
whipped butter

2 EGGS ANY STYLE 8

PORK SAUSAGE 8
two rivers meats, country style

THICK CUT BACON 10
maple cured and smoked

TRIPLE COOKED FRIES(v) 14
truffle aioli

ROASTED MUSHROOMS(v)(gf) 13
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.*