

## 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)(n) 23

castelvetrano olive pesto, toasted pine nuts,  
symphony tomatoes, garlic buttered toast, planeta olive oil

### 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  
amberjack 8

### SASHIMI (3PCS)

salmon 15  
hamachi 18  
hokkaido scallop 19  
sea urchin 23  
chutoro tuna 28  
bluefin tuna 20  
amberjack 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, crushed garlic chips,  
grated ginger, scallion, yuzu ponzu

### ABURI/TORCHED (6PCS)

#### AVOCADO ABURI (v) 17

japanese horseradish, wasabi pickle, crispy onion

#### SHRIMP ABURI (gf) 18

pesto aioli, garlic chips, 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) 4.5

WEST COAST	EAST COAST
kusshi, fanny bay, sunseekers, shigoku	riptide point, 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.*