

starters

LOBSTER & CRAB BISQUE 18
crab salad, gruyère toast

MURGELLA BURRATA (v) (n) 23
castelvetro 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

SHRIMP TEMPURA 21
spicy creamy ponzu sauce

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

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

TOGARASHI-SPICED AHI TUNA 26
seared & served on a hot stone, ponzu sauce

JAPANESE WAGYU CROQUETTES 18
A5 wagyu beef, arrabiata sauce

STEAK TARTARE 24
egg yolk buttered sourdough toast, horseradish, cornichon

PAN SEARED QUEBEC FOIE GRAS 39
5oz, black currants, honey, apple,
toasted brioche, foie gras & thyme butter

BRAISED WAGYU MEATBALLS 24
madeira wine, shaved burgundy truffles,
sourdough toast

from the garden

CAESAR 17
romaine & shaved brussels sprouts,
pecorino cheese, crispy sumac-spiced chickpeas

TOGARASHI TUNA SALAD 25
yellowfin tuna tataki, shaved romaine, avocado,
grapefruit, yuzu tobiko, miso-ginger vinaigrette

WARM BACON & FRISEE SALAD 18
soft poached hens egg, truffle vinaigrette,
milk bread croutons

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, fannybay, shigoku, sunseekers, riptidepoint, 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, yuzu ponzu

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 48
dungeness crab stuffing, sea beans, fingerling potatoes, lobster sauce

NOVA SCOTIA LOBSTER 86
baked & seafood stuffed, ritz cracker crust, seasonal vegetables

THE COMBINATION 58
8oz ribeye "delmonico", tempura shrimp, potato purée, heirloom carrots, peppercorn sauce

WHOLE BRANZINO (n) (gf) 52
shaved fennel & pine nut salad

SAKE MARINATED SABLEFISH 48
bok choy, crispy sushi rice, saikyo miso

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

BEEF WELLINGTON 76
pei blue dot reserve filet mignon, mushroom duxelles, mashed potatoes, heirloom carrots, bordelaise sauce

BURGUNDY TRUFFLE CANNELLONI (v) 35
spinach & mushroom duxelle, black garlic gremolata, arrabiatasauce, taleggiogratin

OYSTER MUSHROOM & ASPARAGUS RISOTTO (v) (gf) 36
shaved burgundy truffles, parmigiano reggiano, arborio rice

turf

COOKED AT 1200° *fired up* IN OUR BROILER

CENTER CUT "DELMONICO" 49
boneless, eye of ribeye, lean marbling
10oz. **ANGUS RESERVE**

STRIPLOIN 62
well marbled, the ambassador's cut
12oz. **USDA PRIME**

RIB CAP 72
extreme marbling, our favorite cut
10oz. **NORTHERN GOLD ANGUS**

PORTERHOUSE 155
best of both - striploin & tenderloin
28oz. **USDA PRIME**

COWBOY RIBEYE 98
bone-in, rich & juicy
20oz. **CANADIAN PRIME**

BONE IN STRIPLOIN 76
well marbled, kansas city cut
18oz. **USDA PRIME**

FILET MIGNON 62
the leanest, most tender cut
8oz. **PEI BLUE DOT RESERVE**

TOMAHAWK TO SHARE 250
the show-stopper
50oz. **USDA PRIME**

WAGYU FLAT IRON 62
rich-chuck flavor, the butcher's cut
8oz.
BRANT LAKE FARMS, ALBERTA

WAGYU

WAGYU TENDERLOIN 23 /oz
gold label, intense, buttery flavor
6oz. **OR 8oz.**
SNAKE RIVER FARMS, IDAHO

SANUKI OLIVE WAGYU

Sanuki Wagyu is a rare breed of Japanese beef finished with olive pressings from local olive oil artisans

SELECTED CUTS FEATURED ----- **41 /oz** | **4oz. 6oz. OR 8oz** ----- **BUTTERY, JUICY, TENDER**

A UNIQUE STEAK EXPERIENCE OVER 100 YEARS IN THE MAKING
PRODUCT OF SHODOSHIMA ISLAND KAGAWA, 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 58

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 KALE & SPINACH (v) 13
crispy shallots, nutmeg

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.