

## starters

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### LOBSTER & CRAB BISQUE 18

crab salad, gruyère toast

### MURGELLA BURRATA <sup>(v)(n)</sup> 23

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

### JAPANESE WAGYU CROQUETTES 18

A5 wagyu beef, arrabbiata sauce

### JUMBO PRAWN COCKTAIL <sup>(gf)</sup> 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

### MEATBALL BLANQUETTE 24

madeira wine braise, shaved burgundy truffles, sourdough toast

## from the garden

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### 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 <sup>(v)(n)(gf)</sup> 17

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

## seafood bar

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### 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 <sup>(gf)</sup> 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

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### 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 <sup>(gf)</sup> 70

### THE GM'S CHILLED SEAFOOD <sup>(gf)</sup> 136

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

### THE CHEF'S CHILLED SEAFOOD <sup>(gf)</sup> 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, arrabiata sauce, taleggio gratin

**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.