

starters

LOBSTER & CRAB BISQUE 18

crab salad, gruyère toast

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

SHRIMP TEMPURA 21

spicy creamy ponzu sauce

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, arrabbiata sauce

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

NOVA SCOTIA

LOBSTER ORECCHIETTE 28

sundried tomato sicilian pistou, kale, parmigiano reggiano

from the garden

CAESAR 17

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

BOSTON BIBB ^(gf) 18

avocado, symphony tomato, crisp bacon lardons, sherry tarragon dressing

BEETROOT CARPACCIO ^{(gf)(v)(n)} 18

castello blue cheese, grapefruit, hazelnuts, white balsamic vinaigrette, fine herbs

BELGIAN ENDIVE ^{(v)(n)(gf)} 17

orange segments, goat's 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

island tides, fanny bay, shigoku, sunseekers, riptide point, malpeque

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

CAVIAR SELECTION

northern divine 159 | sevruga 175 | osetra 195 | beluga 325

- 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

ROYAL CHILLED SEAFOOD TOWER ^(gf) 136

serves 2-3 persons, sea scallop ceviche, oysters, jumbo prawns, king crab, lobster, salmon poke, taro chips

IMPERIAL CHILLED SEAFOOD TOWER ^(gf) 260

serves 4-6 persons, sea scallop ceviche, oysters, jumbo prawns, king crab, lobster, salmon poke, taro chips

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

ROSSDOWN FARMS FREE RANGE HALF CHICKEN (gf) 37
boneless, crispy skin, charred broccolini, chimichurri sauce

FRASER VALLEY HIRO WAGYU BURGER 36
8oz, caramelized onions, taleggio cheese, black truffle dressing, triple cooked fries

TERIYAKI RIBEYE SURF & TURF 58
8oz "delmonico" cut, teriyaki glaze, shrimp tempura, asparagus, wasabi mashed potatoes

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

MEDITERRANEAN BRANZINO (n)(gf) 52
caponata, shaved fennel & pine nut salad

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

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

WAGYU FLAT IRON 72
rich-chuck flavor, the butcher's cut
8oz. SNAKE RIVER FARMS, IDAHO

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

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

THE SPOILS OF SUNDAY

from 10am
\$65 per person
all inclusive brunch buffet
with an entrée

from 5pm
\$68 per person
three course
prime rib dinner

sides

CRISPY BRUSSELS SPROUTS (vg)(n)(gf) 13
toasted pecans, calabrian chili gastrique

ROASTED MUSHROOMS (vg)(gf) 13
lipstick peppers

CHARRED BROCCOLINI (gf)(v) 13
preserved lemon, chili flakes, goat feta cheese

MAC&CHEESE WAFFLE (v) 15
five-cheese blend,
jalapeño cheese fondue

TRIPLE COOKED FRIES (v) 14
truffle aioli

SHISHITO PEPPERS (vg)(gf) 14
chickpea hummus, smoked paprika

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.