

## starters

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### 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

### HAMACHI NOBU STYLE 20

shaved serrano, cilantro, yuzu ponzu

### DUNGENESS CRAB CAKE 28

sea bean & fennel salad, vadouvan-spiced curry aioli

### TOGARASHI-SPICED AHI TUNA 26

seared & served on a hot stone, yuzu ponzu

### JAPANESE WAGYU CROQUETTES 18

A5 wagyu beef, arrabbiata sauce

### STEAKHOUSE ROLL 22

northern gold angus filet mignon, shrimp tempura, charred green onion, cucumber, wasabi pickle

### STEAK TARTARE 24

egg yolk buttered sourdough toast, horseradish, cornichon

### A5 MIYAZAKI WAGYU HOT STONE

STRIPLOIN 34 /oz | RIB CAP 31 /oz

3oz min. sashimi style, cooked tableside

- served with crispy garlic, yuzu ponzu -

## from the garden

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### 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

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### ROYAL CHILLED

#### SEAFOOD TOWER (gf) 136

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

#### 1/2LB ALASKAN KING CRAB (gf) 70

### IMPERIAL CHILLED

#### SEAFOOD TOWER (gf) 260

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

#### 1/2 NOVA SCOTIA LOBSTER 38

### BLUEFIN TUNA EXPERIENCE (gf) \$48

2pc ea sashimi tasting

otoro - *richest* | chutoro - *medium* | akami - *lean*

spicy maki roll (6pc)

### 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*

### SALMON CEVICHE 18

cucumber, sweet peppers, ikura, taro chips, serrano chilis

### CAVIAR SELECTION

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

- blinis, chives, egg, red onion, crème fraîche -

### BLUEFIN TUNA TATAKI 24

seared bluefin tuna, crispy garlic, ginger, scallion, yuzu ponzu

# surf

## COLUMBIA RIVER

### STEELHEAD SALMON (gf) 48

warm dungeness crab & potato salad, dill, charred corn, watercress purée

### NOVA SCOTIA LOBSTER 86

baked & seafood stuffed, ritz cracker crust, seasonal vegetables

## ROSSDOWN FARMS FREE

### RANGE HALF CHICKEN (gf) 37

boneless, crispy skin, grilled asparagus, chimichurri sauce

## FRASER VALLEY

### HIRO WAGYU BURGER 36

8oz, caramelized onions, aged cheddar cheese, black truffle dressing, triple cooked fries

### THE COMBINATION 58

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

### BEEF WELLINGTON 76

northern gold angus 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

## TRUFFLE

### CANNELLONI (v) 34

spinach & mushroom duxelle, herb gremolata, black truffle béchamel

### ASPARAGUS &

### SWEETCORN RISOTTO (v)(gf) 32

heirloom symphony tomatoes, pecorino cheese

# turf

## COOKED AT 1200° *fired up* IN OUR BROILER

### CENTER CUT "DELMONICO" 49

boneless, eye of ribeye, lean marbling

10oz. ANGUS RESERVE

### PORTERHOUSE 155

best of both - striploin & tenderloin

28oz. USDA PRIME

### BONE IN STRIPLOIN 76

well marbled, kansas city cut

18oz. USDA PRIME

### STRIPLOIN 62

well marbled, the ambassador's cut

12oz. USDA PRIME

### COWBOY RIBEYE 98

bone-in, rich & juicy

20oz. CANADIAN PRIME

### FILET MIGNON 62

the leanest, most tender cut

8oz. NORTHERN GOLD ANGUS

### RIB CAP 72

extreme marbling, our favorite cut

10oz. NORTHERN GOLD ANGUS

### WAGYU FLAT IRON 72

rich-chuck flavor, the butcher's cut

8oz. SNAKE RIVER FARMS, IDAHO

### TOMAHAWK TO SHARE 250

the show-stopper

50oz. USDA PRIME

## MIYAZAKI A5 WAGYU

Miyazaki is one of four prefectures on Kyushu Island near the southern tip of Japan

This wagyu is famous for its cherry-red coloring and density of marbling.

STRIPLOIN ----- 34 /oz

RIB CAP ----- 31 /oz

6oz. OR 8oz

### ADD TO YOUR STEAK

blue cheese 7 quebec foie gras 26 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

12oz prime rib dinner

## sides

### CRISPY BRUSSELS SPROUTS (vg)(n)(gf) 13

toasted pecans, calabrian chili gastrique

### ROASTED MUSHROOMS (vg)(gf) 13

lipstick peppers

### GRILLED ASPARAGUS (vg)(gf) 14

lemon zest, red chili flakes, planeta olive oil

### 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.