

starters

SEASONAL ICED FRUIT 13

kaffir lime leaves, toasted coconut

CAESAR SALAD 14

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

BELGIAN & RED ENDIVE SALAD 15

gala apples, medjool dates, marcona almonds, okanagan happy day's goat cheese, sherry-tarragon dressing

BURRATA & PROSCIUTTO DI PARMA 19

compressed cantaloupe, 10 year old balsamic

UNI TACO 17 🍣

local sea urchin, crispy nori, guacamole, cucumber, yuzu kosho

JUMBO PRAWN COCKTAIL 22

tiger prawns, atomic horseradish, wasabi cocktail sauce

SHRIMP TEMPURA 17

spicy creamy ponzu sauce

DUNGENESS CRAB CAKE 22 🍣

sea bean & fennel salad, vadouvan-spiced curry aióli

STEAK TARTARE 17

grainy mustard, capers, horseradish, quick-cured egg yolk, house chips

sushi

NIGIRI (1PC)

SHRIMP 4

HOKKAIDO SCALLOP 5

HAMACHI 5

SEA BREAM 5

SEA URCHIN 6 🍣

BLUEFIN TUNA 6

ALBACORE TUNA 4 🍣

CHU TORO TUNA 7

SALMON 4

MACKEREL 4

EEL 6

SASHIMI (3PCS)

SHRIMP 9

HOKKAIDO SCALLOP 11

HAMACHI 12

SEA URCHIN 15 🍣

BLUEFIN TUNA 13

ALBACORE TUNA 10 🍣

CHU TORO TUNA 17

SEA BREAM 11

SALMON 11

ABURI/TORCHED (6PCS)

KARASHI-SU-MISO SALMON 16
rice vinegar, japanese mustard

SESAME TUNA 17 🍣
sesame oil, black sesame

UNAGI 19
bbq freshwater eel, sweet chili

MAKI/ROLLS (8PCS)

KAPPA (vg) 8
nori, cucumber, wasabi

SHIITAKE MUSHROOM (vg) 12
kinoko sauce, crispy onion,
toasted black sesame seeds

AVOCADO CRUNCH 12
avocado, cucumber, mango,
shiso aióli, puffed rice

CALIFORNIA 15
blue crab, sesame seeds, avocado,
cucumber, tobiko, yuzu mayonnaise

chilled seafood bar

CAVIAR SELECTION "MP"

beluga | northern divine 🍣 | chef's private selection

SEASONAL OYSTERS 3.5

WEST COAST | EAST COAST
kussi, kumamoto | pink moon, beausoleil,
fanny bay, royal miyagi | raspberry point

STEAMED MANILA CLAMS 12 🍣 HALF POUND

PEEL&EAT SIDE-STRIPE SHRIMP 17 🍣 HALF POUND

DUNGENESS CRAB 28 🍣 HALF CRAB

NOVA SCOTIA LOBSTER 33 HALF LOBSTER

SEAFOOD SELECTION FOR TWO 98
pink bay scallop ceviche, oysters, steamed clams,
peel & eat shrimp, dungeness crab, king crab, lobster

SEAFOOD SELECTION FOR FOUR 196
pink bay scallop ceviche, oysters, steamed clams,
peel & eat shrimp, dungeness crab, king crab, lobster

ALBACORE TUNA 15 🍣
brown butter, scallion

SHRIMP 17
basil oil, salsa verde

DYNAMITE 14
tempura tiger shrimp, avocado,
chive, mango sauce, nanami togarashi

SPICY SALMON 15
endive, scallion, sesame-
sriracha sauce

SPICY TUNA 15 🍣
ahi tuna, scallion, cucumber

dim sum

STEAMED VEGETABLE DUMPLING 10
SHRIMP DUMPLING 12
XO CRYSTAL LOBSTER DUMPLING 13

NORTHERN DIVINE CAVIAR SHU MAI 13
STEAMED CHICKEN & GINGER BUN 10
CRISPY SHRIMP SPRING ROLL 10

SIGNATURE CRISP CHICKEN & MUSHROOM 12

eggs & such

EGG WHITE FRITTATA 18
fingerling potatoes, confit tomatoes, mushrooms,
goat cheese, arugula

LOBSTER FRITTATA 26
roasted zucchini & squash, salsa verde

VICTOR EGG BENEDICT 19
mac & cheese waffle, thick bacon,
gruyère cheese fondue

OSCAR EGG BENEDICT 26
crab cakes, poached eggs, broccolini,
bearnaise sauce

BUTTERMILK PANCAKES 17
strawberry, lemon curd & ricotta

LIEGE WAFFLE 17
berries, whiskey caramel sauce

CHICKEN & WAFFLE 21
crisp crusted chicken, mac & cheese waffle,
cheesy sauce

sides

PORK SAUSAGE 6 ROASTED MUSHROOMS 10
TRIPLE COOKED FRIES 10 MAC & CHEESE WAFFLE 11

THICK CUT BACON 8

toasts

FRENCH TOAST 17
brioche, nutella whipped cream, hazelnut brittle

AVOCADO & SMOKED SALMON 19
solly's bagel, pickled red onions, crushed eggs,
sunflower shoots

BELT 21
thick cut bacon, soft scrambled eggs, taleggio cheese,
tomatoes, arugula

FOIE GRAS FRENCH TOAST 24
seared quebec foie gras, foie gras mousse,
cherry gastrique

steaks

WAGYU BREAKFAST BURGER 24
fried egg, thick bacon, tomato jam, triple cooked fries

VICTOR STEAK & EGGS 28
filet mignon medallions, fried eggs, onion rings

TOMAHAWK FOR THE TABLE 169
crushed fingerling potatoes, brussels sprouts,
trio of sauces

JAPANESE WAGYU STRIPLOIN 21 PER OZ
6oz, 8oz, or choose your weight (minimum 6oz)

ADD

QUEBEC FOIE GRAS 22

1/2 NOVA SCOTIA LOBSTER 33

1/2LB ALASKAN KING CRAB 38