

## appetizers

**Black+Blue Bread....4<sup>95</sup>**  
baked to order, chive butter, sea salt

**Japanese Wagyu Fritters....22<sup>95</sup>**  
shaved japanese wagyu, aioli  
cheese fritters, shaved black truffle

**Spicy Garlic Prawns....18<sup>95</sup>**  
chillies, italian parsley, garlic  
white wine, toasted brioche

**Beef Tartare....21<sup>95</sup>**  
beef tenderloin  
gherkins, capers, shallots, egg  
prepared tableside

**Tuna Poke Bowl....17<sup>95</sup>**  
avocado, crispy rice, coconut, tobiko  
wakame, tossed tableside

**Bone Marrow....17<sup>95</sup>**  
house smoked, lemon aioli  
bloomed mustard seeds, herb salad

**Steakhouse Nachos....17<sup>95</sup>**  
steakhouse chili, bacon, yukon potato  
chips, cheddar cheese, scallions

**Crispy Calamari....15<sup>95</sup>**  
bell peppers, lemon dill aioli

**Wagyu Beef Carpaccio....16<sup>95</sup>**  
horseradish cream, truffle & charred  
onion aioli, garlic & herb loaf

**Seared Foie Gras....19<sup>95</sup>**  
peach compote, huckleberry  
vinaigrette, brioche

## RAW BAR

**Chilled Platter....89**  
fresh oysters, jumbo prawns, dungeness crab, atlantic lobster tails, seared ahi tuna  
smoked salmon with caviar  
served with horseradish, cocktail sauce, lemon aioli, mignonette

### OYSTERS

**Effingham....2<sup>95</sup>**  
Effingham Inlet, BC

**Kusshi....3<sup>80</sup>**  
Baynes Sound, BC

**Feature Oyster....MP**

### SHELLFISH

**Prawn Cocktail....18<sup>95</sup>**

**1/2 Dungeness Crab....28<sup>95</sup>**

**Atlantic Lobster Tail....22<sup>95</sup>**

### CAVIAR

sustainably farmed white sturgeon caviar

**Northern Divine....MP**

**Osetra....MP**

**Siberian....MP**

**Beluga....MP**

served with traditional condiments

## DINNER

### SOUP & SALADS

**French Onion Soup....12<sup>95</sup>**  
gruyère, parmesan crouton

**Crab Bisque....13<sup>95</sup>**  
pea purée, dungeness crab  
fennel pollen, poured tableside

**Caesar....13<sup>95</sup>**  
crisp romaine  
lemon parmesan dressing  
prepared tableside

**Burrata....17<sup>95</sup>**  
seasonal tomatoes  
buttermilk & herb dressing

**BLT....14<sup>95</sup>**  
double smoked bacon  
heirloom tomatoes, lettuce  
feta, corn, creamy chive dressing

**Lobster Louie....26<sup>95</sup>**  
gem lettuce, egg, tomatoes, avocado  
cucumber, louie dressing

## steak

### Platter

**Meat & Seafood Platter....120<sup>95</sup>**

(minimum 2 people per order)

canadian prime strip loin, prawns, atlantic lobster tail  
mashed potatoes, seasonal vegetables  
brussels sprouts

### CHATEAUBRIAND FOR 2

**Beef Tenderloin Centre Cut....93<sup>95</sup> (14oz)**

béarnaise, mashed potatoes  
seasonal vegetables

We proudly display our beef in the centre of the dining room. The pale pink and orange wall is made of Himalayan salt bricks that do more than just look good. The salt purifies the air & naturally removes moisture. This dry-aging process infuses an unforgettable flavour as it tenderizes the meat. All our steaks are kept in the cooler for 28-45 days; the concentration of flavour creates the highest quality product.

steaks are served with a rosemary & roasted garlic tallow butter

### CANADIAN PRIME

**Beef Tenderloin....47<sup>95</sup> (8oz)....56<sup>95</sup> (10oz)**

**Rib-Eye....66<sup>95</sup> (16oz)**

**New York Strip Loin....48<sup>95</sup> (12oz)....56<sup>95</sup> (16oz)**

**Chef's Feature Cut....MP**

### JAPANESE WAGYU

Wagyu cattle are known worldwide for producing meat with exceptional marbling and naturally enhanced flavour, tenderness, and juiciness. All of our Japanese Wagyu have a quality score of A5 and marble score between 8-10.

**New York Strip Loin....22 per oz (6oz, 8oz, 12oz)**

**Rib-Eye....19 per oz (8oz, 12oz)**

**Rib-Eye Cap....26 per oz (6oz, 10oz)**

### PRIME RIB

yorkshire pudding, mashed potatoes  
seasonal vegetables, red wine jus

**39<sup>95</sup> (10oz)....46<sup>95</sup> (16oz)**

### COTE DE BOEUF

65 day aged canadian prime rib-eye  
carved tableside

pave potato, seasonal vegetables

**145<sup>95</sup> (38oz)**

### ADD ONS

**Atlantic Lobster Tail....22<sup>95</sup>**

**Sautéed Tiger Prawns....16<sup>95</sup>**

**Seared Foie Gras....16<sup>95</sup>**

### SAUCES

**Red Wine Jus....3**

**Béarnaise....3**

**Peppercorn Brandy....3**

**Blue Rare**  
seared outside, red throughout

**Rare**  
seared outside, 75% red center

**Medium Rare**  
seared outside, 50% red center

**Medium**  
seared outside, 25% pink inside

**Medium Well**  
slight hint of pink

**Well Done**  
broiled until 100% brown

**Black+Blue**  
charred outside, rare/raw inside

## SIGNATURE

**Smoked Short Rib...32<sup>95</sup>**  
english pea ravioli, seasonal vegetables  
red wine jus

**Steak Diane....40<sup>95</sup>**  
beef tenderloin, whipped potatoes  
brandied mushroom cream

**Beef Wellington....40<sup>95</sup>**  
puff pastry, mushroom duxelle  
red wine jus, seasonal vegetables

**Stuffed Chicken ....33<sup>95</sup>**  
half free-range chicken, duxelle  
mushroom jus, potato gratin

## SEAFOOD

**Maple & Chili Salmon....29<sup>95</sup>**  
cauliflower purée, huckleberry  
seasonal vegetables

**Ahi Tuna....36<sup>95</sup>**  
broccolini, wild mushrooms  
kabayaki sauce

**Sea Bass....46<sup>95</sup>**  
salt baked, seasonal vegetables  
beurre blanc

## SIDES

**Tableside Baked Potato....11<sup>95</sup>**  
bacon, white cheddar, sour cream  
chives, butter

**Mashed Potatoes....10<sup>95</sup>**  
butter, chives

**Potato Gratin....11<sup>95</sup>**  
leeks, jalapeño, aged cheddar

**Mac & Cheese Sticks....11<sup>95</sup>**  
truffled cheese sauce

**Black+Blue Fries....8<sup>95</sup>**  
house spice

**Roasted Mushrooms....11<sup>95</sup>**  
garlic, fontina cheese

**Creamed Corn....10<sup>95</sup>**  
jalapeño, shallots, mascarpone

**Cauliflower Carbonara....12<sup>95</sup>**  
smoked bacon, spring onions  
parmesan

**Roasted Carrots....12<sup>95</sup>**  
honey, yogurt, espelette

**Brussels Sprouts....10<sup>95</sup>**  
lemon, capers, parmesan

**Asparagus....9<sup>95</sup>**  
béarnaise sauce

**Broccolini....9<sup>95</sup>**  
garlic, lemon, chili

Before Placing Your Order: Please inform your server if you are celiac or prefer gluten friendly options and we will accommodate your requests to the best of our abilities. Also, please inform your server if a person in your party has any other food allergies. Our kitchen contains wheat, egg, dairy, soy, nuts, pork, fish & shellfish. Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.