

appetizers

Black+Blue Bread....4⁹⁵
baked to order, chive butter, sea salt

Japanese Wagyu Fritters....22⁹⁵
shaved japanese wagyu, aioli
cheese fritters, shaved black truffle

Spicy Garlic Prawns....18⁹⁵
chillies, italian parsley, garlic
white wine, toasted brioche

Tuna Poke Bowl....17⁹⁵
avocado, crispy rice, coconut, tobiko
wakame, tossed tableside

Prawn Cocktail....18⁹⁵
poached tiger prawns
house cocktail sauce

Steakhouse Nachos....17⁹⁵
steakhouse chili, bacon, yukon potato
chips, cheddar cheese, scallions

Crispy Calamari....15⁹⁵
bell peppers, lemon dill aioli

Wagyu Beef Carpaccio....16⁹⁵
horseradish cream, truffle & charred
onion aioli, garlic & herb loaf

RAW BAR

Chilled Platter....94⁹⁵
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....2⁹⁵
Effingham Inlet, BC

Kusshi....3⁸⁰
Baynes Sound, BC

Feature Oyster....MP

CAVIAR

sustainably farmed white sturgeon caviar

Northern Divine....MP

Osietra....MP

Siberian....MP

served with traditional condiments

DINNER

SOUP & SALADS

Soup of the Day....MP

French Onion Soup....14⁹⁵
gruyère, parmesan crouton

Tableside Caesar....14⁹⁵
crisp romaine
lemon parmesan dressing

Mixed Field Greens....11⁹⁵
pickled mushrooms, shallots
sweet potato dressing

Burrata....17⁹⁵
seasonal tomatoes
buttermilk & herb dressing

Lobster Louie....26⁹⁵
gem lettuce, egg, tomatoes, avocado
cucumber, louie dressing

steak

Platter

Meat & Seafood Platter....120⁹⁵
(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....93⁹⁵ (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.

CANADIAN PRIME

Prime grade beef features abundant marbling; red meat laced with an even distribution of fat. The presence of this fat creates a more tender and juicy cut of beef that cooks well in all conditions. Only 2% of graded beef is given Prime grade.

New York Strip Loin....49⁹⁵(12oz)....59⁹⁵(16oz)

Beef Tenderloin....49⁹⁵(8oz)....58⁹⁵(10oz)

Sirloin....34⁹⁵(8oz)

Rib-Eye....69⁹⁵(16oz)

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)

steaks are served with a rosemary & roasted garlic tallow butter

PRIME RIB

yorkshire pudding, mashed potatoes
seasonal vegetables, red wine jus

39⁹⁵ (10oz)....48⁹⁵ (16oz)

PORTERHOUSE

65 day aged canadian prime short loin
carved tableside

145⁹⁵ (38oz)

TOMAHAWK

40 day aged USDA prime
carved tableside

175⁹⁵ (48oz)

ADD ONS

**Atlantic
Lobster Tail....22⁹⁵**

**Sautéed
Tiger Prawns....16⁹⁵**

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

Steak Diane....42⁹⁵
beef tenderloin, whipped potatoes
brandied mushroom cream

Stuffed Chicken33⁹⁵
half free-range chicken, duxelle
mushroom jus, potato gratin

Beef Wellington....42⁹⁵
puff pastry, mushroom duxelle
red wine jus, seasonal vegetables

SEAFOOD

Salmon....29⁹⁵
cauliflower purée, huckleberry
seasonal vegetables

Ahi Tuna....36⁹⁵
broccolini, wild mushrooms
kabayaki sauce

SIDES

Tableside Baked Potato....11⁹⁵
bacon, white cheddar, sour cream
chives, butter

Mashed Potatoes....10⁹⁵
butter, chives

Potato Gratin....11⁹⁵
leeks, jalapeño, aged cheddar

Mac & Cheese Sticks....12⁹⁵
truffled cheese sauce

Black+Blue Fries....8⁹⁵
house spice

Roasted Mushrooms....11⁹⁵
garlic, fontina cheese

Cauliflower Carbonara....12⁹⁵
smoked bacon, spring onions
parmesan

Roasted Carrots....11⁹⁵
honey, yogurt, espelette

Brussels Sprouts....10⁹⁵
lemon, capers, parmesan

Asparagus....11⁹⁵
béarnaise sauce

Broccolini11⁹⁵
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.