

LUNCH

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....2⁹⁵
Effingham Inlet, BC

Kusshi....3⁸⁰
Baynes Sound, BC

Feature Oyster....MP

SHELLFISH

Prawn Cocktail....18⁹⁵

1/2 Dungeness Crab....28⁹⁵

Atlantic Lobster Tail....22⁹⁵

CAVIAR

sustainably farmed white sturgeon caviar

Northern Divine....MP

Osietra....MP

Siberian....MP

Beluga....MP

served with traditional condiments

appetizers

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

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

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

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

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

Beef Tartare....21⁹⁵
beef tenderloin
gerkins, capers, shallots, egg
prepared tableside

SOUP & SALADS

French Onion Soup....12⁹⁵
gruyère, parmesan crouton

Crab Bisque....13⁹⁵
pea purée, dungeness crab
fennel pollen, poured tableside

Caesar....13⁹⁵
crisp romaine,
lemon parmesan dressing
prepared tableside

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

BLT....14⁹⁵
double smoked bacon
heirloom tomatoes, lettuce
feta, corn, creamy chive dressing

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

ADD ONS

Beef Tenderloin 9 | Chicken Breast 6 | Ahi Tuna 9 | Prawns 7 | Salmon 7

entree salads

Grilled Chicken & Avocado....18⁹⁵
kale, radish, cucumber, medjool dates
feta, cashew lime vinaigrette

Steak BLT....19⁹⁵
beef tenderloin, double smoked bacon
heirloom tomatoes, lettuce, blue cheese
corn, creamy chive dressing



SANDWICHES & SIGNATURES

Beef Dip Sandwich....14⁹⁵
shaved prime rib, french bread
caramelized onions, au jus, fries

Fried Chicken Sandwich....14⁹⁵
buttermilk fried chicken, iceberg lettuce
tomato, honey dijon aioli

B+B Burger....14⁹⁵
aged cheddar, lettuce, tomato
pickle, secret sauce, onion ring
brioche bun

Blackened Tuna Sandwich....14⁹⁵
ahi tuna, pickles, slaw, wasabi aioli

Smoked Short Rib...28⁹⁵
english pea ravioli, seasonal vegetables
red wine jus

Beef Wellington....29⁹⁵
puff pastry, mushroom duxelle
red wine jus

Maple & Chili Salmon....23⁹⁵
cauliflower purée, huckleberry
seasonal vegetables

Ahi Tuna....28⁹⁵
broccolini, wild mushrooms
kabayaki sauce

Stuffed Chicken25⁹⁵
half free-range chicken, duxelle
mushroom jus, potato gratin

Steak Diane....29⁹⁵
beef tenderloin, whipped potatoes
brandied mushroom cream

steak

steaks are served with a rosemary & roasted garlic tallow butter, potato gratin, watercress & tomato salad

CANADIAN PRIME

Beef Tenderloin....41⁹⁵ (8oz)

New York Strip Loin....42⁹⁵ (12oz)

Rib-Eye....66⁹⁵ (16oz)

JAPANESE WAGYU

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

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

Rib-Eye Cap....26 per oz (6oz, 8oz)

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.