


## STARTERS

**B+B Bread 8**  
baked in-house, caramelized onion  
maldon salt, balsamic butter, rosemary

 **Ahi Tuna Tataki 21**  
sesame crusted ahi tuna, wakame salad  
edamame, avocado, cured lemon

**Heirloom Beet Salad 19**  
watercress, orange, pickled onions  
spiced walnuts, goat cheese  
dill & lime yogurt

**Beef Carpaccio 19**  
thinly sliced beef, mustard seeds,  
black garlic, herbed tuscan loaf  
dijon-horseradish aioli


**Crispy Calamari 18**  
chilies, cilantro, lemon aioli

**French Onion Soup 17**  
glazed onions, beef stock, gruyère cheese  
parmesan, crouton

**Seasonal Oysters MP**  
lemon, red wine mignonette, cocktail sauce

**Jumbo Prawn Cocktail 29**  
6/8 tiger prawns, horseradish cocktail sauce,  
cognac mustard

**Caesar Salad 21**  
crisp romaine, parmigiano-reggiano  
lemon & anchovy dressing

 **Chilled Seafood Platter 175**  
king crab, kusshi oysters, prawn cocktail, atlantic lobster tails, ahi tuna sashimi  
scallop ceviche, wakame salad, lemon, red wine mignonette, cocktail sauce

## MEAT

### CANADIAN PRIME

**New York Striploin 59 (14oz)**  
**Tenderloin 61 (8oz)**  
**Rib Eye 88 (16oz)**

**Cowboy Rib-Eye 99 (20oz)**  
**Porterhouse 155 (38oz)**

### JAPANESE A5 WAGYU

**Rib Eye 25 per oz (6oz, 8oz, 12oz)**  
**Striploin 27 per oz (6oz, 8oz, 12oz)**

### JAPANESE KOBE

**Rib Eye 50 per oz (6oz, 8oz)**  
**Striploin 55 per oz (6oz, 8oz)**

### USDA PRIME

**Tomahawk 200 (55 oz)**  
long bone rib eye steak, charred to perfection

### SAUCES

**Red Wine Jus 5** **Béarnaise 5** **Peppercorn Sauce 5**

## MAINS

 **Salmon 39**  
lemon-chive beurre blanc

**Coq au Vin 34**  
braised chicken, natural jus, pancetta  
stewed vegetables, white wine

**Surf & Turf 85**  
beef tenderloin, 1/2 lb atlantic lobster  
asparagus, béarnaise sauce

## SIDES

**Mashed Potatoes 12**  
crème fraîche

**Mac & Cheese Sticks 14**  
truffled cheese sauce

 **Broccolini 12**  
chilli, lemon, almonds

**Sautéed Mushrooms 12**  
garlic, rosemary, herb butter

**Crispy Brussels Sprouts 13**  
lemon, capers, parmesan

**Asparagus 12**  
béarnaise sauce

 **Gluten-free item**

**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 and shellfish. Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.