

BIG CUT THURSDAY

FROM 4:30PM

- CHOOSE YOUR STEAK -

- \$135 -

34oz GRILLED PORTERHOUSE STEAK
& JUMBO GARLIC SHRIMPS

with chimichurri

OR

- \$165 -

54oz CANADIAN ANGUS
BEEF TOMAHAWK STEAK

with mission hill red wine jus

- SERVED WITH -

truffle gruyère cream gnocchi, patatas bravas
global chop salad with chili lime vinaigrette, crispy brussels sprouts
and heirloom carrots with caper dressing

UPGRADES

FRESH BLACK TRUFFLE +\$16 SEARED QUEBEC FOIE GRAS +\$24
THREE JUMBO SCALLOPS +\$27

- WINE PAIRING -

DECERO REMOLINOS MALBEC | 5oz \$15 | BTL \$78
2019 | MENDOZA, ARGENTINA

BERINGER KNIGHTS VALLEY CABERNET SAUVIGNON | 5oz \$26 | BTL \$130
2020 | SONOMA, CALIFORNIA

BURROWING OWL MERLOT | 1.5L BTL \$99 (REG PRICE \$150)
2017 | OKANAGAN, BC