

DINNER

appetizers

Black+Blue Bread baked to order, chive butter, sea salt	5 ⁹⁵	Smoked Wagyu Beef Tartare asian pear, sesame dressing, daikon sprout, toragashi peppered toast <i>(prepared tableside)</i>	18 ⁹⁵
Steakhouse Nachos steakhouse chili, bacon, yukon potato chips cheddar, scallions	17 ⁹⁵	Phyllo Prawns scallions, chili lime sauce	18 ⁹⁵
French Onion Soup glazed onion, gruyère, parmesan crouton	14 ⁹⁵	Tuna Poke Bowl avocado, crispy rice, coconut, tobiko, wakame nori, ponzu <i>(tossed tableside)</i>	18 ⁹⁵
Tableside Caesar Salad crisp romaine, lemon parmesan dressing	14 ⁹⁵	B.L.T Salad chilled atlantic lobster tail, lettuce, tomato maple bacon, hot sauce	24 ⁹⁵
Crispy Calamari tzatziki, olive, tomato, chili	15 ⁹⁵		
Caviar ask your server for our daily selection <i>served traditionally</i>	MP	Chilled Platter fresh oysters, jumbo tiger prawns dungeness crab, atlantic lobster tails seared ahi tuna smoked salmon with caviar <i>served with horseradish cocktail sauce, lemon aioli, mignonette</i>	97 ⁹⁵
Freshly Shucked Oysters Feature Oyster <i>served with cocktail sauce, fresh horseradish, mignonette & lemon</i>	3 ⁸⁰ each 39 ⁰⁰ dozen		

steak

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	49 ⁹⁵ (12oz)	59 ⁹⁵ (16oz)
Sirloin		35 ⁹⁵ (8oz)
Beef Tenderloin	49 ⁹⁵ (8oz)	58 ⁹⁵ (10oz)
Rib-Eye		69 ⁹⁵ (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)

PORTERHOUSE 145 ⁹⁵ (38oz) 65 day aged canadian prime short loin <i>carved tableside</i>	tomahawk 175 ⁹⁵ (48oz) 40 day aged USDA prime <i>carved tableside</i>	CHATEAUBRIAND 93 ⁹⁵ (14oz) Beef Tenderloin Centre Cut béarnaise, mashed potatoes seasonal vegetables
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Black + Blue
charred outside
rare/raw inside

Blue Rare
cool
rare/raw inside

Rare
cool
red throughout

Medium Rare
warm
pink center

Medium
warm
pink center

Medium Well
hot
hint of pink

Well Done
hot
cooked throughout

SIGNATURE

Prime Rib yorkshire pudding, mashed potatoes seasonal vegetables, red wine jus	39 ⁹⁵ (10oz)	48 ⁹⁵ (16oz)	Lobster Thermidor atlantic lobster tails, pearl vegetables, crab hollandaise	36 ⁹⁵
Beef Wellington puff pastry, mushroom duxelle, red wine jus seasonal vegetables		42 ⁹⁵	Sablefish confit fennel, charred broccolini, pea purée tomato beurre blanc	33 ⁹⁵
Veal Chop Parmesan milanese style, tomato fondu, burrata		42 ⁹⁵	Black+Blue Burger 10oz prime beef patty, tomato jam, onion ring smoked bacon, roasted garlic aioli, hand cut fries	24 ⁹⁵

Meat & Seafood Platter 120⁹⁵ *(minimum 2 people per order)*

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

Sunday Prime Rib Special

Complimentary Tableside Caesar Salad
and Black + Blue Butter Cake

SIDES

Loaded Baked Potato bacon, white cheddar sour cream, chives, butter	11 ⁹⁵	French Fries house spice	11 ⁹⁵	Braised Greens tomatoes, charred onions	10 ⁹⁵	Mac & Cheese Sticks truffled cheese sauce	12 ⁹⁵
Mashed Potatoes butter, chives	10 ⁹⁵	King Mushrooms wagyu lardo	10 ⁹⁵	Asparagus prosciutto, beurre blanc	11 ⁹⁵	Corn smoked paprika, lime pecorino cheese	11 ⁹⁵
Potato Gratin leeks, jalapeño, aged cheddar	11 ⁹⁵	Half Roasted Cauliflower tahini, sesame, herbs	12 ⁹⁵	Brussels Sprouts lemon, capers, parmesan	10 ⁹⁵		

SAUCES 3⁰⁰ | Red Wine Jus | Béarnaise | Peppercorn Brandy

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.