

# DINNER

## appetizers

### B&B Bread 7

baked in-house, caramelized onions  
maldon salt, balsamic butter, rosemary

### French Onion Soup 15

glazed onions, gruyère, parmesan, croutons

### Salt & Pepper Calamari 16

scallions, jalapeños, ginger-chili sauce

### Beef Carpaccio 18

thinly sliced beef, grainy mustard aioli  
crispy capers, shaved parmigiano-reggiano

### Mussels 20

B.C. mussels, white wine, shallots, herbs  
tomatoes, butter, pomme frites

### 🍷 Jumbo Prawn Cocktail 21

jumbo tiger prawns, horseradish cocktail sauce &  
cognac mustard

## CHILLED seafood

### 🍷 Fresh Shucked Oysters

Daily Selection - MP

Kusshi - MP

served with cocktail sauce, mignonette  
horseradish, lemon

### 🍷 Chilled Platter 120

fresh oysters, jumbo tiger prawns  
½ lobster, snow crab, mussels  
served with cocktail sauce, mignonette  
fresh horseradish, lemon

## salads

### Tableside Caesar Salad For Two 19

crisp romaine, parmigiano-reggiano  
lemon & anchovy dressing

### 🍷 Wedge Salad 15

iceberg lettuce, bacon, egg, tomatoes  
macedonian feta, scallions, buttermilk ranch

### 🍷 Tableside Spinach Salad For Two 19

baby spinach, mushrooms, toasted almonds  
monterey jack, bacon & mustard vinaigrette

### 🍷 Prawn Salad 22

chilled tiger prawns, avocado, pink grapefruit  
asparagus, poached egg, heirloom tomatoes  
local greens, green goddess dressing

## mainS

### 🍷 Salmon Steak 35

lemon-chive beurre blanc

### 🍷 Tableside Prawns 40

jumbo tiger prawns sautéed tableside  
pernod, lemon, herb butter

### 🍷 Sablefish 44

maple marinated & cold smoked  
beurre blanc

### 🍷 Atlantic Lobster 1½ lb MP

served with drawn butter

### Prime Rib (14oz) 48

yorkshire pudding, mashed potatoes  
seasonal vegetables, red wine jus

### Beef Wellington 45

6oz prime tenderloin, puff pastry  
mushroom duxelle, seasonal vegetables  
red wine jus

### 🍷 Grilled Half Chicken 33

roasted B.C. chicken  
winter squash & black garlic cassoulet, truffle  
pan jus, herb salad

### Rigatoni Bolognese 28

house ground prime beef, roasted tomato sauce  
herb mascarpone

## SIDES

### 🍷 Baked Potato 13

chives, sour cream  
double smoked bacon

### 🍷 Mashed Potatoes 12

crème fraîche

### French Fries 9

B&B signature spice

### 🍷 Cauliflower 12

smoked pancetta, melted brie

### 🍷 Creamed Spinach 12

roasted garlic cream

### Mac & Cheese 14 Sticks

truffled cheese sauce

### 🍷 Asparagus 12

béarnaise sauce

### 🍷 Mushrooms 12

garlic & rosemary

### Brussel Sprouts 12

lemon, capers, parmesan



## 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. The salt purifies the air and 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 rated Prime.

Beef Tenderloin 55 (8oz)

New York Striploin 55 (14oz)

Rib Eye 69 (16oz)

Bone-In Rib Steak 89 (20oz)

Porterhouse 145 (38oz)

65 day aged Canadian Prime short loin  
*carved tableside*

### 🍷 Japanese A5 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.

Rib Eye 21 per oz (8oz, 12oz)

New York Striploin 24 per oz (6oz, 8oz, 12oz)

Rib Cap 31 per oz (6oz, 8oz)

### 🍷 Japanese Kobe Beef

Black and Blue takes great pride in being one of the select few that offer certified Kobe Beef from 100% Tajima Cattle. The secret behind this prestige cut of meat is the umami flavour that's embedded in the "shimofuri" marbling. The fatty "sashi" content dissolves at low temperatures leading it to melt in your mouth *literally*.

Rib Eye 50 per oz

Striploin 55 per oz

*Limited availability while quantities last*

*Minimum order of 6oz required*

SAUCES 3<sup>00</sup>

Red Wine Jus | Béarnaise | Peppercorn Brandy

🍷 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.