



LUNCH GRILL

Our steaks are sourced from USA Certified Angus herds (except where shown) and are served with choice of buttered whipped potato or fries (regular or togarashi-spiced), plus your choice of one sauce. Upgrade to truffle parmesan fries for \$3 more.

CLASSICS

TENDERLOIN TIP 6oz	\$29
PICANHA (SIRLOIN CAP) 10oz	\$39
NEW YORK STRIP NZ GRASS-FED 14oz	\$49
TENDERLOIN CENTRE CUT 8oz	\$59
RIB-EYE BONE-OUT 18oz	\$60
T-BONE BONE IN 16oz	\$65
COW-GIRL RIB EYE BONE-IN 16oz	\$85
PORTERHOUSE BONE-IN 24oz	\$89
TOMAHAWK BONE-IN 32oz	\$125

GRILL PLATES

'CHURASSCO' SKEWERS (gf)	\$39
two chargrilled Angus steak skewers (tenderloin and NY strip), choice of sauce, fries or buttered mash	
PORK TOMAHAWK (gf)	\$42
chargrilled pork tomahawk (18oz), miso-roasted napa cabbage, buttered mash, cider & wholegrain mustard cream sauce	
RANCH & REEF (gf)	\$65
6oz Angus tenderloin tip, poached lobster tail (4oz), grilled asparagus spears, Dauphinoise potato, choice of one sauce <i>add: extra lobster tail \$15, drawn butter \$3</i>	

SAUCES

bearnaise (v, gf)	\$6
mushroom (gf)	\$6
chimichurri (ve, gf)	\$6
green peppercorn (gf)	\$6

TOPPINGS

poached lobster tail (4oz) (gf)	\$15
chargrilled shrimp (x5) (gf)	\$15
blistered cherry tomatoes (gf)	\$6
Gorgonzola crumble (gf)	\$5

VEGETABLES & SALAD SIDES

sprouts, pancetta, sambal glaze (vo, gf)	\$10	sauteed seasonal vegetables (ve, gf)	\$10
broccolini, miso, almonds (ve, gf, cn)	\$10	Caesar, crispy bacon, croutons (v, gfo)	\$10
asparagus, parmesan 'snow' (veo, gf)	\$10	wedge, Gorgonzola, BLT, ranch (v, gf)	\$10

(v) = vegetarian, (vo) = vegetarian option, (ve) = vegan, (veo) = vegan option, (cn) = contains nuts, (gf) = gluten free, (gfo) = gluten free option available, (cc) = contains celery. Please advise your server of any dietary restrictions prior to ordering. All prices are in C\$: 1 C\$ = 1.25 US\$. A 16% gratuity charge will be added to all checks.