



APPETIZERS

PEAR & BLUE CHEESE (gf, cn) \$18

Gorgonzola, caramelised pear, leaves, cranberries, walnuts, pear & white balsamic dressing

CAESAR (gfo) \$16

charred romaine heart, white anchovies, bacon crisps, herb croutons, classic Caesar dressing

BURRATA (gf, cn) \$19

fresh Italian burrata, torched orange, lavender dressing, candied walnuts, cilantro seeds

TRUFFLE MUSHROOM PATE (v, gfo) \$17

Kalamata olive soil, truffle crumb, French cornichons, sourdough toast (gfo)

FOIE GRAS 'BRULEE' (gfo, cn) \$27

bloc de foie gras (mi-cuit), brûlée, raspberry coulis, Mission fig chutney, hazelnuts, brioche toast
add: a glass of Sauternes Carmes de Rieussec 2016 \$12

CRUDO & RAW

STEAK TARTARE (gfo) \$18

hand-carved Angus steak, garnish *Parisienne*, confit quail yolk, grissini, 'smoke'

CEVICHE (gf, cc) \$23

local catch, passion fruit, scotch bonnet sorbet, guacamole, blush daikon, plantain chips

SEAFOOD

SMOKED FISH PATE (gfo, cc) \$16

smoked red snapper, sour cream, capers, cilantro, guacamole, toasted sourdough

LOBSTER BISQUE (gf, cc) \$16

lobster & brandy bisque, sauteed lobster bites, roasted tomato oil

GRILLED JUMBO SHRIMP (gf, cn) \$23

chargrilled jumbo shrimps (shell off), chilled *ajo blanco* foam, peri-peri sauce, toasted almonds, tomato cracker

SPANISH OCTOPUS (gf) \$27

chargrilled octopus, roasted tomato veloute, crispy chickpeas, saffron aioli, Kalamata soil, squid ink cracker

SCALLOPS (gf) \$24

pan-seared scallops, warm spiced apple velouté, fresh apple, chistorra crumb



CLASSIC STEAKS

Our steaks are sourced from USA Certified Angus Beef or New Zealand grass-fed cattle (where stated), and are served with either mash potato, regular or togarashi-spiced fries, plus your choice of sauce. All steaks are (gf).

PICANHA / RUMP CAP | BONE-OUT | 10oz \$39

'CHURRASCO' SKEWERS (x2) 6oz \$39
tenderloin & rib-eye

NEW YORK STRIP | BONE-OUT | 14oz \$49
grass-fed New Zealand Angus

TENDERLOIN CENTRE CUT | 8oz \$59

RIB-EYE | BONE-OUT | 18oz \$69

BUTCHER'S RESERVE

T-BONE | BONE IN | 16oz \$65

COW-GIRL RIB EYE | BONE-IN | 16oz \$85

PORTERHOUSE | BONE-IN | 24oz \$89

TOMAHAWK | BONE-IN | 32oz \$125

SAUCES

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

FRIES & POTATO

fries regular or togarashi (ve, gfo)	\$6
truffle parmesan fries (veo, gfo)	\$9
whipped buttered mash (v, gf)	\$6
potato Dauphinoise (v, gf)	\$8

VEGETABLES

sprouts, pancetta, sambal glaze (vo, gf)	\$10
broccolini, miso, almonds (ve, gf, cn)	\$10
asparagus, parmesan 'snow' (veo, gf)	\$10

TOPPINGS

poached lobster tail (gf)	\$15
chargrilled shrimp (x5) (gf)	\$15
seared scallops (x2) (gf)	\$18
Gorgonzola crumble (gf)	\$5

SKILLET MAC 'n' CHEESE

Cheddar (v)	\$8
Cheddar & truffled parmesan (v)	\$12
crispy bacon	\$12
poached lobster tail	\$23

SIDE SALADS

bistro green salad, vinaigrette (ve, gf)	\$8
Caesar, crispy bacon, croutons (v, gfo)	\$10
Wedge, Gorgonzola, BLT (v, gf)	\$10

ENTREES

RANCH & REEF (gf) \$65

Angus tenderloin (6oz), butter-poached lobster tail (4oz),
grilled asparagus spears, Dauphinoise potato, choice of one steak sauce
add: extra lobster tail \$15, drawn butter \$3

LAMB SHANK \$42

slow-braised New Zealand lamb shank, black stout and raisin sauce,
roasted pearl onions, buttered mash

PORK TOMAHAWK (gf) \$42

chargrilled pork tomahawk (18oz), miso-roasted napa cabbage,
cider & wholegrain mustard cream sauce, buttered mash

THE WAGYU CHEESEBURGER (gfo) \$49

two 8oz Australian Wagyu beef patties, Cheddar cheese, onion jam, crispy bacon,
Union burger sauce, all-butter brioche bun, PLT, French fries

CHICKEN MARSALA (gf) \$39

ballotine of chicken, mushroom & tarragon duxelles, sauteed local mushrooms,
Marsala wine and mushroom sauce, scalloped potato

MUSHROOM RISOTTO (v, gf) \$29

local yellow and black oyster mushrooms, porcini, Parmigiano-Reggiano, balsamic glaze

FISH & SEAFOOD ENTREES

RED SNAPPER (gfo) \$39

pan-seared local red snapper fillet, PEI mussels, hand-rolled gnocchi (gfo),
Thai red curry broth, crispy fried capers

SALMON (gf) \$36

fillet of roasted Nova Scotia salmon, chorizo & sun-blush tomato cream sauce,
butter beans, blistered cherry tomatoes, wilted spinach leaves

YELLOWFIN TUNA (gf) \$45

seared yellowfin tuna, Vietnamese coconut velouté, bok choy, edamame,
black rice, cilantro relish

LOBSTER (gf) \$45

butter-poached lobster tails (x2 4oz), asparagus spears, French fries, bearnaise sauce, charred lemon
upgrade to: truffle parmesan French fries \$3

SEAFOOD PASTA & RISOTTO

SCALLOPS (gf) \$35

pan-seared Alaskan scallops, Champagne & lobster bisque risotto, confit leeks, black caviar

LOBSTER \$35

poached lobster tail (4oz), lobster & brandy bisque sauce, tomato oil, spaghetti pasta

SEAFOOD 'MISTO' \$35

sauteed shrimp, PEI mussels, wahoo, white wine & garlic cream sauce, tripline pasta

(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.