



LUNCH GRILL

All steaks 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 \$2 more.

CLASSICS

PICANHA (RUMP CAP) 10oz	\$39
TENDERLOIN TIP 6oz	\$39
NEW YORK STRIP 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) grilled steak skewers, French fries, blistered cherry tomatoes, chimichurri salsa	\$39
PORK TOMAHAWK (gf) chargrilled pork tomahawk (18oz), miso-roasted napa cabbage, buttered mash, cider & wholegrain mustard cream sauce	\$42
RANCH & REEF (gf) 6oz Angus tenderloin, whole poached lobster tail, butter glaze, grilled asparagus spears, Hollandaise sauce, Dauphinoise potato	\$65

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
foie gras 'brulee' (mit-cuit) (gf)	\$20
Gorgonzola crumble (gf)	\$5

VEGETABLES

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

SIDE SALADS

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

For your convenience, a 16% gratuity charge will be added to all checks.