



APPETIZERS

CAESAR SALAD (gfo) \$16
chargrilled romaine heart, bacon crisps, herb croutons, parmesan snow, Caesar dressing

PEAR & GORGONZOLA SALAD (gf, cn) \$18
Gorgonzola, caramelised pear, leaves, cranberries, walnuts, pear & white balsamic dressing

BURRATA (gf, cn) \$19
fresh Italian burrata, torched orange, lavender dressing, candied walnuts, cilantro seeds

TRUFFLE MUSHROOM PATE (v, gfo) \$18
local mushrooms, black truffle, Kalamata olive crumb, cornichons, toast (gfo)

FOIE GRAS 'BRULEE' (gfo, cn) \$27
bloc de foie gras (mi-cuit), brûlée crisp, raspberry coulis, Mission fig chutney, hazelnuts, brioche toast
enjoy with a glass of Sauternes Carmes de Rieussec 2016 \$13

CRUDO & RAW

STEAK TARTARE (gfo) \$18
hand-carved Angus steak, garnish *Parisienne*, confit quail yolk, grissini, 'smoke' dome

CEVICHE (gf, cc) \$23
local catch, passion fruit, scotch bonnet sorbet, guacamole, blush daikon, plantain chips

SEAFOOD APPETIZERS

SMOKED FISH PATE (gfo, cc) \$16
smoked red snapper, sour cream, capers, cilantro, guacamole, toast

LOBSTER BISQUE (gf, cc) \$16
lobster & brandy bisque, sauteed lobster bites, roasted tomato oil

SCALLOPS (gf) \$24
pan-seared Alaskan scallops, warm spiced apple velouté, apple julienne, chistorra crumb

'INSALATA DI MARE' (gfo) \$29
PEI mussels, shrimp, scallop, Spanish octopus, shaved fennel, lemon EVOO, capers, fresh herbs

SPANISH OCTOPUS (gf) \$27
chargrilled octopus, peri-peri sauce, crispy chickpeas, saffron aioli, Kalamata soil, squid ink cracker



Our steaks are chargrilled and served with either mash potato, regular or togarashi-spiced fries, plus your choice of sauce. All steaks are (gf). Upgrade to truffle parmesan fries \$3.

CLASSIC STEAKS

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

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

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

TENDERLOIN CENTRE CUT | 8oz \$59
USA Angus Prime

RIB-EYE | BONE-OUT | 18oz \$69
New Zealand grass-fed Angus

'BUTCHER'S RESERVE' PRIME ANGUS STEAKS

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

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

FRIES & POTATO

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| 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

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

TOPPINGS

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

SKILLET MAC 'n' CHEESE

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

SIDE SALADS

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| 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), chargrilled Caribbean lobster tail (4oz),
grilled asparagus spears, Dauphinoise potato, choice of one steak sauce
add: extra lobster tail \$15, drawn butter \$3

WAGYU DOUBLE CHEESE (gfo) \$49

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

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 sauce, buttered mash

CHICKEN MARSALA (gfo) \$39

crispy chicken Milanese, cremini mushroom & Marsala wine sauce,
grilled parmesan polenta, mushroom garnish

MUSHROOM RISOTTO (v, gf) \$29

black oyster mushrooms, creamy porcini veloute, 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

YELLOWFIN TUNA (gf) \$45

seared yellowfin tuna, Vietnamese coconut velouté, bok choy, edamame,
wild rice, cilantro & red onion relish

LOBSTER (gf) \$45

chargrilled 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 & 'bouillabaisse' risotto, confit leeks, black caviar

LOBSTER \$35

poached lobster tail (4oz), lobster bisque sauce, tear drop peppers, tomato oil, spaghetti pasta

SEAFOOD 'MISTO' \$35

sauteed shrimp, PEI mussels, wahoo, white wine & garlic cream sauce, tripoline 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.