

STARTERS

JAPANESE MILK BREAD	8
whipped quebec honey butter	
CAESAR SALAD	28
parmesan, lemon, garlic croutons, double smoked bacon	
FRENCH ONION SOUP	20
dry sherry, brioche, aged gruyere	
ALASKAN KING CRAB SALAD	36
ontario lettuces, soya sunflower seeds, compressed apple, radishes	
HEIRLOOM TOMATO SALAD	28
whipped ricotta, basil oil, red onion, smoked tomato, vancouver island sea salt	
SIGNATURE PASTRAMI	29
mishima ranch wagyu, cornichon, triple crunch mustard, bergamot aioli	
PRIME STEAK TARTARE	30
bagna cauda dressing, truffle mayo, preserved egg yolk, crème fraiche, sourdough crisp	

FROM THE SEA

EAST COAST OYSTERS	29
champagne mignonette, horseradish, lemon	
CHILLED JUMBO PRAWNS	45
clamato cocktail sauce, lemon	
TUNA CEVICHE	28
ponzu, avocado relish, jalapeño dressing, crispy shallot	
HAMACHI CRUDO	30
tomato tiger's milk, calamansi aioli, chive oil, rayu, lime	
CALAMARI FRIES	22
crispy fried humboldt squid, chimichurri rojo, fresh herbs	
RAINBOW CAVIAR DIP	60
chive crème fraiche, salmon, blini, flying fish & sturgeon caviar	
PREMIUM CAVIAR	
KAVIARI PARIS OSCIETRE PRESTIGE	250
KAVIARI BELUGA IMPERIAL	500



SEAFOOD PLATTERS

east coast oysters, champagne mignonette,
jumbo shrimp cocktail, poached lobster,
cocktail sauce, king crab legs,
snow crab claws, horseradish crema

SMALL PLATTER	198
LARGE PLATTER	398

ENTRÉES

ANIML BURGER	35
signature blend, brioche, raclette cheese, house thousand island, house pickles, caramelized onions	
GIANNONE CHICKEN	45
pistachio dusted, salsa verde, annatto schmaltz, mustard jus	
CHILEAN SEA BASS	68
salmon caviar, saffron butter sauce	
LOBSTER TAGLIATELLE	70
lobster alfredo, sturgeon caviar, calabrese chili	
ONTARIO RACK OF LAMB	85
brussels sprout sofrito, black garlic aioli	
DOVER SOLE MEUNIÈRE	98
capers, butter, lemon	



SIGNATURE CUTS

6oz PETITE FILET	68
10oz FILET MIGNON	98

MARTIN'S FARM | ELORA, ONTARIO

10oz STRIPLOIN	79
18oz BONE-IN RIBEYE	148
22oz BONE-IN STRIPLOIN	145
32oz BONE-IN RIBEYE	210
24oz PORTERHOUSE	140
40oz PORTERHOUSE	275

WAGYU STRIPLOIN 4oz CUTS

AMERICAN SNAKE RIVER FARMS	78
AUSTRALIA TAJIMA	88
JAPAN A5 MIYAZAKI	98
WAGYU TRIO 4oz OF ALL THREE	238

ACCOMPANIMENTS

RED WINE VEAL REDUCTION	8
CHIMICHURRI	7
BOURBON AU POIVRE	9
MAÎTRE D'HÔTEL BUTTER	7
OSCAR	20

WAGYU TOMAHAWK

Tajima Farm, Australia | MP

with three sauces:
veal jus, chimichurri, bourbon au poivre



MAKE IT SURF & TURF

ROASTED SHRIMP PICCATA | 35
ajo verde, garlic chips, roasted lemon

LOBSTER TAIL PICCATA
ajo verde, garlic chips, roasted lemon
6oz | 50 28oz | 299

BROILED KING CRAB
clarified butter, roasted lemon
small | 120 large | 200

PLATINUM SURF & TURF | 999
Tajima Farms Wagyu Tomahawk,
28oz Lobster Piccata, choice of 3 sides,
choice of 2 sauces

ACCESSORIES

POMME PURÉE quebec butter, chives	16
POTATO GRATIN DAUPHINOISE mornay, thyme, quebec butter	16
POMME FRITES AU TRUFFLE shaved black truffle, parmigiano reggiano	18
ONION RINGS buttermilk ranch	16
MAC & CHEESE radiatore, four cheese blend, pangrattato	22
CREAMED CORN crème fraiche, aleppo chilli	16
HONEY GLAZED BABY CARROTS & SNAP PEAS lemon yogurt dressing, soya roasted sunflower seeds	16
ROASTED BROCCOLINI smoked vancouver island sea salt, basil emulsion	20
SEASONAL MUSHROOMS garlic, jalapeño, marsala	22