

STARTERS

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

FROM THE SEA

EAST COAST OYSTERS champagne mignonette, horseradish, lemon	29
CHILLED JUMBO PRAWNS clamato cocktail sauce, lemon	45
TUNA CEVICHE ponzu, avocado relish, jalapeño dressing, crispy shallot	28
HAMACHI CRUDO tomato tiger's milk, calamansi aioli, chive oil, rayu, lime	30
CALAMARI FRIES crispy fried humboldt squid, chimichurri rojo, fresh herbs	22
RAINBOW CAVIAR DIP chive crème fraiche, salmon, potato rösti flying fish & sturgeon caviar	60
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 signature blend, brioche, raclette cheese, house thousand island, house pickles, caramelized onions	35
GIANNONE CHICKEN pistachio dusted, salsa verde, annatto schmaltz, mustard jus	45
CHILEAN SEA BASS salmon caviar, saffron butter sauce	68
LOBSTER TAGLIATELLE lobster alfredo, sturgeon caviar, calabrese chili	70
ONTARIO RACK OF LAMB brussels sprout soffrito, black garlic aioli	85
DOVER SOLE MEUNIÈRE capers, butter, lemon	98



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 fraîche, 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