

STARTERS

JAPANESE MILK BREAD
whipped quebec honey butter

CAESAR SALAD
parmesan, lemon, garlic croutons,
double smoked bacon

FRENCH ONION SOUP
dry sherry, brioche, aged gruyere

ALASKAN KING CRAB SALAD
ontario lettuces, soya sunflower seeds,
compressed apple, radishes

HEIRLOOM TOMATO SALAD
whipped ricotta, basil oil, red onion,
smoked tomato, vancouver island sea salt

SIGNATURE PASTRAMI
mishima ranch wagyu, cornichon,
triple crunch mustard, bergamot aioli

PRIME STEAK TARTARE
bagna cauda dressing, truffle mayo,
preserved egg yolk, crème fraiche,
sourdough crisp

FROM THE SEA

EAST COAST OYSTERS
champagne mignonette,
horseradish, lemon

CHILLED JUMBO PRAWNS
clamato cocktail sauce, lemon

TUNA CEVICHE
ponzu, avocado relish,
jalapeño dressing, crispy shallot

HAMACHI CRUDO
tomato tiger's milk, calamansi aioli,
chive oil, rayu, lime

CALAMARI FRIES
crispy fried humboldt squid,
chimichurri rojo, fresh herbs

RAINBOW CAVIAR DIP
chive crème fraiche, salmon, blini,
flying fish & sturgeon caviar

PREMIUM CAVIAR
KAVIARI PARIS OSCIETRE PRESTIGE
KAVIARI BELUGA IMPERIAL



SEAFOOD PLATTERS

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

SMALL PLATTER

LARGE PLATTER

ENTRÉES

ANIML BURGER
signature blend, brioche, raclette cheese,
house thousand island, house pickles,
caramelized onions

GIANNONE CHICKEN
pistachio dusted, salsa verde,
annatto schmaltz, mustard jus

CHILEAN SEA BASS
salmon caviar, saffron butter sauce

LOBSTER TAGLIATELLE
lobster alfredo, sturgeon caviar,
calabrese chili

ONTARIO RACK OF LAMB
brussels sprout soffrito, black garlic aioli

DOVER SOLE MEUNIÈRE
capers, butter, lemon



SIGNATURE CUTS

6oz PETITE FILET
10oz FILET MIGNON

MARTIN'S FARM | ELORA, ONTARIO

10oz STRIPLOIN
18oz BONE-IN RIBEYE
22oz BONE-IN STRIPLOIN
32oz BONE-IN RIBEYE
24oz PORTERHOUSE
40oz PORTERHOUSE

WAGYU STRIPLOIN 4oz CUTS

AMERICAN | SNAKE RIVER FARMS
AUSTRALIA | TAJIMA
JAPAN | A5 MIYAZAKI
WAGYU TRIO | 4oz OF ALL THREE

ACCOMPANIMENTS

RED WINE VEAL REDUCTION
CHIMICHURRI
BOURBON AU POIVRE
MAÎTRE D'HÔTEL BUTTER
OSCAR

WAGYU TOMAHAWK

Tajima Farm, Australia | MP

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



MAKE IT SURF & TURF

ROASTED SHRIMP PICCATA
ajo verde, garlic chips, roasted lemon

LOBSTER TAIL PICCATA
ajo verde, garlic chips, roasted lemon

6oz 28oz

BROILED KING CRAB
clarified butter, roasted lemon
small large

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

ACCESSORIES

POMME PURÉE
quebec butter, chives

POTATO GRATIN DAUPHINOISE
mornay, thyme, quebec butter

POMME FRITES AU TRUFFLE
shaved black truffle, parmigiano reggiano

ONION RINGS
buttermilk ranch

MAC & CHEESE
radiatore, four cheese blend, pangrattato

CREAMED CORN
crème fraiche, aleppo chilli

**HONEY GLAZED BABY CARROTS
& SNAP PEAS**
lemon yogurt dressing,
soya roasted sunflower seeds

ROASTED BROCCOLINI
smoked vancouver island sea salt,
basil emulsion

SEASONAL MUSHROOMS
garlic, jalapeño, marsala