



STARTERS

JAPANESE MILK BREAD	9
whipped quebec honey butter	
CAESAR SALAD	29
parmesan, lemon, garlic croutons, double smoked bacon	
HEIRLOOM TOMATO SALAD	29
whipped ricotta, basil oil, red onion, smoked tomato, vancouver island sea salt	
SIGNATURE PASTRAMI	32
mishima ranch wagyu, cornichon, triple crunch mustard, bergamot aioli	
PRIME STEAK TARTARE	32
bagna cauda dressing, truffle mayo, preserved egg yolk, crème fraîche, sourdough crisp	

ENTRÉES

ANIML BURGER	37
signature blend, brioche, raclette cheese, house thousand island, house pickles, caramelized onions	
GIANNONE CHICKEN	48
pistachio dusted, salsa verde, annatto schmaltz, mustard jus	
CHILEAN SEA BASS	79
salmon caviar, saffron butter sauce	
LOBSTER TAGLIATELLE	75
lobster alfredo, sturgeon caviar, calabrese chili	
ONTARIO RACK OF LAMB	87
brussels sprout sofrito, black garlic aioli	
DOVER SOLE MEUNIÈRE	102
capers, butter, lemon	

FROM THE SEA

EAST COAST OYSTERS	31
champagne mignonette, horseradish, lemon	
CHILLED JUMBO PRAWNS	47
clamato cocktail sauce, lemon	
TUNA CEVICHE	29
ponzu, avocado relish, jalapeño dressing, crispy shallot	
HAMACHI CRUDO	32
tomato tiger's milk, calamansi aioli, chive oil, rayu, lime	
CALAMARI FRIES	25
crispy fried humboldt squid, chimichurri rojo, fresh herbs	
KING CRAB CROQUETTES	34
corn pudding, watercress, vin cotto	
RAINBOW CAVIAR DIP	64
chive crème fraîche, salmon, blini, flying fish & sturgeon caviar	
PREMIUM CAVIAR	
KAVIARI PARIS OSCIETRE PRESTIGE	275
KAVIARI BELUGA IMPERIAL	525



SEAFOOD PLATTERS

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

SMALL PLATTER	220
LARGE PLATTER	420

SIGNATURE CUTS

alberta aaa angus, grass fed,
30 days wet aged

6oz PETITE FILET	78
10oz FILET MIGNON	112

MARTIN'S FARM | ELORA, ONTARIO

limousin x black angus, grain & hay fed,
45 days wet aged

10oz STRIPLOIN	85
35 days dry aged	

18oz BONE-IN RIBSTEAK	153
35 days dry aged	

22oz BONE-IN STRIPLOIN	150
30 days dry aged	

32oz BONE-IN RIBSTEAK	220
35 days dry aged	

24oz PORTERHOUSE	150
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40oz PORTERHOUSE	295
30 days dry aged	

WAGYU STRIPLOIN 4oz CUTS

AMERICAN SNAKE RIVER FARMS GOLD	89
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idaho, fukutsuru, potato, grain & alfalfa fed

AUSTRALIAN ANDREWS MEATS (8/10 MARBLE GRADING)	98
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riverina new south wales, tajima,
white grain fed

JAPANESE MIYACHIKU CO-OP A5 I08	
miyazaki, kuroge washu (japanese black hair), corn, wheat, barley & rice straw fed	

WAGYU TRIO 4oz OF ALL THREE	260
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MAKE IT SURF & TURF

ROASTED SHRIMP PICCATA 39	
ajo verde, garlic chips, roasted lemon	

LOBSTER TAIL PICCATA	
ajo verde, garlic chips, roasted lemon	
6oz 55 28oz 310	

BROILED KING CRAB	
clarified butter, roasted lemon	
small 125 large 215	

PLATINUM SURF & TURF 999	
tajima farms wagyu tomahawk, 28oz lobster piccata, choice of 3 sides, choice of 2 sauces	

ACCOMPANIMENTS

RED WINE VEAL REDUCTION	9
CHIMICHURRI	8
BOURBON AU POIVRE	10
MAÎTRE D'HÔTEL BUTTER	8
OSCAR	20

WAGYU TOMAHAWK

tajima farm, australia | mp

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

ACCESSORIES

POMME PURÉE	18
quebec butter, chives	
POTATO GRATIN DAUPHINOISE	18
mornay, thyme, quebec butter	
POMME FRITES AU TRUFFLE	19
shaved black truffle, parmigiano reggiano	
ONION RINGS	18
buttermilk ranch	
MAC & CHEESE	24
radiatore, four cheese blend, pangrattato	
CREAMED CORN	18
crème fraiche, aleppo chilli	
BRUSSELS SPROUTS	18
fried brussels sprouts, beef bacon, sweetie drop peppers, pecorino	
ROASTED BROCCOLINI	22
smoked vancouver island sea salt, basil emulsion	
SEASONAL MUSHROOMS	24
garlic, jalapeño, marsala	

