Animl

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 fraiche, sourdough crisp

FROM THE SEA

EAST COAST OYSTERS 3I
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 fraiche, blini, salmon, flying fish & sturgeon caviar

PREMIUM CAVIAR

KAVIARI PARIS OSCIETRE PRESTIGE 275
KAVIARI BELUGA IMPERIAL 525

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 I02
capers, butter, lemon

NAZ KADRI SANDO | 9I
japanese a5 wagyu tenderloin, house bulldog sauce, shokupan bread

All proceeds will be donated to the Nazem Kadri Foundation.



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

40oz PORTERHOUSE 295
30 days dry aged

WAGYU STRIPLOIN 4oz CUTS

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

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

JAPANESE | MIYACHIKU CO-OP A5 108
miyazaki, kuroge washu (japanese black hair),
corn, wheat, barley & rice straw fed

WAGYU TRIO | 4oz OF ALL THREE 260

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

TOMAHAWKS

AUSTRALIAN
tajima, wagyu | mp

PAT LAFRIEDA 850 CLUB COLLECTION
USDa prime | mp

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

ACCESSORIES

WHIPPED POTATO 19
st brigid's butter, sea salt

POTATO PAVÉ 19
layered crispy potato,
cheese cream, truffle jus

CRISP FRIES 19
smoked beef fat mayo

FRENCH ONION RINGS 19
french onion dip, sauce au poivre

CREAMED SWISS CHARD 20
yuzukosho, spinach purée

BROCCOLINI 22
green olive relish, lemon garlic aioli

GRILLED PEPPERS 24
whipped garlic, smoked paprika

SAUTÉED MUSHROOMS 24
truffle cream, pickled onion

MAC & CHEESE 24
jalapeño, aged cheddar,
mozzarella, breadcrumbs

