

APPETIZERS

TRUFFLE YAM FRIES ... 13

Lightly fried with truffle oil and chipotle aioli

CRAB CAKE ... 20

Panko encrusted, dungeness crab meat, chipotle aioli, mango salsa

PERNOD PRAWNS ... 16

Pernod cream, red chili pepper, crostinis

PRIME SHIRES ... 18

Yorkshire puddings stuffed with prime rib, horseradish aioli, au jus

BEEF CARPACCIO ... 16

Seasoned tenderloin, pickled red onion, capers, horseradish aioli, balsamic reduction, arugula, mandarin balsamic vinaigrette

BAKED BRIE ... 19

Phyllo wrapped baked brie, raspberry coulis, balsamic reduction, extra virgin olive oil, baguette crostinis

WILD MUSHROOM RISOTTO ... 12

Arborio rice, seasonal mushrooms, finished w/ Truffle Oil

SALADS

Add Chicken for \$7.00, Garlic Prawns or 6oz Salmon Filet for \$12.00, or 8oz NY Striploin for \$15.00

MARKET GREENS ... 17

Mixed greens, red onion, red pepper, carrot, beet, sun-dried tomato vinaigrette

** Starter size available - 11 **

CAESAR SALAD ... 18

Crisp romaine, house made dressing, focaccia croutons, grana padano

** Starter size available 12 **

ROASTED BEET SALAD ... 19

Roasted red and yellow beets, pistachio, goat cheese, arugula, mandarin balsamic vinaigrette

SEARED AHI TUNA SALAD ... 24

Sesame crusted Ahi tuna seared rare, ponzu ginger reduction, edamame, bok choy, red pepper, mild wasabi emulsion

MAINS

MAKER'S MARK BBQ BACK RIBS ... 32

Pork back ribs slow cooked, garlic mashed potatoes and seasonal vegetables

* Half Rack Available 24 *

FREE RANGE STUFFED CHICKEN ... 34

Blackberry Gewurztraminer compote, Prosciutto, Gruyere and sage stuffed free range bone in supreme breast, garlic cream, garlic mashed potatoes, seasonal vegetables

BEEF SHORT RIB ... 39

Braised boneless rib, stilton cabernet demi, garlic mashed potatoes and seasonal vegetables

THE DANNY RICKABY ... 39

Your ultimate burger experience - 5oz Filet Mignon, brioche bun, prosciutto, gouda, bacon jam, duck fat mayonnaise, grilled tomato, pea shoots and pomme frites

CREAMY PESTO PENNE ... 22

Pesto, sun-dried tomato, mushrooms, artichoke, spinach

* Add Chicken for 7, 6oz Salmon Filet or Garlic Prawns for 12, or 8oz NY Striploin for 15 *

FROM THE OCEAN

WEST COAST SALMON ... 36

Wild Sockeye Salmon, lobster cream sauce, lemon, basil and almond pesto risotto, market vegetables

LOBSTER DINNER ... 45

One 5 oz Nova Scotia Lobster Tail, drawn garlic butter, market vegetables, garlic mashed potatoes

* Add an extra Lobster Tail 30 *

STEAKS

We serve Canada's best AAA Butcher Block Angus Reserve beef. All steaks are dry aged for 29 Days. Served with your choice of garlic mashed potatoes, baked potato, fries, yam fries, upgrade to risotto for \$6.00 and seasonal vegetables.

NEW YORK STRIPLOIN ... 8OZ | 39 10OZ | 46

NY Striploin has good marbling and a nice fat cap, which when cooked adds juiciness and flavour, seasoned with steak spice and grilled to your preference

PEPPERCORN NEW YORK STRIPLOIN ... 8OZ | 43 10OZ | 50

Our NY Striploin is given a generous coating of black pepper, then seared in a cast iron pan to create a peppery crust on the outside of the steak and served with peppercorn sauce on the side

RIBEYE ... 12OZ | 59

Your choice of CHARBROILED or BLACKENED, the Ribeye is super tender, and heavily marbled making it super flavorful when cooked to your preference

** Charbroiled is seasoned with steak spice and flame grilled. Blackened is generously coated with Blackening spice and seared in a cast iron pan to create a spicy outer crust **

FILET MIGNON ... 5OZ | 45 8OZ | 59

The most lean and tender cut of beef, with a mild buttery flavour

FILET OSCAR ... 5OZ | 59 8OZ | 69

The Oscar is our Filet Mignon Steak topped with Crab meat and Bearnaise Sauce, making it a rich and decadent meal

ENHANCEMENTS

PEPPERCORN OR BEARNAISE SAUCE ... 7

GARLIC PRAWNS ... 12

SLAB OF GORGONZOLA ... 8

LOBSTER TAIL ... 30

SHARED SIDES

TRUFFLE POMME FRITES ... 7

MAC & CHEESE ... 9

**BEER BATTERED ONION
RINGS ... 8**

**SAUTÉED GARLIC
MUSHROOMS ... 9**

**MUSHROOM TRUFFLE
RISOTTO ... 12**

ASPARAGUS ... 9
(Seasonal)