

SOUPS & SALADS

Manhattan Clam Chowder 10

Fire roasted tomatoes, baby clams, made in house

Blue Cheese Salad 11

Housemade dressing, Romaine hearts, toasted pecans, Roma tomatoes, onions and Gorgonzola cheese

Avocado Citrus Salad 11

Fresh romaine, avocado, mango, red grapefruit, orange, toasted pine nuts, citrus vinaigrette

Organic Mixed Greens 10

Organic greens, prosciutto, roasted cherry tomatoes, figs, goat cheese, maple balsamic dressing

Spinach Salad 10

Maple balsamic dressing, boiled egg, maple bacon, red onion, cherry tomatoes, button mushrooms and artichokes

Caesar Salad 10

Parmigiano Reggiano, our famous dressing, capers

STARTERS

Fresh Shucked Oysters 14

Six premium market fresh oysters, housemade cucumber mint salsa, ponzu sauce

Seared Beef Carpaccio 13

Pickled onions, capers, cornichons, Dijonnaise

Hot Crab & Artichoke Dip 12

Dungeness crab, Parmigiano Reggiano, cream cheese, spinach, homemade flatbread

Ahi Tuna Carpaccio 13

Blackened rare tuna, spicy wasabi soy mustard sauce

Tempura Prawns 12

Chili garlic sauce, Asian salad

Seared Sea Scallops 15

Jalapeno salsa, sautéed brussel sprouts

Crispy Calamari 11

Chorizo, capers, cherry tomatoes, tartar sauce

Dungeness Crab Cakes 14

Panko crumb crusted, lobster lemon aioli

Prawn Spring Rolls 12

Julienned carrots, red peppers, red onion, rice noodles, onion ginger salsa

Alaskan King Crab Legs 17

½lb king crab legs, onion ginger salsa

Kobe Beef Meatballs 12

Three tomato basil Kobe beef meatballs

Bourbon Barbeque Prawns 12

Woodford Reserve bourbon barbeque sauce, Chorizo sausage, housemade rosemary buttermilk biscuits

Vegetarian Flatbread 13

Artichokes, asparagus, button mushrooms, jalapenos, basil tomato sauce

PRIME STEAKS

Hand carved Canada AAAA Prime steaks grilled in our 1600°F infrared charbroiler and seasoned to perfection
Served with our nightly mashed potatoes or scalloped potatoes, seasonal vegetables and a complimentary choice of handcrafted sauces

FILET MIGNON 9oz 39 6oz 33

Ultimate in tenderness

TOP SIRLOIN 9oz 29

Texture and taste

NEW YORK STRIPLOIN 13oz 39 10oz 35

King of steaks

DELMONICO 16oz 39 12oz 33

Prime ribeye, full flavour

KOBE ORGANIC STEAK m/p

Ask your server about tonight's selection

The legendary Kobe WAGYU beef is famous for its buttery flavour, extreme tenderness and well marbled texture. These qualities are attributed to a beer mash diet, brushings with sake, and stress relief massages. A unique experience. Limited availability.

COMPLIMENTARY HANDCRAFTED SAUCES

Classic Béarnaise

Cognac Peppercorn

Pappins Dijon Mustard Sauce

— ADD TO ANY STEAK —

NOVA SCOTIA LOBSTER TAIL 4oz 10 each

ALASKAN KING CRAB LEGS 8oz 15

LOBSTER & CRAB TOPPER WITH BÉARNAISE 15

— Larger steaks hand cut upon request —

COMFORT SELECTIONS

All Comfort Selections are served with appropriately paired accompaniments and sauces

Steak et Frites 25

9oz Sirloin steak, Cognac peppercorn sauce, hand cut fries, French mayonnaise

Rack of Lamb 35

Fresh Australian lamb, Dijon herb marinade, classic mint sauce, asparagus, mashed potatoes

Prawn & Scallop Linguine 29

Asparagus, artichokes, spinach, tomatoes, alfredo cream sauce

Goat Cheese Stuffed Chicken Breast 22

Roasted red peppers, spinach, artichokes, paprika cream sauce, Basmati rice pilaf, seasonal vegetables

Prime Beef Bourguignon 22

Bacon, mushrooms, Merlot sauce, Chef's mashed potatoes, seasonal vegetables

Steak & Broccoli Stir Fry 21

Red bell peppers, red onions, carrots, stir fry sauce, Basmati rice pilaf

Linguine & Kobe Meatballs 25

Tomato basil Kobe beef, linguine, Parmigiano Reggiano cream sauce

Prime Beef Stroganoff 21

Egg noodles, button mushrooms, cream sauce

SEAFOOD

Premium seafood served with appropriately paired accompaniments and sauces

Nova Scotia Lobster Tails 37

Three 4oz lobster tails, hot drawn butter, basmati rice pilaf, seasonal vegetables

Coquilles St.Jacques 29

Scallops, prawns, button mushrooms, Chef's mashed potatoes, seasonal vegetables

Seafood Platter 39

4oz Nova Scotia lobster tail, 6oz Alaskan king crab, Chef's fresh fish selection, fresh sautéed vegetables

Spanish Halibut 27

Smoked paprika rub, sautéed spinach, bacon, red peppers, carrots, Kalamata olives, capers, Basmati rice pilaf

Blackened Tuna 29

Blackened rare tuna, spicy wasabi soy mustard sauce, shredded daikon, basmati rice pilaf, seasonal vegetables

Smoked Alaskan Black Cod 25

Butter seared, Dungeness crab, Korean hot pepper sauce, basmati rice pilaf, fresh sautéed vegetables

Alaskan King Crab Legs 39

1lb shelled Alaskan King Crab Legs, onion ginger salsa, Asian salad, basmati rice pilaf

ADD-ON'S

Wine Sautéed Mushrooms 6

Grilled Asparagus 6

Hand Cut Fries 5

Basmati Rice Pilaf 5

Asian Salad 5

Seasonal Vegetables 5

Cauliflower Gratinée 6

Roasted Beets 6

DESSERTS

Hand crafted in house by Chef Aneta Shourie

Flourless Chocolate Cake 9

Warm, strawberry coulis, coconut ice cream

Crème Brulée 8

Maple, caramelized sugar

House Made Ice Creams 8

Vanilla bean, coconut, strawberry gelato, nightly feature

Cheesecake 8

Baked goat cheese, cream cheese, berry compote

Okanagan Fruit Crumble 8

Local fresh fruit, vanilla bean ice cream
Ask your server for tonight's selection

