

appetizers

B+B Blue Cheese Bread....3
chive oil, roquefort butter

Steak Tartare....17
quail's egg, fried capers, st. remy brandy
blue cheese crostini

Steak House Nachos....14
house spiced potato chips, bacon
cheddar cheese, b+b steak chili

Stuffed Mushrooms....15
portobello, dungeness crab, béarnaise

Prawns Saute....16
remy vsop brandy, lemon, tarragon
chive butter

Oysters Rockefeller....14
herb butter, pernod, hollandaise

Beef Carpaccio....16
parmigiano reggiano, garlic herb bread
arugula, grilled lemon, extra virgin olive oil

Pan Seared Foie Gras....19
riesling poached apricots
black pepper syrup, toasted brioche

Crispy Calamari....13
crisp lemon, smoked lemon tatar sauce

Shrimp Cocktail....16
cocktail sauce, horseradish vodka
jerky spiced rim

Tuna Screamer....15
ahi tuna, serrano chili, daikon
tobiko, ponzu

We proudly display our beef in the centre of the dining room. The beautiful pale pink and orange wall is made of himalayan salt bricks that do more than just look good. The salt purifies the air in this low temperature cooler & naturally removes moisture. This dry-aging process infuses an unforgettable flavour as it tenderizes the meat. All our steaks are kept in the cooler for 28-45 days; the concentration of flavour creates the highest quality product.

soups & salads

French Onion....9
gruyère crouton

Lobster Bisque....12
atlantic lobster, st. remy cognac
crème fraiche

Caesar....11
prepared tableside

Tomato Salad....13
heirloom tomatoes, roquefort, herb oil
red onion, balsamic reduction

Organic Greens....10
cucumber, cherry tomatoes
herb sherry vinaigrette

Chop....15
iceburg, bacon, avocado, tomatoes, egg
parmesan, creamy chive dressing

Louie
romaine, cucumber, cherry tomatoes, eggs
avocado, chives, louie dressing

lobster....18 **dungeness crab....17**

steak

DOUBLE RR RANCH

Using only USDA prime, the Double RR Ranch is the top producer in the Pacific Northwest. The cattle are hand-sorted and graded to the highest standard. Steaks are shipped to a limited number of chefs around the world making this one of the world's most exclusive products.

Tomahawk....129..(60oz)

CHATEAUBRIAND FOR TWO

Beef Tenderloin Center Cut....69
béarnaise, sauce chateau

P.E.I. BLUE RIBBON

The cattle are raised in lush seaside fields of Prince Edward Island. Superior marbling is the result of longer grass feed times & natural aging. The Blue Ribbon program selects the top percentile of Canada's highest grade, Canadian prime.

Beef Tenderloin....38(8oz)...44(10oz)

New York Strip....38(12oz)...46(16oz)

Rib Eye Bone In....43(16oz)...59(32oz)

Porterhouse....53(24oz)

RESERVE ANGUS

The World renowned Reserve Angus Beef deserves its reputation as a Canadian super-premium quality. Using a small and controlled stock of Black Angus cattle, the size and diet are closely watched to ensure reliable results. The marbling is rich and consistent producing top quality cuts of striploin, ribeye and tenderloin.

Beef Tenderloin....33(8oz)

New York Strip....39(16oz)

Rib Eye Bone In....37(16oz)

SNAKE RIVER WAGYU

The stories about this grade are true. These cattle are massaged, they drink beer & are hand fed corn & Idaho potatoes. The result is the most tender & most flavourful beef in the entire world.

New York Strip....13 per oz (minimum 6oz)

Rib Eye....12 per oz (minimum 6oz)

PRIME RIB

yorkshire pudding, mashed potatoes, seasonal vegetables
red wine jus, caramelized pearl onions

29(10oz)...39(16oz)

saucés

Chimichurri | Peppercorn | Steak Sauce

signature

Beef Wellington....32
puff pastry, mushrooms, foie gras mousse
red wine jus

Steak Oscar....35
dungeness crab, asparagus, hollandaise

Coq au Vin....25
braised chicken, natural jus
stewed vegetables, white wine

Black + Blue Burger....19
country ham, blue cheese
horseradish, steak fries

seafood

Salmon....29
corn, pearl onions, double smoked
bacon

Sablefish....32
chervil, dill, frisée salad, citrus segments
beurre blanc

Tuna....32
ahi tuna, arugula, red wine jus

Lobster Thermidor....MP
remy martin brandy, hollandaise

add ons

Seared Quebec Foie Gras....15

Alaskan King Crab....MP

Atlantic Lobster Half Tail....MP

Jumbo Sautéed Tiger Prawns....12

Roasted Qualicum Scallops....14

Roquefort Blue Cheese....6

sides

Mac & Cheese....9
three cheese sauce

Loaded Baked Potato....9
bacon, white cheddar, sour cream

Mashed Potato....7
yukon gold potatoes

Lyonnaisé Potato....7
caramelized onions

Steak Fries....6
B+B steak spice

Potato Cakes....7
horseradish cream

Brussels Sprouts....7
lemon, capers, parmesan

Spinach....9
creamed or steamed

Creamed Corn....9
crispy jalapeno

Broccoli....8
provençal style

Onion Rings....7
spicy mayonnaise

DINNER

parties of 8 or more subject to 18% gratuity

Feb 9/12