

SATAY

mushroom tempura, sea salt....2⁹⁵

albacore tuna tataki soy glaze....3⁹⁵

tiger prawn fresh herbs, garlic butter....3⁷⁵

short rib truffle aioli....3²⁵

kobe meatball tomato fondue....3²⁵

buttermilk chicken jalapeño ranch....3³⁵

🌊 salmon blackened spice....3⁷⁵

lamb shish kabob moroccan spiced crust....3⁹⁵

🌊 fried oyster herb crust, garlic aioli....3⁹⁵

satay platter selection of all the above....27⁹⁵

served with thai slaw, ginger white soy & chinese mustard

SOUP & SALAD

french onion soup....8⁵⁰
gruyère, croutons

caprese....13⁹⁵
vine ripened tomatoes, burrata, basil

caesar....8⁹⁵
hearts of romaine, white anchovies, roasted garlic dressing

farmers market salad....9⁹⁵
artisan cheese, wild greens, baby vegetables, honey mustard dressing

wedge....10⁹⁵
iceberg lettuce, heirloom tomatoes, crisp shallots, blue cheese dressing

beet....10⁹⁵
arugula, bruleed goat's cheese, shallot & sherry vinaigrette

APPETIZERS

capaccio....13⁹⁵
cerignola olives, chimichurri, olive oil tuscan bread

tuna tartare....14⁹⁵
guacamole, tempura chilis, crisp shallots, bok choy

steak tartare....16⁹⁵
beef tenderloin, traditional condiments

lobster ravioli....15⁹⁵
truffle cream, parmesan crisp

calamari....12⁹⁵
heirloom tomato sauce vierge

SIGNATURE

mushroom risotto....17⁹⁵
wild mushrooms, parmigiano-reggiano

baked rigatoni....18⁹⁵
bolognese, parmesan gratin

paella risotto....21⁹⁵
chorizo sausage, roasted chicken, grilled prawns, saffron

moroccan lamb sirloin....25⁹⁵
fried eggplant, roasted red pepper saffron coulis

spaghetti & kobe meatballs....25⁹⁵
truffle cream, tomato garlic confit, tete de moine

lobster linguini....26⁹⁵
char broiled ½ atlantic lobster, roasted tomato aglio olio, fresh herbs

ahi tuna....30⁹⁵
7 spice crust, bok choy, hot sesame oil

🌊 spring salmon....27⁹⁵
olive oil mashed potatoes, lemon beurre blanc

mussels & frites....20⁹⁵
garlic chardonnay broth, hand cut frites, garlic aioli

STEAK

**All steaks are hand selected Canadian Prime meat
naturally aged for maximum tenderness & flavour.**

**Steaks are broiled at 1600 degrees &
finished with herb butter.**

tenderloin....30⁹⁵(8oz)....36⁹⁵(10oz)

striploin....32⁹⁵(10oz)....38⁹⁵(14oz)

rib eye bone in....39⁹⁵(16oz)....59⁹⁵(32oz)

porterhouse....49⁹⁵(24 oz)

tomahawk....125(60oz)

PLATTERS

FOR 2

16oz bone in rib eye, sautéed jumbo tiger prawns
grilled wild salmon, baked rigatoni
baked potato with cheddar & bacon
seasonal vegetables

\$50 per person (minimum 2 persons)

FOR 4

3 1/2 pound tomahawk, sautéed jumbo tiger prawns
seared ahi tuna, baked rigatoni,
baked potato with lobster hollandaise, seasonal vegetables

\$50 per person (minimum 4 persons)

VEGETABLES

brussels sprouts6⁵⁰
capers, lemon, parmesan

broccoli....6⁵⁰
cheese sauce

creamed corn6⁵⁰
jalapeño, cream

mushrooms....6⁵⁰
sage, truffle oil

onion rings....5⁵⁰
tempura

POTATOES

poutine6⁵⁰

french fries....5⁵⁰

mashed potatoes5⁹⁵
olive oil

baked potato
classic sour cream, bacon, chives....5⁹⁵
lobster hollandaise....9⁹⁵
three cheese....6⁵⁰

DINNER

EXECUTIVE CHEF JASON VALLEE

groups of 8 or more are subject to an 18% auto-gratuity



Recommended by the Vancouver Aquarium
as an ocean-friendly seafood choice.

May 15/12