

appetizers

- LOCAL ORGANIC STURGEON CAVIAR** classic presentation // 160.00
- CRAB CAKE** fresh crab, pickled cucumber, roasted jalapeno tartar sauce // 24.75
- APPLEWOOD SMOKED SALMON** fennel, green apple slaw and crostini // 27.25
- JUMBO SHRIMP COCKTAIL** hot horseradish cocktail sauce // 27.25
- FRESH OYSTERS** today's best selection // 27.00
- OYSTERS FONTINA** west coast oysters baked with spinach, bacon, and fontina cheese // 28.25
- SAUTÉED GARLIC SHRIMP** // 27.00
- TUNA POKE** sashimi grade tuna, macadamia nuts and Maui onions, sesame-soy honey dressing // 24.25
- STEAK TARTARE** hand-chopped Prime Grade filet // 24.00
- BEEF TENDERLOIN CARPACCIO** lemon aioli, shaved parmesan, crispy capers // 23.25
- MANHATTAN CLAM CHOWDER** garnished with bacon and fresh dill // 12.50
- SOUP OF THE DAY** // 12.50
- MIXED LOCAL ORGANIC GREENS** // 14.75
- CAESAR SALAD** // 16.00
- BEEFSTEAK TOMATO & RED ONION** crumbled Stilton cheese, buttermilk dressing // 16.75
- SPINACH SALAD** hard-cooked egg, bacon, mushrooms, honey dijon dressing // 16.00
- CANDIED BEET SALAD** baby beets, organic fior di latte, local tomatoes, basil vinaigrette and balsamic crema // 22.25

DELUXE SEAFOOD TOWER

Fresh Atlantic lobster and Dungeness crab, oysters on the half shell, scallop ceviche, green lip mussels, cocktail prawns, langoustine, albacore tuna tataki, smoked & candied salmon and steelhead gravlax // 395.00

SEAFOOD PLATTER // 195.00

entrées

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|---|---|
| LONG BONE-IN RIB STEAK 48oz // 195.00 | MILK-FED VEAL CHOP // 55.75 |
| PORTERHOUSE STEAK 24oz // 98.50 | DOUBLE-CUT LAMB CHOPS // 53.75 |
| BONE-IN NEW YORK STRIP 24oz // 92.50 | ROASTED STUFFED HALF CHICKEN // 39.50 |
| NEW YORK STRIP 16oz // 84.50 | BLACKENED AHI TUNA // 41.25 |
| FILET 6oz // 44.00 | FISH MARKET SELECTION // market price |
| FILET 12oz // 88.00 | GARLIC SHRIMP // 48.75 |
| BONE-IN RIB STEAK 20oz // 76.00 | STEAK & LOBSTER filet or New York // 89.75 |
| BONE-IN RIB STEAK 32oz // 121.00 | JUMBO LOBSTER TAIL // 99.00 |
| DRY-AGED RIB STEAK 24oz // 156.00 | VEGAN POT AU FEU // 36.25 |
| DRY-AGED BONE-IN NEW YORK STRIP 20oz // 132.00 | |

extras

- | | |
|---|---|
| CHEESE TOAST // 11.75 | FIELD MUSHROOMS // 16.75 |
| BAKED IDAHO POTATO // 7.75 | SAUTÉED ASPARAGUS // 16.00 |
| MASHED POTATOES // 13.00 | SEASONAL VEGETABLES // 12.25 |
| FRENCH-FRIED POTATOES // 13.00 | BRUSSELS SPROUTS & CHORIZO HASH // 14.50 |
| ONION RINGS // 13.00 | CAULIFLOWER GRATIN // 14.75 |
| CREAMED SPINACH // 13.75 | GORGONZOLA MACARONI // 17.50 |
| CREAMED CORN // 12.75 | BERNAISE, PEPPERCORN or STEAK SAUCE // 5.75 |
| PORTOBELLO MUSHROOM FRIES // 14.25 | |

wines by the glass

– sparkling –

	flute 5oz
NINO FRANCO 'RUSTICO' PROSECCO // Italy	18.00
DOMAINE CHANDON 'BRUT' // U.S.A.	23.00
VEUVE CLICQUOT // France	50.00

– white –

	glass 6oz	9oz
ARROWLEAF PINOT GRIS 2018 // Canada	12.50	18.75
TIGHTROPE VIOGNIER 2017 // Canada	13.00	19.50
J. LOHR 'RIVERSTONE' CHARDONNAY 2018 // U.S.A.	16.50	24.75
ST URBANS-HOF 'NIK WEIS' RIESLING 2019 // Germany	17.00	25.50
CULMINA 'UNICUS' GRUNER VELTLINER 2018 // Canada	20.00	30.00
GARNIER & FILS CHABLIS 2018 // France	24.50	36.75
STAG'S LEAP WINE CELLARS SAUVIGNON BLANC 2018 // U.S.A.	26.50	39.75

– rose –

	glass 6oz	9oz
CULMINA 'R&D' 2018 // Canada	14.00	21.00

– red –

	glass 6oz	9oz
CHATEAU DE CABRIAC 2016 // France	13.00	19.50
KETTLE VALLEY MALBEC 2013 // Canada	15.00	22.50
MORAINE PINOT NOIR 2018 // Canada	15.25	23.00
J. LOHR 'SEVEN OAKS' CABERNET SAUVIGNON 2017 // U.S.A.	17.50	26.25
DAMILANO DOC DOLCETTO 2018 // Italy	19.00	28.50
BARON DE LEY 'RIOJA GRAN RESERVA' 2010 // Spain	25.50	38.25
BODEGA GARZON 'SINGLE VINEYARD' TANNAT 2015 // Uruguay	27.50	41.25
HESS 'ALLOMI' CABERNET SAUVIGNON 2017 // U.S.A.	29.00	43.50

View our full wine list online here.



cocktails

- FEATURE HANDCRAFTED COCKTAIL** ask for details on our latest creation 2oz // 18.00
- GOTHAM GIRL** Bombay Sapphire gin, hibiscus syrup, cardamom bitters, Domaine Chandon sparkling 2oz // 18.00
- APEROL SPRITZ** Aperol, club soda, Domaine Chandon sparkling 2oz // 18.00
- FRENCH 75** Bombay Sapphire gin, lemon juice, Domaine Chandon sparkling 2oz // 18.00
- MARTINEZ** Bombay Sapphire gin, Martini rosso & dry vermouths, Luxardo maraschino, Angostura bitters 2oz // 18.00
- BOBBY BURNS** Deveron 12 year scotch, Martini rosso vermouth, absinthe, orange bitters 2oz // 18.00
- OLD FASHIONED** Canadian Club 'Chairman's Select' 100% rye, demerara syrup & Angostura bitters 2oz // 18.00
- DARK & STORMY** Gosling's Black Seal rum, lime juice, ginger beer 2oz // 18.00
- NEGRONI** Bombay Sapphire gin, Campari, Martini rosso 2oz // 18.00
- MANHATTAN** Canadian Club 'Chairman's Select' 100% rye, Martini rosso, Angostura bitters 2oz // 18.00
- MOSCOW MULE** Sobieski vodka, ginger beer, lime juice 2oz // 18.00
- VESPER** Grey Goose vodka, Bombay Sapphire gin, Lillet blanc 2oz // 20.00

bottled beer

- 33 ACRES SUNSHINE BLONDE ALE 330ml** // Canada 9.00
- HEINEKEN 330ml** // Netherlands 9.00
- STELLA ARTOIS 330ml** // Belgium 9.00
- COORS LIGHT 341ml** // U.S.A. 9.00
- CORONA 330ml** // Mexico 9.00
- MILLER GENUINE DRAFT 355ml** // U.S.A. 9.00
- GUINNESS STOUT 440ml** // Ireland 9.00
- STRANGEFELLOWS 'GUARDIAN' IPA 473ml** // Canada 12.00
- STRANGEFELLOW 'TALISMAN' PALE ALE 473ml** // Canada 12.00

draught

- PARKSIDE 'DUSK' PALE ALE 16oz** // Canada 9.00
- BACKCOUNTRY 'RIDGERUNNER' PILSNER 16oz** // Canada 9.00
- WHISTLER 'MOUNTAIN' LAGER 16oz** // Canada 9.00
- FEATURE LOCAL CRAFT BEER 16oz** // Canada 9.00



Cocktail prices exclusive of liquor tax
Cocktails based on 2oz. spirits 40% avg.

