

# APPETIZER

## **Soup Special**

Scallion Roll  
\$12

## **Garlic Bread Loaf**

Garlic Herb Butter  
\$13

## **BBQ Glazed Pork Belly**

Slow Cooked Pork Belly, Asian BBQ Glazed  
Sesame Slaw, Chicharrones  
\$17

## **Tuna Tartare**

Ahi Tuna, Ponzu, Daikon Wakame  
Warm Sushi Rice, Mango Puree  
\$23

## **Spicy Fried Calamari**

Lime Vinaigrette, Sriracha Aioli  
Peppers, Onions  
\$22

# SALADS

## **Tomato Feta Salad**

Basil Pesto, Fresh Grape Tomatoes  
Feta, Olive Oil, Balsamic Glaze  
\$17

## **Caesar Salad**

Romaine, Parmesan  
Focaccia Garlic Croutons, Crisp Bacon  
House Caesar Dressing  
\$16 - Small \$12

## **Chicken Caesar Salad**

Grilled Chicken Breast, Romaine, Parmesan  
Focaccia Garlic Croutons, Crisp Bacon  
House Caesar Dressing  
\$28 - Small \$24

## **Summer Greens**

Golden Beets, Cucumber, Carrot  
Candied Walnuts, Fig Dressing  
\$17 - Small \$13

## **Chicken Summer Greens**

Grilled Chicken Breast  
Golden Beets, Cucumber, Carrot  
Candied Walnuts, Fig Dressing  
\$29 - Small \$25

# Salad Add On

Grilled Chicken Breast \$12

Seasoned Shrimp \$12

Striploin Steak \$15

Salmon \$15



# From the Grill

We serve house cuts of Canadian AAA Beef  
seasoned with Kosher Salt and Pepper.

\* also known as



**Tenderloin** 6oz \$52  
*\*Eye Fillet*



**Rib-Eye** 12oz \$59  
*\*Scotch Fillet*



**Sirloin** 6oz \$34  
*\*Rump*



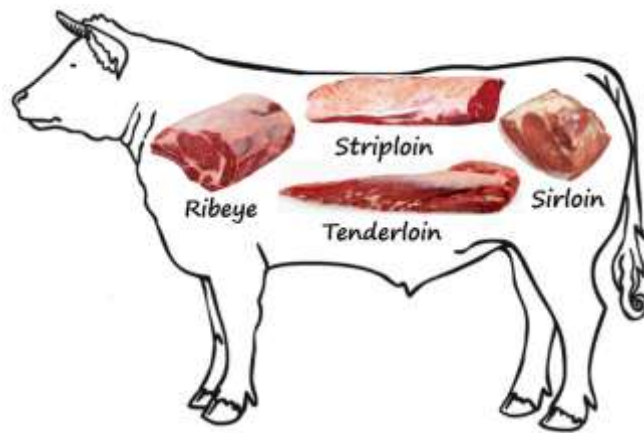
**New York Striploin** 8oz \$42

*\*Sirloin, Porterhouse*

**Pepper Crusted** 8oz \$42



**Lamb Sirloin** 8oz \$42



## All Steaks are served with

Summer Vegetables and your choice of:

Whipped Potatoes or Steak Cut Fries or  
Loaded Baked Potato - Sour Cream, Scallions

## Sauces

Red Wine Veal Jus \$6

Peppercorn Sauce \$6

## On the Side

Seasoned Shrimp \$12

Garlic Roasted Cremini Mushrooms \$10

**Chef: Richard McMillan**

Please inform your server of any allergies and dietary requirements.

# ENTREES

## **BBQ Baby Back Ribs**

Slow Cooked Pork Baby Back Ribs  
Whisky BBQ or Honey Garlic BBQ Glazed  
Choice of side -ask your server  
Full Rack \$44, Half Rack \$29

## **Salmon Coconut Rice Bowl**

BC Salmon, Coconut Basmati, Bok Choy  
Miso-Ginger Sauce, Crispy Onions  
\$37

## **Lemongrass Chicken Breast**

Roasted Baby Yellow Potatoes, Broccolini  
Lemongrass Sauce  
\$34

## **Bucatini Bolognese**

House Ground AAA Beef Meat Sauce  
Bucatini Noodles, Fresh Shaved Parmesan  
Served with Garlic Sourdough  
\$29

# Kids Menu

For Guest 12 and Under

## **Junior Steak**

3oz Steak, Steak Cut Fries, Summer Vegetables  
\$18

## **Kids Pasta**

Scoobi Doo Pasta, Tomato Sauce, Parmesan  
\$14

## **Chicken Tenders**

Steak Cut Fries, Plum Sauce  
\$14

## How we cook our Steaks

### **Blue Rare**

quickly seared, cold blue center

### **Rare**

cool center, red throughout

### **Medium Rare**

warm, red throughout

### **Medium**

warm, pink with thin red center

### **Medium Well**

hot, brown with thin pink center

### **Well Done**

brown throughout with no guarantee on tenderness

**Gratuities and GST are not included.**  
For parties of 8 or more guests 18% gratuities will  
be added to the invoice.