

# PACKAGED STEAKS FOR COOKING AT HOME

OUR BBQ FEAST BOXES FEATURE A RANGE OF SIGNATURE CUTS FROM OUR MENU. ALL STEAKS COME INDIVIDUALLY VACUUM SEALED. ALONGSIDE THESE, YOU'LL ALSO RECEIVE CHEF CODY'S COOKING INSTRUCTIONS DESIGNED TO GUIDE YOU ON HOW TO MAKE THE BEST OF THESE TOP-QUALITY INGREDIENTS.

# BURGER FEAST BOX \$45

4 x 7oz Atlantic Beef house ground burgers Burger Fixings: onion, cut signature BBQ sauce, smoked gouda cheese spread, truffled aioli & buns

#### MIXED GRILL FEAST BOX \$135

2 x 14oz Striploin - Atlantic Beef Blue Dot Reserve
1 x 20oz Ribeye - Atlantic Beef AAA
4 x 7oz Atlantic Beef house ground burgers
Cut steak spice, kosher salt, thyme, rosemary, fresh garlic
Burger Fixings: onion, cut signature BBQ sauce,
smoked gouda cheese spread, truffle aioli & buns

# STEAK LOVER'S FEAST BOX \$250

2 x 14oz Striploin - Atlantic Beef Blue Dot Reserve
2 x 20oz Boneless Ribeye - Atlantic Beef AAA
1 x 20oz Bone-in Ribeye - 30 day dry aged Alberta Certified Angus
2 x 8oz Tenderloin - Atlantic Beef Blue Dot Reserve
Cut signature steak spice, kosher salt, thyme, rosemary,
fresh garlic, truffled herb butter

# SURF & TURF FEAST BOX \$395

1 x 40oz Tomahawk - Atlantic Beef Blue Dot Reserve
2 x 20oz Boneless Ribeye - Atlantic Beef AAA
1 x 10oz Wagyu Striploin - Westholme, Queensland, Australia
2 x 14oz Striploin - Atlantic Beef Blue Dot Reserve
2 x 1.25lbs chilled Lobster - Nova Scotia Hard Shell
Cut signature steak spice, kosher salt, thyme, rosemary, fresh garlic, clarified butter

#### A LA CARTE FROM OUR BUTCHERY

**100Z STRIPLOIN \$34** 28 day dry aged Atlantic Beef AAA from PEI

**14 OZ STRIPLOIN \$40** Atlantic Beef Blue Dot Reserve from PEI

**100Z STRIPLOIN \$40**30 day dry aged Alberta Certified Angus

**14OZ WAYGU BONELESS RIBEYE \$170** AA9, Westholme Wagyu, Queensland Australia

### **ENHANCEMENTS**

#### BUILD YOUR OWN CAESAR SALAD \$18

local bacon, croutons, grana padano, our famous house made dressing ~ good for 2-3 people

**BEEF CARPACCIO \$18** tenderloin, tonnato, arugula, fried caper, cured egg, pickled mushroom, grana padano

SHRIMP COCKTAIL **\$18** 6 brown buttered shrimp, CUT cocktail sauce, sumac shrimp chip

**ROASTED POTATOES \$11** brown butter, parsley, thyme and roasted garlic ~ good for 2-3 people

**BRUSSELS SPROUTS \$12** cut bbq sauce, guanciale

ONIONS & MUSHROOMS \$12 caramelized onions, select mushrooms, garlic, wine & herb butter ~ good for 2-3 people

CUT SIGNATURE BBQ SAUCE 250ML \$6

#### BOURBON GREEN PEPPERCORN SAUCE 250ML \$8

**14OZ BONELESS RIBEYE \$45** 28 day dry aged Atlantic Beef AAA from PEI

**200Z BONELESS RIBEYE \$40** Atlantic Beef AAA from PEI

**200Z BONE IN RIBEYE \$59** 30 day dry aged Alberta Certified Angus

**400Z TOMAHAWK \$120** Atlantic Beef Blue Dot Reserve **80Z TENDERLOIN \$35** Atlantic Beef Blue Dot Reserve from PEI

**100Z TENDERLOIN \$45** Atlantic Beef Blue Dot Reserve from PEI

**100Z WAGYU STRIPLOIN \$130** AA9, Westholme Wagyu, Queensland Australia

all enhancements will come with easy to prepare building/reheating instructions