

CUT

STARTERS

CAESAR SALAD

romaine lettuce, double smoked bacon bits, housemade dressing, herb croutons & shaved grana padano

WEDGE SALAD

very local greens butterleaf, buttermilk dressing, bacon, egg, urban blue cheese, confit cherry tomato

ENTRÉES

CHOICE OF...

ATLANTIC BEEF

10 oz 30 day dry aged AAA striploin

SALMON

sustainable blue salmon, crispy skin, malagash clam broth, peas

GUINEA FOWL

dry aged, black garlic butter basted, apple bacon chutney, juniper gastrique urban blue cheese

RARE - Nicely seared on the outside, red, cool on the inside. Loose to the touch.

MEDIUM RARE - Red, warm center. Has a springy firmness to the touch.

MEDIUM - Hot, pink center. More firm to the touch than medium rare.

MEDIUM WELL - Cooked throughout. Firm to the touch. A slight hint of pink at the center.

WELL DONE - No pink left at center. Very firm to the touch.

All our steaks are prepared with house steak seasoning and finished under a 1500 degree broiler.

ENHANCEMENTS

CLIENT TO SELECT FOUR SIDES FROM THE ITEMS LISTED BELOW...

frites/baby potatoes/
potato mash/cauliflower/asparagus/carrots/
mushrooms/onions

DESSERT

CHEESECAKE

cherry swirl, cinnamon crumb, cherry gel

**\$80 PER GUEST, PLUS APPLICABLE TAXES AND GRATUITY
(HST 15% GRATUITY 18%)**

menu subject to change