

CUT

STARTERS

CHOICE OF...

SHRIMP COCKTAIL

brown buttered selva sustainable shrimp, CUT cocktail sauce, sumac shrimp chip

CAESAR SALAD

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

BEEF TARTARE

local tenderloin, chive aioli, quail egg, in-house apple mustard, grilled sour dough

ENTRÉES

CHOICE OF...

NEW YORK STRIPLOIN

45 day dry aged 8oz USDA striploin

TENDERLOIN

AAA 8oz angus reserve

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

CHOICE OF...

CHEESECAKE

cherry swirl, cinnamon crumb, cherry gel

CARROT CAKE

cream cheese icing, maple, carrot sauce

**\$90 PER GUEST, PLUS APPLICABLE TAXES AND GRATUITY
(HST 15% GRATUITY 18%)**

menu subject to change