

CUT

STARTERS

CHOICE OF...

SHRIMP COCKTAIL

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

CAESAR SALAD

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

BEEF TARTARE

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

ENTRÉES

CHOICE OF...

NEW YORK STRIPLON

45 day dry aged 10oz USDA striploin

TENDERLOIN

8oz angus reserve AAA

SALMON

sustainable blue salmon, crispy skin, braised fennel, stewed leeks

FREE RANGE CHICKEN

dry aged martock glen free range 1/2 chicken, burnt lemon, warm thyme, arugula & mushroom salad

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/fingerlings/

potato mash/brussel sprouts/asparagus/carrots/

mushrooms/onions

DESSERT

CHOICE OF...

CHEESECAKE

gluten free cookie crumb, seasonal fruit sauce

ANGEL FOOD CAKE

torn cake, almond crème anglaise, maple dust

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

menu subject to change