

CUT

TO SHARE

SEAFOOD TOWER

local shucked oysters and chef's selection of sustainable raw bar and shellfish items

STARTERS

CHOICE OF...

CAESAR SALAD

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

BEEF TARTARE

local tenderloin, chive aioli, egg, in-house apple mustard, grilled sourdough

CARPACCIO

Brant Lake angus-wagyu, puffed rice, shiitake mushroom, pickled red chili, soy citrus reduction

ENTRÉES

CHOICE OF...

NEW YORK STRIPLOIN

28 day dry aged 10oz AAA Atlantic

BONELESS RIB EYE

28 day dry aged 14oz AAA Atlantic

SALMON

sustainable blue salmon, squash purée, maritime gourmet mushrooms, toasted seeds

LAMB RACK

celery root purée, dijon herb crust

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

gluten free cookie crumb, seasonal fruit sauce

CARROT CAKE

cream cheese icing, maple, carrot sauce

**\$115 PER GUEST, PLUS APPLICABLE TAXES AND GRATUITY
(HST 15% GRATUITY 18%)**

menu subject to change