

# 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 bits, housemade dressing,  
herb croutons & shaved grana padano

### BEEF TARTARE

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

### CARPACCIO

AAA tenderloin, puffed rice, shiitake mushroom, pickled red chili, soy citrus reduction

## ENTRÉES

CHOICE OF...

### NEW YORK STRIPLOIN

45 day dry aged 8oz USDA striploin

### BONELESS RIB EYE

35 day dry aged USDA 16oz

### SALMON

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

### LAMB RACK

local lamb, pickled blackberries, blackberry demi-glace

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

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

menu subject to change