

CUT

TO SHARE

SEAFOOD TOWER

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

STARTERS

CHOICE OF...

CAESAR SALAD

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

FOIE GRAS TART

toasted vanilla tart, foie gras ganache, apple, sour cherry

CARPACCIO

brant lake angus-wagyu, puffed rice, shitake mushroom, pickled red chili, soy citrus reduction

ENTRÉES

CHOICE OF...

NEW YORK STRIPLOIN

45 day dry aged 10oz USDA striploin

BONELESS RIB EYE

35 day dry aged USDA 16oz

SALMON

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

LAMB RACK

black garlic butter basted, red wine and herb infused jus, carrot

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

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

menu subject to change