

# CUT

## STARTERS

CHOICE OF...

### CAESAR SALAD

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

### WEDGE SALAD

very local greens butterleaf, buttermilk dressing, bacon, quail egg, urban blue cheese, confit cherry tomato

## ENTRÉES

CHOICE OF...

### NEW YORK STRIPLOIN

45 day dry aged 8oz USDA striploin

### 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

### CHEESECAKE

gluten free cookie crumb, seasonal fruit sauce

**\$80 PER GUEST, PLUS APPLICABLE TAXES AND GRATUITY  
(HST 15% GRATUITY 18%)**

menu subject to change