

STARTERS

CAESAR SALAD classically prepared tableside	23
ROASTED BEET SALAD whipped goat cheese, apple, arugula, walnut praline, honey balsamic dressing	19
SESAME CRUSTED BLUEFIN TUNA yuzu vinaigrette, cucumber relish, chili	22
SEARED SCALLOPS lemon mint vinaigrette, green peas, Oulton's double smoked bacon	28
SEARED FOIE GRAS grilled strawberry compote, brioche french toast, spruce tip honey	29
HOISIN SHRIMP  miso kewpie, bottarga, toasted sesame seed	24
CHARRED OCTOPUS grilled octopus, edamame hummus, red onion, fried nduja, lemon olive oil	26
BEEF TARTARE classically prepared, tenderloin, capers, shallots, cornichon, egg yolk, potato gaufrettes	24
A5 WAGYU TATAKI soy sake reduction, pickled ginger, chili crisp, cilantro, radish	38

OYSTER BAR & SHELLFISH



SHRIMP COCKTAIL
brown buttered shrimp, CUT cocktail
sauce, sumac shrimp chip
22

OYSTERS
fresh with mignonette, or broiled
rockefeller
24/half dozen 30/rockefeller

SALMON CRUDO
sustainable blue salmon, yuzu kosho
vinaigrette, fennel, pickled strawberry,
basil oil
19

LOBSTER CARPACCIO
nova scotia lobster, citrus soy, shaved
fennel, spruce tip oil
28

FOR THE TABLE

SEAFOOD TOWER
local shucked oysters and chef's selection of sustainable raw bar and shellfish items
80 petite/150 grand

CAVIAR
salted chips, chive, sour cream, red onion
165



ocean wise® A SUSTAINABLE CHOICE

STEAKS

CANADA AAA, ALBANY, PEI

hormone and antibiotic free

STRIPLOIN	5.95/oz
minimum 8 oz, dry aged 28 days	
BONELESS RIBEYE	78
14 oz, dry aged 28 days	
BONE IN RIBEYE	95
20 oz, dry aged 28 days	
TOMAHAWK	175
40oz	

ALBERTA CERTIFIED ANGUS

hormone and antibiotic free

TENDERLOIN	50/65/78
6 oz, 8 oz, 10 oz	
BONELESS RIBEYE	83
14 oz, dry aged 30 days	
BONE IN RIBEYE	98
20 oz, dry aged 30 days	

CANADA AAA PRIME, ALBERTA

hormone and antibiotic free

STRIPLOIN	6.95/ oz
minimum 8 oz	

CANADA AAA PRIME, GUELPH, ONTARIO

hormone and antibiotic free

BONE IN STRIPLOIN	76
14 oz	

WESTHOLME WAGYU - QUEENSLAND, AUSTRALIA

Australia graded AA9 - hormone free

STRIPLOIN	195
10 oz	

MIYAZAKI WAGYU

Japanese graded A5 - hormone free

BONELESS RIBEYE	270
14 oz	

ADD TO YOUR STEAK

BUTTER BRONZED SCALLOP	12	PAN SEARED FOIE GRAS	19
BROWN BUTTER SHRIMP	16	POACHED LOBSTER TAIL	MP
BONE MARROW BUTTER	8	BLACK GARLIC BUTTER	8

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.

18% gratuity is added to all groups of eight or more.

ENTRÉES

LAMB RACK	48
Australian lamb, rosemary mint crust, roasted cippollini, red wine jus	
DUCK	42
pan seared duck breast, cherry gastrique, grilled broccolini	
MISO GLAZED BLACK COD	40
grilled bok choy, sesame, light ginger broth	
GRILLED BREAM	36
skin on bream, jalapeño pineapple salsa	
BEET RISOTTO	30
chioggia beet, pecorino, mint, crispy golden beet chips	
ATLANTIC LOBSTER	MP
1.25lbs lobster, drawn butter	

STARCH

PARMESAN FRITES	12
beef tallow fried, garlic aioli	
BAKED POTATO	13
loaded with sour cream, bacon & scallions	
YUKON GOLD MASH	14
truffle butter & chives	
MAC & CHEESE	14
aged cheddar, goat cheese, pangrattato add lobster \$32	
FOIE GRAS POUTINE	26
house cut frites, tenderloin, black garlic jus, Quebec curds	

ENHANCEMENTS

ONION & GARLIC	12
caramelized onions, confit garlic, white wine & herb butter	
MUSHROOMS	13
select mushrooms, white wine, butter	
ASPARAGUS	15
grilled with béarnaise	
CREAMED CORN	12
black garlic cream, toasted panko	
ROASTED BABY CARROTS	13
chimichurri, crispy shallots, toasted pine nuts	

SAUCES

CREAMY BOURBON PEPPERCORN SAUCE	8
BÉARNAISE SAUCE	8
RED WINE & BLACK GARLIC JUS	8
CUT SIGNATURE BBQ SAUCE	6
PICKLED MUSTARD CHIMICHURRI	6