

CUT

JOIN US IN OUR SNOW DOME AND ENJOY
AN EXCLUSIVE FAMILY - STYLE DINING
EXPERIENCE THIS WINTER

STARTERS

FOR THE TABLE

GRAND SEAFOOD TOWER

local oysters, halibut ceviche, yellowfin tuna sashimi, snow crab legs, chilled atlantic lobster, citrus soy reduction, mignonette, black garlic aioli, horseradish, house-made hot sauce

CAESAR SALAD

local bacon, focaccia croutons, grana padano, in-house dressing

ENTRÉES

SELECT TWO:

TOMAHAWK

sliced bone-in frenched rib eye, PEI blue dot

WHOLE FISH

today's sustainable selection, grilled and deboned, assorted condiments

ROASTED LAMB RACK

new zealand, shallot pan jus

SWEET POTATO GNOCCHI

white bean purée, swiss chard, toasted pine nut lemon crumb

CHATEAUBRIAND

30 oz Atlantic Beef AAA center cut tenderloin classically prepared, bearnaise, shallot red wine pan sauce

ENHANCEMENTS

SELECT FOUR:

YUKON GOLD MASH

truffle butter & chives

FRIED BRUSSELS SPROUT

cut bbq sauce, guanciale

MUSHROOMS

select mushrooms, white wine butter

GRILLED ASPARAGUS

béarnaise

FRITES

cut steak spice, in-house chipotle ketchup
& garlic aioli

MAC 'N' CHEESE

goat cheese & cheddar cream, garlic herb
panko crumble, grana padano

CHEF'S VEGETABLES

daily sourced vegetables from our farmers,
ask your server

ONION & GARLIC

caramelized onions, confit garlic, white
wine & herb butter

BALSAMIC SHALLOT DEMI-GLACE

DESSERT

SELECT ONE:

SWEET INDULGENCE

house made macaroons, chocolates, cookies, truffles, toffees

CHOCOLATE FONDUE

assorted fruits, marshmallows, cookies

\$150 PER GUEST, PLUS APPLICABLE TAXES AND GRATUITY
(HST 15% GRATUITY 18%)

menu subject to change