

## starters

### LOBSTER & CRAB BISQUE 18

crab salad, gruyère toast

### JUMBO PRAWN COCKTAIL (gf) 29

tiger prawns, atomic horseradish, wasabi cocktail sauce

### SHRIMP TEMPURA 21

spicy creamy ponzu sauce

### HAMACHI NOBU STYLE 20

shaved serrano, cilantro, yuzu ponzu

### DUNGENESS CRAB CAKE 28

sea bean & fennel salad, vadouvan-spiced curry aioli

### TOGARASHI-SPICED AHI TUNA 26

seared & served on a hot stone, yuzu ponzu

### JAPANESE WAGYU CROQUETTES 18

A5 wagyu beef, arrabbiata sauce

### SMOKED STEAK TARTARE 24

hickory, egg yolk buttered sourdough toast, horseradish, cornichon

### STEAKHOUSE ROLL 22

northern gold angus filet mignon, shrimp tempura, charred scallions, cucumber, wasabi pickle

### A5 MIYAZAKI WAGYU HOT STONE

STRIPLOIN 34 /oz | RIB CAP 31 /oz

3oz min. sashimi style, cooked tableside

- served with crispy garlic, yuzu ponzu -

## from the garden

### CAESAR 17

romaine & shaved brussels sprouts, pecorino cheese, crispy sumac-spiced chickpeas

### LITTLE GEM ICEBERG WEDGE (gf) 18

fraser valley bacon, deviled egg, symphony tomatoes, pickled red onion, castello blue cheese, sherry tarragon dressing

### MURGELLA BURRATA (v)(n) 23

quince purée, green apple, dark chocolate, toasted pecan gremolata, buttered toast

### BELGIAN ENDIVE (v) (n) (gf) 17

orange segments, goat's cheese, candied walnuts, dried apricots, honey-thyme vinaigrette

## seafood bar

### ROYAL CHILLED SEAFOOD TOWER (gf) 136

serves 2-3 persons, sea scallop ceviche, oysters, jumbo prawns, king crab, lobster, salmon poke, taro chips

1/2LB ALASKAN KING CRAB (gf) 70

### IMPERIAL CHILLED SEAFOOD TOWER (gf) 260

serves 4-6 persons, sea scallop ceviche, oysters, jumbo prawns, king crab, lobster, salmon poke, taro chips

1/2 NOVA SCOTIA LOBSTER 38

### BLUEFIN TUNA EXPERIENCE (gf) \$48

2pc ea sashimi tasting

otoro - *richest* | chutoro - *medium* | akami - *lean*

spicy maki roll (6pc)

### SEASONAL OYSTERS (gf) 4.5

island tides, fanny bay, shigoku, sunseekers, riptide point, malpeque

uni + 6 ea | ikura + 4 ea | northern divine caviar + 6 ea

### SALMON CEVICHE 18

cucumber, sweet peppers, ikura, taro chips, serrano chilis

### CAVIAR SELECTION

northern divine 159 | sevruga 175 | osetra 195 | beluga 325

- blinis, chives, egg, red onion, crème fraîche -

### BLUEFIN TUNA TATAKI 24

seared bluefin tuna, crispy garlic, ginger, scallion, yuzu ponzu

# surf

## COLUMBIA RIVER

### STEELHEAD SALMON (gf) 48

dungeness crab & dill salad,  
greek lemon potatoes, tzatziki

### NOVA SCOTIA LOBSTER 86

baked & seafood stuffed, ritz cracker crust,  
seasonal vegetables

## ROSSDOWN FARMS FREE

### RANGE HALF CHICKEN (gf) 37

boneless, crispy skin, charred broccolini,  
chimichurri sauce

## FRASER VALLEY

### HIRO WAGYU BURGER 36

8oz, caramelized onions, aged cheddar  
cheese, black truffle dressing,  
triple cooked fries

### THE COMBINATION 62

8oz ribeye "delmonico",  
tempura shrimp, potato purée,  
heirloom carrots, peppercorn sauce

### BEEF WELLINGTON 76

northern gold angus filet mignon,  
mushroom duxelles, mashed  
potatoes, heirloom carrots,  
bordelaise sauce

## MEDITERRANEAN

### BRANZINO (n) (gf) 52

caponata, shaved fennel & pine nut salad

### SAKE MARINATED

### SABLEFISH 48

bok choy, crispy sushi rice, saikyo miso

# turf

## TRUFFLE

### CANNELLONI (v) 32

spinach & mushroom duxelle,  
herb gremolata, black truffle béchamel

## MYCA FARMS

### MUSHROOM RISOTTO (v)(gf) 34

locally grown porcini, king oyster mushrooms,  
24-month aged parmigiano reggiano,  
charred scallions

## COOKED AT 1200° *fired up* IN OUR BROILER

### CENTER CUT "DELMONICO" 54

*boneless, eye of ribeye, lean marbling*

10oz. ANGUS RESERVE

### PORTERHOUSE 175

*best of both - striploin & tenderloin*

28oz. USDA PRIME

### BONE IN STRIPLOIN 82

*well marbled, kansas city cut*

18oz. USDA PRIME

### STRIPLOIN 74

*well marbled. the ambassador's cut*

12oz. USDA PRIME, OMAHA

### COWBOY RIBEYE 98

*bone-in, rich & juicy*

20oz. CANADIAN PRIME

### FILET MIGNON 70

*the leanest, most tender cut*

8oz. NORTHERN GOLD ANGUS

### RIB CAP 72

*extreme marbling. our favorite cut*

10oz. NORTHERN GOLD ANGUS

### WAGYU FLAT IRON 72

*rich-chuck flavor, the butcher's cut*

8oz. SNAKE RIVER FARMS, IDAHO

### TOMAHAWK TO SHARE 288

*the show-stopper*

55oz. USDA PRIME

## MIYAZAKI A5 WAGYU

*Miyazaki is one of four prefectures on Kyushu Island near the southern tip of Japan*

*This wagyu is famous for its cherry-red coloring and density of marbling.*

STRIPLOIN ----- 34 /oz

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RIB CAP ----- 31 /oz

6oz. OR 8oz

### ADD TO YOUR STEAK

blue cheese 7    quebec foie gras 26    sea scallops 21

oscar 23    shrimp scampi 22    1/2 lb king crab 70

1/2 nova scotia lobster 37

### SAUCES

chimichurri (gf) 4    béarnaise (gf) 4    peppercorn 4 (gf)    trio 10

## SPOILS OF SUNDAY

### BRUNCH BUFFET

*from 10am* | \$65 per person

all inclusive brunch buffet

with an entrée

## sides

### CRISPY BRUSSELS SPROUTS (vg) (n) (gf) 13

toasted pecans, calabrian chili gastrique

### ROASTED MUSHROOMS (vg)(gf) 13

lipstick peppers

### ROASTED HEIRLOOM BEETS (n)(v)(gf) 14

honey-balsamic glaze, toasted hazelnuts

### MAC&CHEESE WAFFLE (v) 15

five-cheese blend,  
jalapeño cheese fondue

### TRIPLE COOKED FRIES (v) 14

truffle aioli

### CHARRED BROCCOLINI (gf) 14

crumbed nduja sausage,  
goat cheese, lemon zest

### MASHED POTATOES (v)(gf) 12

yukon gold potatoes, butter & more butter

### ONION RING STACK (v) 13

pretzel-crust, mustard sauce

(gf) gluten free (v) vegetarian (vg) vegan (n) contains nuts

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.