

starters

LOBSTER & CRAB BISQUE 19

crab salad, gruyère toast

JUMBO PRAWN COCKTAIL (gf) 29

tiger prawns, atomic horseradish,

wasabi cocktail sauce

SMOKED STEAK TARTARE 24

hickory, egg yolk buttered sourdough toast,

horseradish, cornichon

BEEF CARPACCIO 26

pecorino cheese, pickled shimeji mushrooms,

horseradish aioli, broken caper vinaigrette,

milk bread croutons

DUNGENESS CRAB CAKE 29

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

SHRIMP TEMPURA 21

spicy creamy ponzu sauce

HOKKAIDO SCALLOPS 28

baked in the shell, gruyère fondue, duchess potato

A5 MIYAZAKI WAGYU HOT STONE

STRIPLOIN 34 /oz | RIB CAP 31 /oz

30z 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

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

orange segments, goat's cheese, candied walnuts,

dried apricots, honey-thyme vinaigrette

MURGELLA BURRATA (v) 23

pan con tomate, planeta d.o.p olive oil

balsamic pearls, fresh basil

seafood bar

ROYAL CHILLED SEAFOOD PLATTER 90

east & west coast oysters, jumbo prawns, sea scallops ceviche,

hamachi nobu style, gringo salmon aburi skewers,

served with togarashi nori & taro chips

1/2LB ALASKAN KING CRAB (gf) 75

IMPERIAL CHILLED SEAFOOD TOWER 260

east & west coast oysters, jumbo prawns, sea scallops ceviche,

hamachi nobu style, bluefin tuna tartare, nova scotia lobster,

king crab, served with taro chips

1/2 NOVA SCOTIA LOBSTER (gf) 38

CAVIAR SELECTION

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

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

SEASONAL OYSTERS (gf) 4.5

fanny bay, effingham, riptide point, malpeque

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

BLUEFIN TUNA EXPERIENCE (gf) 48

2pc ea sashimi tasting

ototo - richest | chutoro - medium | akami - lean

spicy maki roll (6pc)

SALMON CEVICHE 18

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

BLUEFIN TUNA TATAKI 24

seared bluefin tuna, crispy garlic, ginger, red onion, yuzu ponzu

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

surf & turf

BEEF WELLINGTON 76

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

SAKE MARINATED SABLEFISH 48

bok choy, crispy sushi rice, saikyo miso

COLUMBIA RIVER STEELHEAD SALMON 48

dungeness crab, gnocchi, spring peas & morels, lemon & dill beurre blanc

THE COMBINATION 62

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

FRASER VALLEY HIRO WAGYU BURGER 36

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

ROSSDOWN FARMS FREE RANGE CHICKEN BREAST 39

leg meat roulade, roasted mushroom spaetzle, chicken jus

MYCA FARMS MUSHROOM & SPRING PEA RISOTTO (v)(gf) 36

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

COOKED AT 1200° *fired up* IN OUR BROILER

BACON WRAPPED PETIT FILET 56

fraser valley bacon

6oz. NORTHERN GOLD CANADIAN ANGUS

FILET MIGNON 70

the leanest, most tender cut

8oz. NORTHERN GOLD CANADIAN ANGUS

STRIPLOIN 74

well marbled. the ambassador's cut

12oz. USDA PRIME, OMAHA

RIB CAP 72

extreme marbling. our favorite cut

10oz. NORTHERN GOLD CANADIAN ANGUS

WAGYU FLAT IRON 62

rich-chuck flavor, the butcher's cut

8oz. CARRARA FARMS, AUSTRALIA

WAGYU RIBEYE 105

boneless, rich & buttery marbling

10oz. KING RIVER FARMS, AUSTRALIA

BONE IN STRIPLOIN 82

well marbled, kansas city cut

18oz. USDA PRIME

COWBOY RIBEYE 98

bone-in, rich & juicy

20oz. CANADIAN PRIME

PORTERHOUSE 175

best of both - striploin & tenderloin

28oz. USDA PRIME

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 | 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 75

1/2 nova scotia lobster (gf) 38

SAUCES

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

THE SPOILS OF SUNDAY

from 10am

\$65 per person

all inclusive brunch buffet

with an entrée

from 5pm

\$68 per person

three course

12oz prime rib dinner

sides

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

toasted pecans, calabrian chili gastrique

ROASTED MUSHROOMS (vg)(gf) 13

lipstick peppers

CHARRED BROCCOLINI (gf) 14

black garlic vinaigrette, toasted pumpkin seeds, goat cheese

MAC&CHEESE WAFFLE (v) 15

five-cheese blend, jalapeño cheese fondue

TRIPLE COOKED FRIES (v) 14

truffle aioli

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.