

satays

Lamb Chop honey glaze	4 ⁵⁰	Tiger Prawn fresh herbs, garlic butter	3 ⁵⁰	Sablefish maple soy glaze	4 ²⁵
King Mushroom herbs, olive oil	3 ²⁵	Coconut Chicken spicy tropical glaze	2 ⁹⁰	Wagyu Chuck black sea salt	9 ²⁵
Sea Scallop speck, guava glaze	4 ⁹⁵	Kobe Meatball tomato fondue	2 ⁹⁰	Wild Salmon blackened spice	3 ⁵⁰
Ahi Tuna panko crust, tobiko aioli	3 ⁵⁰	Short Rib truffle aioli	2 ⁹⁰	Asparagus prosciutto wrapped	3 ⁹⁰

all satays served with thai slaw, ginger white soya and hot chinese mustard

Chef's Selection

23

Premium Selections

43

soups

Soup of the day ask server	8
French Onion traditional french onion soup, gruyère, croutons	8

salads

Caprese vine ripened tomatoes, buffalo mozzarella extra virgin olive oil	13
Caesar hearts of romaine, white anchovies roasted garlic, shaved parmigiano reggiano	8
Beets arugula, pecorino, sherry & shallot vinaigrette	12
Wedge blue cheese, egg, bacon french country dressing	10
Spinach crispy wild boar bacon, boursin hazelnut vinaigrette	12

appetizers

Crispy Calamari heirloom tomato coulis	12
King Crab Cocktail cognac mustard sauce	16
Wagyu Carpaccio truffled aioli, frisee salad	18
Jumbo Tiger Prawn Cocktail house-made cocktail sauce	15
Dungeness Crabcake dungeness crab, watercress aioli	16
Burrata hand made burrata cheese, oven dried campari tomatoes, pesto (based on market availability)	16
Steak Tartare five oz prime beef tenderloin traditional condiments, focaccia crisps	18

steaks

All steaks are hand selected naturally aged for maximum tenderness and flavor. Steaks are broiled at 1700 degrees and finished with café de paris butter

Tenderloin	<u>8 oz</u>	<u>10 oz</u>
AAA	26	30
Canadian Prime	30	36
Striploin	<u>10 oz</u>	<u>12 oz</u>
AAA	28	32
Canadian Prime	32	38
USDA Prime	35	42
Bone in Ribeye	<u>16 oz</u>	<u>24 oz</u>
AAA	33	43
Canadian Prime	39	49
Bone in Tenderloin	<u>12 oz</u>	
AAA	39	
Porterhouse	<u>24 oz</u>	
AAA	45	

wagyu

All natural Australian Kobe Wagyu raised using traditional methods from Kobe, Japan

Ribeye	18 per ounce
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non steak

Roasted Half Chicken	21
Australian Rack Of Lamb	36
Wild Salmon	26
Sablefish	33
Jumbo Tiger Prawns	27

signature

Rigatoni Pomodoro tomatoes, garlic, basil, burrata cheese	17
Spaghetti Meatballs truffle cream, tomato garlic confit, tête de moine	25
Lamb Shank mushroom risotto, pinot noir jus	24
Linguine steak house jumbo prawns, olive oil capers, tomatoes	27
Ahi Tuna 7 spice, wasabi potato spring roll, sweet soya	28
Prime Rib Burger pancetta, over easy egg, monterey jack grainy mustard mayo, truffled mayo, bacon, fries	19

sides

Whipped Potatoes buttermilk	5
Poutine the classic	6
Mushrooms mixed steak mushrooms	6
Polenta blue cheese, crispy speck	6
Risotto wild mushroom	8
Creamed Spinach boursin	6
Asparagus bearnaise	7
King Crab drawn butter	16
glowbal Onion Rings panko batter	6
Baked Potato loaded with lobster fondue, bacon, gruyère	9

Brandy Peppercorn 4

Cabernet Sauvignon Jus 4

Bearnaise 4

Blue Rare
rare center

Rare
Red center
very cool

Medium Rare
Red
warm center

Medium
Red Center

Medium Well
Pink
Center

Well
No Pink

please alert your server to any food allergies
vegetarian dishes available upon request
parties of 8 or more subject to 18% gratuity

Executive Chef
Erik Heck

Ocean Wise.



Recommended by the Vancouver Aquarium
as an ocean-friendly seafood choice.