

SUSSEX & CO

STEAKHOUSE

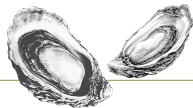
COLD BAR



22

SHRIMP COCKTAIL

Three jumbo shrimp,
cocktail sauce,
lemon



24 ½ DOZ 45 1 DOZ

OYSTERS

Mignonette, horseradish,
Sussex hot sauce,
lemon

STARTERS

- ROAST BONE MARROW** 18

Gremolata, grilled bread
- CAVIAR** 48

Polenta, creme fraiche, chive
- BEEF TARTARE** 22

Shallot, olive, preserved lemon,
parsley, ras el hanout, chip, saffron aioli
- WAGYU MEATBALL** 22

Tomato sauce, parmigiano, basil
- CAESAR SALAD** 18

Lardon, crouton, lemon
- BURRATTA** 25

Confit tomato, basil, pine nut,
brown butter crumb
- SCALLOP CRUDO** 28

Tangerine, honey, chili, pomegranate

BREAD SERVICE

Comté Milk Bread 12

Artisan Loaf 8



STEAK

- CANADIAN PRIME**

8OZ TENDERLOIN 74

Angus + Limousin, Guelph Ontario

12oz STRIPLOIN 64

Angus, Alberta

16oz RIBEYE 72

Angus, Alberta
- DRY AGED & WAGYU**

12oz DRY AGED SIRLOIN 94

Angus + Limousin, Guelph Ontario

4oz WAGYU STRIPLOIN 78

Tajima, New South Wales, Australia

8oz WAGYU STRIPLOIN 148

Tajima, New South Wales, Australia
- FEATURED**

ENRIGHT CATTLE CO STEAK

Simental, Tweed Ontario

MAINS

- COD** 35

Gremolata, grilled bread
- ROASTED HALF CHICKEN** 32

Gravy, frites
- GNOCCHI** 26

Cremini, oyster mushroom conserva,
garlic, pea, pea shoots
- SUSSEX BURGER** 28

Enright chuck, American cheese,
burger sauce, pickle, onion
- STEAK FRITES** 42

8oz Flat Iron, frites, chimichurri
or cowboy butter

SIDES

- Frites with aioli 10

Mushroom with conserva 17

Charred broccolini
with dill yogurt 18

Potato dauphinoise au gratin 16

Maple brown butter carrot 18

Whipped potato 14

Brussels with tahini 16

Green salad 10

SAUCES

Tallow Bernaise 7

Peppercorn 7

Bordelaise 9

Sauce Robert 7

Blue Cheese 5

Chimichurri 7

DESSERT

Beignets 10

Chocolate Torte 10

English Trifle 12

Basque Cheesecake 15

