

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

BEEF TARTARE

Grainy mustard, pickled chili, preserved
lemon, shallot, anchovy aioli, crispy onion,
chips 20

BEEF CARPACCIO

Enright Denver Steak, mushroom conserva,
parmigiano, truffle oil, milk bread crostini 25

WAGYU MEATBALL

Tomato sauce, parmigiano, basil pesto 22

CAESAR SALAD

Lardon, crouton, lemon 18

BURRATA

Roasted eggplant, zucchini, shallot, tomato
sauce, basil, herb oil, grilled focaccia 22

SCALLOP CRUDO

Green rhubarb & lemongrass vinaigrette,
strawberry, verjus, compressed celery, basil,
chili 26

BREAD SERVICE

Comté Milk Bread 8
Artisan Loaf 6



SIDES

Frites with aioli 10
Mushroom with conserva 17
Charred broccolini 18
with romesco sauce
Potato dauphinoise au gratin 16
Whipped potato 14
Brussels, kimchi, maple 17
gochujang, sesame seed,
green onion
Green salad 4

SAUCES

Tallow Bernaise 7
Peppercorn 7
Bordelaise 9
Blue Cheese Butter 5
Chimichurri 7

DESSERT

Flourless Chocolate 13
Cake
Dulce de Leche 10
Creme Brulee
Strawberry & Roasted 6
Thyme Sorbet



STEAK

CANADIAN PRIME

80z TENDERLOIN 68

Angus + Limousin, Guelph Ontario

12oz STRIPLOIN 62

Angus, Alberta

16oz RIBEYE 66

Angus, Alberta

DRY AGED & WAGYU

12oz DRY AGED SIRLOIN 90

Angus + Limousin, Guelph Ontario

4oz WAGYU STRIPLOIN 78

Tajima, New South Wales, Australia

8oz WAGYU STRIPLOIN 148

Tajima, New South Wales, Australia

MAINS

SEARED SALMON

Sauce vierge, asparagus tips, asparagus
salad, crispy capers 36

ROASTED HALF CHICKEN

Gravy, frites 32

MUSHROOM PAPPADALLE

Seared king oyster mushrooms, duxelle,
brown butter, 29

SUSSEX BURGER

Enright chuck, caramelized onion, roasted
marrow, gruyere, chimichurri 28

STEAK FRITES

8oz Flat Iron, frites, chimichurri or
bearnaise 45