

SUSSEX & CO

— STEAKHOUSE —

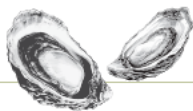
COLD BAR



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** 20

Gremolata, grilled bread

BEEF CARPACCIO 25

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

WAGYU MEATBALL 22

Tomato sauce, parmigiano, basil pesto

CAESAR SALAD 18

Lardon, crouton, lemon

BURRATA 22

Toasted hazelnut, warm honey, grilled
rosemary sourdough

TUNA CRUDO 22

Ahi tuna, ginger, yuzu, jalapeno, sake,
furikake mayo

BREAD SERVICE

- Comté Milk Bread 8

Artisan Loaf 6



SIDES

- Frites with aioli 10

Mushroom with conserva 17

Charred broccolini 18

with dill yogurt

Potato dauphinoise au gratin 16

Creamed Kale 15

Whipped potato 14

Brussels, garlic aioli, smoked 16

salt, chili, crispy shallot

Green salad 4

STEAK

- CANADIAN PRIME

8OZ 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

- ARCTIC CHAR** 41

Smashed fingerlings, dill hollandaise,
rainbow trout roe, charred greens

ROASTED HALF CHICKEN 32

Gravy, frites

RISOTTO 29

Squash puree, roasted delicata, toasted
caraway crumb, gruyere, sage

SUSSEX BURGER 28

Enright chuck, American cheese, burger
sauce, pickle, onion

STEAK FRITES 45

8oz Flat Iron, frites, chimichurri or
bearnaise

BRAISED LAMB SHANK 37

Polenta, gremolata, jus

SAUCES

- Tallow Bernaise 7

Peppercorn 7

Bordelaise 9

Blue Cheese Butter 5

Chimichurri 7

DESSERT

- Flourless Chocolate 7

Cake

English Trifle 12

Basque Cheesecake 15

