**INTRO COURSE**

- **WAGYU DUMPLINGS**
  - 17½
  - Gochujang aioli, ponzu dipping sauce

- **ahi tuna tartare**
  - 18½
  - Cucumber, orange, soy sauce, sesame oil,
  - Rice vinegar, sesame, scallion, wonton chips

- **warm crab in a jar**
  - 26½
  - King crab, citrus butter, fresh herbs, house baguette

- **White prawns “scampi”**
  - 19½
  - Oceanwise selva prawns, garlic white wine sauce, cherry tomato

- **Grilled octopus**
  - 19½
  - Beef chorizo, pepper stew, smoked potato, olive oil

- **White Gazpacho & king crab**
  - 12½
  - King crab, cucumbers, green grapes, bread, almonds,
  - Garlic, greek yogurt, extra-virgin olive oil, sherry vinegar

- **Modern Caesar**
  - 14½
  - Romaine, 4k farms bacon bits, grana padano, garlic dressing

- **Entire size steak Caesar salad**
  - 28
  - Wild rose filet, romaine, bacon bits, grana padano, garlic dressing

- **Uptown summer salad**
  - 14½
  - Mixed artisan greens, strawberry, roasted red pepper,
  - Avocado, radish, pistachio, mango jalapeno vinaigrette

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**CHILLED SEAFOOD**

**Grand Seafood Platter**

- Nova Scotia lobster tail
- King crab legs
- East coast oysters
- Poached prawns
- House marinated octopus

**Small** - $59
**Large** - $174

**fresh oysters**

**See daily fresh sheet**

**Jumbo prawn cocktail**

**4½ each**

**King crab cocktail**

**32**

**half pound of crab, clarified butter**

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**Caviar**

**Northern Divine Caviar**

**Pacific Sturgeon, Fraser River, BC**

- $50 / 12g

  - Potato blini
  - Hard boiled egg
  - Cornichon
  - Radish
  - Crème fraîche

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**FRESH FISH & SEAFOOD**

- **Ora King Salmon - Nelson, NZ - 32%**
  - Miso broth, quinoa, pearl onion, shiitake mushroom,
  - Roasted pepper tapenade

- **Turbot - Fogo Island, NF - 36%**
  - Pan seared, vegetable fricassee,
  - Manilla clams, cream

- **Rainbow Trout - Elbow Springs, AB - 33½%**
  - Laplancha smoked potato salad, beef chorizo,
  - Broccoli, lemon vinaigrette

- **Swordfish - Hawaii, USA - 31%**
  - Smashed smoked potato pancake,
  - Scallion, veracruz sauce

- **Ahi Tuna - Hawaii, USA - 31½%**
  - Spice crusted, bacon and corn hash,
  - Ramano beans, arugula salsa verde

- **3 Scallops risotto - Nova Scotia, Can - 38%**
  - Large seared scallops, lobster veloute,
  - Sun-dried tomato, grana padano

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**All our seafood is delivered to our kitchen daily and only the absolute freshest, exceptional quality fish and shellfish are selected. Most of them are line caught, trap caught or farmed in sustainable. Our commitment is to procure and serve responsibly sourced seafood without compromising our important ocean habitat.**

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**SURF & TURF**

**From our partner ranch - Benchmark Angus: 100% Alberta Beef**

**Prime grade 100% Alberta beef**

**Served with mashed potato & seasonal vegetable**

- **Filet** 8oz - $49
- **Ny striploin** 10oz - $49
- **Ribeye** 14oz - $59
- **T-Bone** 28oz - $76

**100% Ranch Specific**

**Grand Seafood Platter**

**Nova Scotia lobster tail**

**3 Jumbo prawns**

**King Crab**

**Nova Scotia Lobster Tail**

**3 Seared large scallops**

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We are able to accommodate most dietary restrictions, including gluten and lactose intolerance. Please inquire with your server.

*Please be advised that consuming raw or undercooked food may increase your risk of food borne illness.*

*Not all ingredients listed in menu description.*

*One cheque per table.* 18% gratuity on bookings of six or more.
**SUMMER COCKTAILS 202**

**BOTTLED BEER | CIDER | SODAS**

**ITALIAN “ADULT” SODA (355ml)**
- Bella Amari - Blood Orange - 6.5% - ONT, CAN - $8.75
- Miller High Life - American Lager 4.6% - $6.75
- Lonetree - Authentic Dry Cider 5.5% - BC, CAN - $9.75
- Trolley 5 - First Crush White IPA 6.2% - $7.25
- Sol - Mexico Golden Lager 4.5% - $7.75
- Pabst - Blue Ribbon Lager 4.9% - $6.75

**OLD SCHOOL BOTTLED BEER**
- Bella Amari - Lemon - 6.5%, ONT - CAN - $8.75
- Caravel - Dead Ahead - Irish Red Ale 4.8% - $7.25
- Annex - Metes & Bounds - Extra PA 6.0% - $10.75 (473ml)
- Railyard - Railyard Lager 5.0% - $9.25 (473ml)
- Legend 7 - Serpens - Pilsner 4.8% - $7.25
- Tool Shed - People Skills - Cream Ale 5.2% - $7.25
- Inner City - Hub & Spoke Vienna Lager 4.6% - $9.25 (473ml)
- Trolley 5 - First Crush White IPA 6.2% - $7.25

**LOCAL BOTTLED BEER**
- Pabst - Blue Ribbon Lager 4.9% - $8.75
- Sol - Mexico Golden Lager 4.5% - $7.75
- Miller High Life - American Lager 4.6% - $8.75

**DRAFT BEER 16oz.**
- Heineken - Pale Lager 5.0% - Netherlands - $9.75

**APEROL, COCCHI VERMOUTH, ANTECH ROSE, HIBISCUS FLOWERS**
- BUTTERFLY EFFECT | $14
- SAZERAC LUIGI | $14

**JACK DANIELS RYE, COCCHI VERMOUTH, BITTERS, BOOZY CHERRIES**
- NOT MY STEEZ | $14

**BOMBAY GIN, CASSIS, LEMON JUICE, EGG WHITES**
- BARREL AGED MANHATTAN | $16

**GIBSONS BOLD RYE, VECCHIO AMARO DEL CAPO, CREME DE CACAO, BITTERS**
- MODERN SPRITZ | $14

**EL JIMADOR, BACARDI COCONUT, FRESH LIME, BUTTERFLY PEA EXTRACT, SODA**
- OLD SCHOOL BOTTLED BEER
-Tool Shed - People Skills - Cream Ale 5.2% - $7.25
- Inner City - Hub & Spoke Vienna Lager 4.6% - $9.25 (473ml)
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