

## TO BEGIN

Miso Caramel Butter 7

*Served with Sourdough*

Northern Belle Oyster, PEI 4/each

*Served with House-made Mignonette, House Fermented Chili  
Sauce, Horseradish*

Prawn Cocktail 20

*Jumbo Black Tiger Prawn, Bourbon Cocktail Sauce, House  
Fermented Chili Sauce*

Seasonal Soup 12

*Roasted Red Pepper Bisque*

Green Salad 14

*Artisan Mix, Cherry Tomato, Seasonal Fruits,  
Seasonal Vinaigrette, Candied Nuts*

Caesar Salad 16

*Romaine Heart, Focaccia Crouton, Pork Bacon Lardon, Parmigiano  
Reggiano, House Caesar Dressing*

# For The Table

## Beef Tartare 18

*House of Dawn Style, Gherkins, Capers, Shallot, Crispy Shallot, Parmigiano Reggiano, Smoked Egg Yolk, Arugula, Taro Chips*

## Tuna Tartare 18

*Ahi Tuna, Yuzu Sanbaizu, Mango, Masago Arare, Pickled Shallots, Edamame, Shiso, Served with Taro Chips*

## Burrata 17

*Heirloom Cherry Tomato, Yuzu-Honey Vinaigrette, Whipped Truffle Honey, Toasted Pumpkin Seed, Micro Shiso*

## Foie Gras Parfait 18

*Port Glaze, Caramel Nectarine Puree, Candied Pecan, Sourdough*

## Chicken Wings 16

*New Orleans Style, Black Garlic Yangyun, Toasted Sesame, Scallion Tendrills*

## Stuffed Calamari 22

*Har Gow Mousseline, White Miso & Yuzu Veloute, Cho Jang, Garlic Crisps, Scallion*

## Crab Croquettes 24

*Mozzarella Stuffed Rock Crab Croquettes, Cream Corn Puree, Sweet Lemon, Parmigiano, Peashoots, Dill*

## Seared Scallops 26

*Navy Bean Cassoulet, Duck Confit, White Wine Reduction, Compressed Apple, Parsley Pangrattato, Shiso*

# MAIN

## Truffle Risotto 26

*BC Mushrooms, Burnt Onion, Parmigiano, Truffle Crema, Fresh Truffle*

## Butternut Squash Ravioli 26

*Butternut Squash Vadouvan Sauce, Parmigiano, Local Mushrooms,  
Parsley Pangrattato, Compressed Fennel, Shiso*

## Steakhouse Bolognese 28

*House-made Spaghetti, Feta Yogurt Drizzle, Mozzarella, Parmigiano Reggiano,  
House-made Bolognese*

## Steakhouse Burger 28

*7oz Beef Patty, Smoked Cheddar, Crispy Bacon, Pickles,  
House Burger Sauce, Toasted Burger Bun, Fries*

## Seafood Risotto 32

*Creamy Risotto, New English Cream Sauce, Bay Scallops, Nordic Shrimps,  
Baby Clams, Sweet Corn, English Peas, Parmigiano, Lemon*

## Creamy Crab Spaghetti 36

*Sweet Crab, White Wine Cream Sauce, Nordic Shrimps, Sweet Corn,  
Parmigiano, Dill Oil, Shiso*

## Spicy Lobster Tagliatelle 38

*Roasted Nova Scotia Lobster Tail, Spicy Mornay Sauce, Crispy Shallots,  
Spring Onion, Parmigiano*

## Sablefish 38

*Sablefish Kabayaki, Caramelised Leek Orzotto, Baby Clams, Blistered Snap Peas,  
Scallion Tendrils*

# Our Two Ways Of Grilling

*We offer two distinctive grilling styles.  
Choose the experience that suits your taste*

## Sizzling Plate

*Seared At Your Table*

**Your steak is served on a sizzling hot plate and seared right at your table for a theatrical and interactive dining experience.**



## Charcoal Grilling

*Grilled To Perfection*

**Our steaks are charcoal grilled in the kitchen to bring our rich, smoky flavors and served on a plate with carefully selected accompaniments.**

## Signature Prime RIB

*Slow-Roasted To Perfection*

**Our Prime Grade Canadian Angus Prime Rib is slow-roasted to achieve exceptional tenderness and rich, natural flavor.**

WHICHEVER YOU CHOOSE,  
EXCELLENCE IS ALWAYS ON THE PLATE



## FEATURING Wellington Tuesday

**We offer Beef Wellington every Tuesday**

**Beef Wellington For Two \$85**

*8oz Beef Tenderloin*

*Duxelles, Prosciutto, Seared Asparagus, Demi Glace*

# PRIME RIB & STEAK

## Prime Rib 10oz/14oz 55/65

*Canadian Angus, Creamy Mashed Potato, Grilled*

*Asparagus,*

*Fresh Horseradish, Demi Glace*

## Top Sirloin

**AAA, Canadian Angus 8oz 45**

*Alberta AAA Black Angus, Canada*

*Grass Fed, Grain Finished*

## Striploin

**AAA, Canadian Angus 10oz 55**

*Alberta AAA Black Angus, Canada*

*Grass Fed, Grain Finished*

## Tenderloin

**AAA, Canadian Angus 8oz 60**

*Alberta AAA Black Angus, Canada*

*Grass Fed, Grain Finished*

## Ribeye

**AAA, Canadian Angus 14oz 70**

*Alberta AAA Black Angus, Canada*

*Grass Fed, Grain Finished*

**Prime, U.S. Angus 8oz 85**

*Creekstone Farm, Kansas, USA*

*Grass Fed, Corn Finished*

*Certified Best Black Angus From The North*

**Dry Aged, Canadian Angus 10oz 65**

*Alberta Black Angus, Canada*

*Grass Fed, Grain Finished*

**Kobe Japanese Wagyu 4oz 135**

*Hyogo Prefecture, Japan*

*Full Blood Tajima-Gyu*

*Grain Finished For Over 650Days*

**Prime, Canadian Angus 14oz 85**

*Prince Edward Island, Canada*

*Grass Fed, Potato Finished*

**Prime, U.S. Angus 14oz 125**

*Creekstone Farm, Kansas, USA*

*Grass Fed, Corn Finished*

*Certified Best Black Angus From The North*

**BMS9+, F1 Japanese Wagyu 8oz 150**

*Hokkaido, Japan*

*Crossbred Kokusan-Gyu, 50% Angus and 50% Kuroge Washu  
Wagyu*

*Grain Finished For Over 650Days*

**Kobe Japanese Wagyu 6oz 175**

*Hyogo Prefecture, Japan*

*Full Blood Tajima-Gyu*

*Grain Finished For Over 650Days*

# LARGE CUTS

## Porterhouse

AAA, Canadian Angus 44oz 265

*Alberta AAA Black Angus, Canada*

*Grass Fed, Grain Finished*

## Bone-in Ribeye

AAA, Canadian Angus 30oz 200

*Alberta AAA Black Angus, Canada*

*Grass Fed, Grain Finished*

## Tomahawk

AAA, Canadian Angus 45oz 245

*Alberta AAA Black Angus, Canada*

*Grass Fed, Grain Finished*

# SIDES

### Fries 9

*Potato Russet, N'duja Aioli*

### Onion Rings 12

*House-made Onion Rings, Chive Crema*

### Brussel Sprouts 16

*Fried Balsamic Reduction*

### Potato Puree 15

*Yukon Gold , Chives*

### Potato Pave 15

*Yukon Gold, Truffle Aioli,  
Parmigiana Reggiano,*

### Twice Baked Potato 15

*Monte Carlo Style, Mozzarella,  
Smoked Bacon, Scallion*

### Seasonal Vegetables 16

*Pan Seared, Herb Spiced*

### Steak Fried Rice 15

*Alberta Beef,  
+\$5 upgrade to Kimchi steak fried rice*

### Sauté Mushroom 16

*House Plant, White Wine Butter Sauce*

### Truffle Mac and Cheese 18

*Truffle Soubise, Mozzarella,  
Parmigiana Reggiano, Fresh Shaved Truffle*

### Truffle Fries 18

*Potato Russet, Parmigiana Reggiano,  
Truffle Aioli, Fresh Truffle*

# SAUCES \$5/each

House of Dawn Steak Sauce

Cognac Green Peppercorn

Madeira Demi Glace

Cowboy Butter