

Starters

Miso Caramel Butter 7

Served with Sourdough

Seasonal Soup 12

Summer Pea Velouté

Green Salad 14

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

Foie Gras Parfait 18

Port Glaze, Caramel Nectarine Puree, Candied Pecan, Sourdough

Caesar Salad 22

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

Burrata From Puglia 22

*Caramel Apricot Puree, Honey Confit Heirloom Tomato, Candied Fig,
Champagne Pickle Muscat, Candied Pecan*

Tuna Tartare 22

*Ahi Tuna, Cui Hong Vinaigrette, Mango, Avocado Puree, Masago Arare,
Pickled Shallots, Edamame, Scallion Tendrils, Served with Taro Chips*

Wagyu Tartare 24

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

Scallops 29

Pineapple Mango Salsa, Yuzu Espuma, Dill Oil

Bison Carpaccio 29

*Rangeland Bison, Cranberry Cheong, Arugula, Parmigiano Reggiano,
Garlic Crisp, Burnt Garlic Aioli, Parmesan Crisp, Sourdough*

Crab Cake 34

*Asian Spiced Hokkaido Hairy Crab, Raspberry Gel, N'duja Aioli,
Dill Crema, Yuzu Compressed Cucumber*

Raw & Chilled

Northern Belle Oyster, PEI 4/each

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

Prawn Cocktail 24

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

Cheese Platter 28

Two Cheese, Served with Assorted Chutneys & Sourdough

Charcuterie Platter 28

Two Charcuterie, Served with Assorted Pickles & Sourdough

Seafood Tower 158

*2lb Whole Live Nova Scotia Lobster, Half Dozen Oysters,
Prawn Cocktails, Ahi Tuna Tartare,
Served with House Mignonette,
House Fermented Chili Sauce, Bourbon Cocktail Sauce,
Fresh Horseradish & Drawn Butter*

Caviar Service

Classic Accompaniments & Potato Blini

Classic Ossietra Sturgeon 30G 120

Kaluga Queen by Coastal Bay

Classic Amur Royal Kaluga 30G 180

Kaluga Queen by Coastal Bay

Golden Amur Imperial Kaluga 30G 240

Kaluga Queen by Coastal Bay

Land & Ocean

Risotto 28

Summer Corn, Lime Compressed Sugar Snap Peas, Summer Corn Coconut Brodo, Parmigiano Reggiano, Puff Rice, Pea Tendrils

Wagyu Bolognese 32

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

Wagyu Burger 36

7oz Wagyu Patty, Smoked Gouda, House Smoked Bacon, Pickles, Crispy Onions, House Burger Sauce, Toasted Burger Bun, Triple Cooked Fries

Cornish Hen 36

Nitsume Glazed Confit Half Hen, Smoked Cauliflower Puree, Compressed Apple, Crispy Brussels Sprouts, Butter Roasted Corn, Fresh Shiso

Salmon 48

Seared Blackened Salmon, Warm Thai Curry Succotash, Bok Choy, Blistered Cherry Tomatoes, Thai Basil, Chili Oil

Sablefish 54

Sablefish Kabayaki, Buckwheat Groats, Baby Bok Choy, Taro Crisp, Pea Tendrils

Iberico Tomahawk 58

Acorn Fed Pork Iberico, Smoked Gouda Polenta, Asparagus, Ground Cherry Balsamic Gastrique

Lobster Thermidor 88

Whole Live Lobster au gratin, Aged Cheddar Mornay, Garlic Roasted New Potatoes, Seared Asparagus, Asian Spiced Bearnaise

Wagyu and Oyster 3oz 165

Certified Kobe Ribeye or Striploin, House Oyster Sauce

Ribeye

Prime, Atlantic Beef 20oz 115
Prince Edward Island, Canada
Grass Fed, Potato Finished

Gold Grade, Brant Lake Farm Wagyu 20oz 155
Alberta, Canada
Grain Finished For Minimum 200Days

Prime, Creekstone Natural Black Angus 20oz 185
Kansas, USA
Grass Fed, Corn Finished
Certified Best Black Angus From The North

MB5+, Black Market Angus, 20oz 185
New South Wales, Australia
Grain Finished For Minimum 270Days
Certified Best Black Angus From The South

BMS9+, F1 Japanese Wagyu 20oz 220
Hokkaido, Japan
Crossbred Kokusan-Gyu, 50%Angusand 50% Kuroge Washu Wagyu
Grain Finished For Over 650Days

MB9+, Sher Duo Blue Label 20oz 260
Victoria, Australia
Fullblood Wagyu, Grain Finished For Over 400Days

MB9+, Stone Axe 20oz 260
New South Wales, Australia
Full Blood Wagyu, Grain Finished For Over 500Days

MB9+, Suzuki Farm Silver Label 20oz 260
Darling Downs, Queensland, Australia
Fullblood Wagyu, Grain Finished For Over 600Days

MB9+, Mayura Station Signature Series 20oz 300
Limestone Coast, Australia
Fullblood Wagyu, Candy, Chocolate, and Grain Finished For Over 300Days
Australian WBBC Champion Brand For Five Years in a Row

A5 BMS12, KOBE BEEF, Tajima Certified 20oz 1000
Certified Restaurant By Kobe Beef Marketing & Distribution Promotion Association

A5 BMS12, KOBE BEEF, Tajima Certified 20oz 2000
Certified Restaurant By Kobe Beef Marketing & Distribution Promotion Association
In-house dry-aged at 82.5% Humidity and 2°C Temperature for 28 Days
Serve with/Chef James Handmade Oyster Sauce

Sides

Onion and Tomato 9
Beefsteak Tomato,
Spanish Onion Drizzle w/House Dressing

Fries 12
Potato Russet, N'duja Aioli

Potato Puree 15
Yukon Gold w/ Equal Part of Butter,
Cream & Parmigiana Reggiano

Asparagus 16
Sauce Hollandaise, Toast Almond

Wagyu Fried Rice 18
Pickle Mustard Green, Corn, Green Pea,
Rice Calrose, Sunnyside Egg

Potato Pave 18
Yukon Gold, Truffle Aioli, Parmigiana Reggiano,
Fresh Shaved Truffle

Truffle Fries 18
Potato Russet, Parmigiana Reggiano, Truffle Aioli
Fresh Shaved Truffle

Truffle Mac and Cheese 18
Housemade Macaroni,
Truffle Bechamel, Mozzarella, Parmigiana Reggiano,
Fresh Shaved Truffle

Sauté Mushroom 22
Cremini, Portabello, Shimeji, King Oyster

Brussel Sprouts 22
Honey Balsamic Glazed, Ricotta Yogurt Drizzle,
Parmigiano Reggiano, Pork Bacon Lardon, Crispy
Onion

Sauce

House of Dawn Steak Sauce 5
Madeira Demi Glace 5
Cognac Green Peppercorn 5
Cowboy Butter 5
Blue Cheese Crust 5

Striploin

Prime, Atlantic Beef 10oz/20oz 85/170

Prince Edward Island, Canada

Grass Fed, Potato Finished

Prime, Creekstone Natural Black Angus 10oz/20oz 95/190

Kansas, USA

Grass Fed, Corn Finished

Certified Best Black Angus From The North

MB5+, Black Market Angus 10oz/20oz 95/190

New South Wales, Australia

Grain Finished For Minimum 270Days

Certified Best Black Angus From The South

Prime, Creekstone Natural Black Angus 8oz/16oz 110/220

Kansas, USA Grass Fed, Corn Finished

40Days in-House Dry Aged in Butter/Chocolate by Chef James

BMS9+, F1 Japanese Wagyu 10oz/20oz 110/220

Hokkaido, Japan

Crossbred Kokusan-Gyu, 50%Angusand 50% Kuroge Washu Wagyu

Grain Finished For Over 650Days

MB9+, Sher Duo Blue Label 10oz/20oz 140/280

Victoria, Australia

Fullblood Wagyu, Grain Finished For Over 400Days

MB9+, Stone Axe 10oz/20oz 140/280

New South Wales, Australia

Full Blood Wagyu, Grain Finished For Over 500Days

MB9+, Suzuki Farm Silver Label 10oz/20oz 140/280

Darling Downs, Queensland, Australia

Fullblood Wagyu, Grain Finished For Over 600Days

MB9+, Mayura Station Signature Series 10oz/20oz 160/320

Limestone Coast, Australia

Fullblood Wagyu, Candy, Chocolate, and Grain Finished For Over 300Days

Australian WBBC Champion Brand For Five Years in a Row

A5 BMS12, KOBE BEEF, Tajima Certified 10oz/20oz 400/800

Certified Restaurant By Kobe Beef Marketing & Distribution Promotion Association

A5 BMS12, KOBE BEEF, Tajima Certified 10oz/20oz 1000/2000

Certified Restaurant By Kobe Beef Marketing & Distribution Promotion Association

In-house dry-aged at 82.5% Humidity and 2°C Temperature for 28 Days

Serve with/Chef James Handmade Oyster Sauce

Sides

Onion and Tomato 9

Beefsteak Tomato,

Spanish Onion Drizzle w/House Dressing

Fries 12

Potato Russet, N'duja Aioli

Potato Puree 15

Yukon Gold w/ Equal Part of Butter,

Cream & Parmigiana Reggiano

Asparagus 16

Sauce Hollandaise, Toast Almond

Wagyu Fried Rice 18

Pickle Mustard Green, Corn, Green Pea,

Rice Calrose, Sunnyside Egg

Potato Pave 18

Yukon Gold, Truffle Aioli, Parmigiana Reggiano,

Fresh Shaved Truffle

Truffle Fries 18

Potato Russet, Parmigiana Reggiano, Truffle Aioli

Fresh Shaved Truffle

Truffle Mac and Cheese 18

Housemade Macaroni,

Truffle Bechamel, Mozzarella, Parmigiana Reggiano,

Fresh Shaved Truffle

Sauté Mushroom 22

Cremini, Portabello, Shimeji, King Oyster

Brussel Sprouts 22

Honey Balsamic Glazed, Ricotta Yogurt Drizzle,

Parmigiano Reggiano, Pork Bacon Lardon, Crispy

Onion

Sauce

House of Dawn Steak Sauce 5

Madeira Demi Glace 5

Cognac Green Peppercorn 5

Cowboy Butter 5

Blue Cheese Crust 5

Tenderloin

Prime, Atlantic Beef 8oz/16oz 90/180
Prince Edward Island, Canada
Grass Fed, Potato Finished

Prime, Creekstone Natural Black Angus 8oz/16oz 110/220
Kansas, USA
Grass Fed, Corn Finished
Certified Best Black Angus From The North

MB5+, Black Market Angus 8oz/16oz 110/220
New South Wales, Australia
Grain Finished For Minimum 270Days
Certified Best Black Angus From The South

BMS9+, F1 Japanese Wagyu 8oz/16oz 180/360
Hokkaido, Japan
Crossbred Kokusan-Gyu, 50% Angus and 50% Kuroge Washu Wagyu
Grain Finished For Over 650Days

MB9+, Sher Duo Blue Label 8oz/16oz 180/360
Victoria, Australia
Fullblood Wagyu, Grain Finished For Over 400Days

MB9+, Stone Axe 8oz/16oz 180/360
New South Wales, Australia
Full Blood Wagyu, Grain Finished For Over 500Days

MB9+, Suzuki Farm Silver Label 8oz/16oz 180/360
Darling Downs, Queensland, Australia
Fullblood Wagyu, Grain Finished For Over 600Days

MB9+, Mayura Station Signature Series 8oz/16oz 180/360
Limestone Coast, Australia
Fullblood Wagyu, Candy, Chocolate, and Grain Finished For Over 300Days
Australian WBBC Champion Brand For Five Years in a Row

A5 BMS12, KOBE BEEF, Tajima Certified 8oz/16oz 450/900
Certified Restaurant By Kobe Beef Marketing & Distribution Promotion Association

A5 BMS12, KOBE BEEF, Tajima Certified 8oz/16oz 1000/2000
Certified Restaurant By Kobe Beef Marketing & Distribution Promotion Association
In-house dry-aged at 82.5% humidity and 2°C Temperature For 28Days
Serve with/Chef James Handmade Oyster Sauce

Denver-Chuck Flap

Prime, Atlantic Beef 8oz/16oz 70/150
Prince Edward Island, Canada
Grass Fed, Potato Finished

Prime, Creekstone Natural Black Angus 8oz/16oz 80/160
Kansas, USA
Grass Fed, Corn Finished

MB8-9, Carrara Wagyu 8oz/16oz 90/180
South Queensland, Australia
Crossbred F2 Wagyu, Grain Finished For Over 450Day

Sides

Onion and Tomato 9
Beefsteak Tomato,
Spanish Onion Drizzle w/House Dressing

Fries 12
Potato Russet, N'duja Aioli

Potato Puree 15
Yukon Gold w/ Equal Part of Butter,
Cream & Parmigiana Reggiano

Asparagus 16
Sauce Hollandaise, Toast Almond

Wagyu Fried Rice 18
Pickle Mustard Green, Corn, Green Pea,
Rice Calrose, Sunnyside Egg

Potato Pave 18
Yukon Gold, Truffle Aioli, Parmigiana Reggiano,
Fresh Shaved Truffle

Truffle Fries 18
Potato Russet, Parmigiana Reggiano, Truffle Aioli
Fresh Shaved Truffle

Truffle Mac and Cheese 18
Housemade Macaroni,
Truffle Bechamel, Mozzarella, Parmigiana Reggiano,
Fresh Shaved Truffle

Sauté Mushroom 22
Cremini, Portabello, Shimeji, King Oyster

Brussel Sprouts 22
Honey Balsamic Glazed, Ricotta Yogurt Drizzle,
Parmigiano Reggiano, Pork Bacon Lardon, Crispy
Onion

Sauce

House of Dawn Steak Sauce 5
Madeira Demi Glace 5
Cognac Green Peppercorn 5
Cowboy Butter 5
Blue Cheese Crust 5

Bone-in Striploin

Prime, Atlantic Beef 32oz 200
Prince Edward Island, Canada
Grass Fed, Potato Finished

Prime, Creekstone Natural Black Angus 32oz 240
Kansas, USA
Grass Fed, Corn Finished

MB6-7, Carrara Wagyu 32oz 280
South Queensland, Australia
Crossbred F2 Australian Wagyu, Grain Finished For Over 450Days

Prime, Creekstone Natural Black Angus 40oz 350
Kansas, USA
Grass Fed, Corn Finished
60Days in-House Dry Aged By Chef James

Porterhouse

Prime, Atlantic Beef 38oz 240
Prince Edward Island, Canada
Grass Fed, Potato Finished

Prime, Creekstone Natural Black Angus 38oz 300
Kansas, USA
Grass Fed, Corn Finished

MB6-7, Carrara Wagyu 38oz 360
South Queensland, Australia
Crossbred F2 Australian Wagyu, Grain Finished For Over 450Days

Prime, Creekstone Natural Black Angus 50oz 450
Kansas, USA
Grass Fed, Corn Finished
60Days in-House Dry Aged By Chef James

Sides

Onion and Tomato 9
Beefsteak Tomato,
Spanish Onion Drizzle w/House Dressing

Fries 12
Potato Russet, N'duja Aioli

Potato Puree 15
Yukon Gold w/ Equal Part of Butter,
Cream & Parmigiana Reggiano

Asparagus 16
Sauce Hollandaise, Toast Almond

Wagyu Fried Rice 18
Pickle Mustard Green, Corn, Green Pea,
Rice Calrose, Sunnyside Egg

Potato Pave 18
Yukon Gold, Truffle Aioli, Parmigiana Reggiano,
Fresh Shaved Truffle

Truffle Fries 18
Potato Russet, Parmigiana Reggiano, Truffle Aioli
Fresh Shaved Truffle

Truffle Mac and Cheese 18
Housemade Macaroni,
Truffle Bechamel, Mozzarella, Parmigiana Reggiano,
Fresh Shaved Truffle

Sauté Mushroom 22
Cremini, Portabello, Shimeji, King Oyster

Brussel Sprouts 22
Honey Balsamic Glazed, Ricotta Yogurt Drizzle,
Parmigiano Reggiano, Pork Bacon Lardon, Crispy
Onion

Sauce

House of Dawn Steak Sauce 5
Madeira Demi Glace 5
Cognac Green Peppercorn 5
Cowboy Butter 5
Blue Cheese Crust 5

Bone-in Rib

Prime, Atlantic Beef 30oz 200
Prince Edward Island, Canada
Grass Fed, Potato Finished

Prime, Creekstone Natural Black Angus 30oz 240
Kansas, USA
Grass Fed, Corn Finished

MB5+, Black Market Angus 30oz 280
New South Wales, Australia
Grain Finished For Minimum 270Days

Prime, Creekstone Natural Black Angus 40oz 400
Kansas, USA
Grass Fed, Corn Finished
60Days in-House Dry Aged By Chef James

Tomahawk

Prime, Atlantic Beef 60oz 300
Prince Edward Island, Canada
Grass Fed, Potato Finished

Prime, Creekstone Natural Black Angus 60oz 400
Kansas, USA
Grass Fed, Corn Finished

MB5+, Black Market Angus 60oz 500
New South Wales, Australia
Grain Finished For Minimum 270Days

MB8-9, Carrara Wagyu 60oz 600
South Queensland, Australia
Crossbred F2 Australian Wagyu, Grain Finished For Over 450Days

Sides

Onion and Tomato 9
Beefsteak Tomato,
Spanish Onion Drizzle w/House Dressing

Fries 12
Potato Russet, N'duja Aioli

Potato Puree 15
Yukon Gold w/ Equal Part of Butter,
Cream & Parmigiana Reggiano

Asparagus 16
Sauce Hollandaise, Toast Almond

Wagyu Fried Rice 18
Pickle Mustard Green, Corn, Green Pea,
Rice Calrose, Sunnyside Egg

Potato Pave 18
Yukon Gold, Truffle Aioli, Parmigiana Reggiano,
Fresh Shaved Truffle

Truffle Fries 18
Potato Russet, Parmigiana Reggiano, Truffle Aioli
Fresh Shaved Truffle

Truffle Mac and Cheese 18
Housemade Macaroni,
Truffle Bechamel, Mozzarella, Parmigiana Reggiano,
Fresh Shaved Truffle

Sauté Mushroom 22
Cremeni, Portabello, Shimeji, King Oyster

Brussel Sprouts 22
Honey Balsamic Glazed, Ricotta Yogurt Drizzle,
Parmigiano Reggiano, Pork Bacon Lardon, Crispy
Onion

Sauce

House of Dawn Steak Sauce 5
Madeira Demi Glace 5
Cognac Green Peppercorn 5
Cowboy Butter 5
Blue Cheese Crust 5