

# HOUSE OF DAWN WELCOMES YOU

where precision meets passion, and every bite tells a story of quality

At House of Dawn, we take pride in serving only the finest cuts. Every steak is French-trimmed to perfection, ensuring that every bite you take is exceptional. Our carefully curated selection of beef is chosen based on the highest standards of taste, tenderness, and overall quality.

We source our beef exclusively from Canada, Australia, and Japan, renowned for producing some of the best beef in the world. Whether it's pure grass-fed or beautifully marbled wagyu, the lowest grade of beef we serve is Prime, representing only the top 2% of all graded beef.

Each cut is grilled over binchotan charcoal, infusing it with a subtle, smoky depth, then finished in our Montague grill to achieve that signature crispy crust with a juicy, tender center. It's an experience where technique meets tradition.

All fresh-cut steaks are aged for a minimum of 30 days, enhancing both tenderness and juiciness. Our dry-aged selections are monitored 24/7 under exacting conditions—2.5°C with 82.5% humidity—to ensure peak maturation and flavor development.

For those seeking something truly unique, we offer our signature Chocolate & Butter Dry Age—a hybrid technique where we first dry age striploin for 28 days to concentrate flavor, then encase it in butter or dark chocolate to mimic a wet-age environment. The result is a luxuriously tender steak, rich with complex notes and evenly restored moisture.

At House of Dawn, steak isn't just food—it's an art form.

Sincerely,

House of Dawn Culinary Team

*House of Dawn Culinary Team*

## Appetizer

### Seafood Gazpacho 16

*Halibut, Shrimp*

### Brussel Sprouts 19.5

*Honey Balsamic Glazed, Creamy Yogurt Drizzle, Parmigiano Reggiano, Pork Bacon Lardon, Pickle Shallot, Cashew Crumble*

### House Signature Wagyu Tartare 29.5

*Jade Pure Wagyu, Truffle Chipotle Emulsion, Parmigiano Reggiano, 63 Degrees Sous Vide Egg Yolk, Assorted Pickle, Grainy Dijon, Potato Crisp, Black Truffle*

### Truffle Bison Carpaccio 29.5

*Rangeland Bison, Maple Compressed Cranberry, Arugula, Parmigiano Reggiano, Puff Amaranth, Garlic Crisp, Burnt Garlic Aioli, Black Truffle*

### Scallop 36

*Hokkaido U12 Scallop, Popcorn Puree, Lime Celtuce, Yuzu Cherry Tomato, Black Garlic Aioli, Bacon Pangritata, Finger Lime, Dill Oil*

### Wagyu Tataki 38.5

*Grade A5 Striploin, Miyazaki Prefecture, Japan  
Maple Compressed Cranberry, Burnt Garlic Aioli, Lotus Crisp, Garlic Crisp, Sambaizu Sauce*

## Salad

### Caesar Salad 18

*Romaine Heart, Crouton, Pork Bacon Lardon, Parmigiano Reggiano*

### House of Dawn Salad 19

*Artisan Mix, Hass Avocado,  
Candied Pecan, Seasonal Fruits, Seasonal Vinaigrette*

### Wedge Salad 22

*Jumbo Prawn, Iceberg Wedge, Horseradish Ranch, Soft Boiled Egg, Yuzu Cherry Tomato, Pork Lardon, Goat Cheese Crumble, Kalamata Dust, Pickle Shallot, Puff Amaranth*

### Italian D.O.P Burrata 32

*Heirloom Tomato, Grape Muscat, Strawberry, Tomato Consomme, Muscat Gastrique, Salsa Verde, Smoke Maldon, Extra Virgin Olive Oil*

## Raw & Chilled

Oyster ½ Dozen 30 Full Dozen 54

*Kumamoto, Japan*

*Serve w/Housemade Mignonette, House Ferment Chilli Sauce & Creamy Horseradish*

Prawn Cocktail 26

*Jumbo Black Tiger Prawn, Bourbon Cocktail Sauce, Salsa Verde*

Kanpachi Crudo 28

*Charred Hawaiian Kanpachi, Calamansi Gel, Serrano, Avocado Mousse, Cara*

*Cara, Watermelon Tomato Jus, Puff Amaranth, Dill Oil*

Tuna Tartare 28

*Ahi Tuna, Umeboshi Mango Aioli, House Pickle Cucumber,*

*Radish, Dashi Gelee, Togarashi Kombu Dust*

Half Seafood Tower 148

*PEI Lobster Tail, ½ Pound Alaskan King Crab,*

*½ Dozen Oyster, ½ Dozen Prawn, Kanpachi Crudo*

*Serve w/House Mignonette, House Ferment Chilli Sauce,*

*Bourbon Cocktail Sauce & Creamy Horseradish*

Full Seafood Tower 278

*2x PEI Lobster Tail, One Pound Alaskan King Crab,*

*Dozen of Oyster, Dozen of Prawn, Kanpachi Crudo*

*Serve w/House Mignonette, House Ferment Chilli Sauce,*

*Bourbon Cocktail Sauce & Creamy Horseradish*

## Land & Ocean

### Wagyu Scotch Egg 34

*Handmade Spaghetti, Wagyu Scotch Egg, Cheese Mozzarella, Baby Spinach, Sauce  
Marinara, Feta Yogurt Drizzle, Garlic Parsley Oil*

### Truffle Risotto 42

*Tempura Lion's Mane, Wild & Cultivated Mushroom, Burnt Onion Stock, Rice Arborio, Shallot  
Crisp, Fine Herbs, Parsley Oil, Parmigiano Reggiano, Black Truffle*

### Cornish Hen 45

*Half Crispy Rotisserie Cornish Hen, Confit Fingerling, Seasonal Vegetable, Cognac  
Peppercorn*

### Lobster Thermidor 46

*Asian Spiced Lobster Thermidor, Handmade Fettucine, Sun-Dried Tomato, Baby  
Spinach, Sauce Americane, Dill Oil*

### Halibut 48

*Haida Gwaii Halibut, Miso Carrot Puree, Kiwi Granny Smith, Yuzu Cherry Tomato, Lime  
Celtuce, Lemon Gel, Yuzu Kosho Espuma, Lotus Crisp, Lemon Sphere*

### Duck Magret 48

*Yam Puree, Chickpea Cassoulet, Rainbow Carrot, Green Pea, Zucchini, Blueberry  
Mostarda, Raspberry Gel, Ground Cherry Agrodolce, Puffed Amaranth*

### Short-Rib 58

*48 Hours Slow Braised Short-Rib, Confit Fingerling, Seasonal Vegetable*

### Wagyu Donburi 36/OZ Min. 2oz to Order

*Grade A5 Striploin, Miyazaki Prefecture, Japan  
Shoyu Cured Egg Yolk, Pickle Onion, Wasabi Aioli, Garlic Crisp, Rice Calrose, Sambaizu  
Sauce*

# House of Dawn Selection of Perfection



## Macleod's Leap

A premium beef brand based in Fort Macleod, Alberta, offering high-quality beef products. Their cattle are grass-raised and grain-finished, primarily with barley, to achieve rich marbling and flavor. The beef is processed under stringent standards, including HACCP certification and federal inspection, ensuring safety and quality.



## Blue Dot Reserve

The premium beef line from Atlantic Beef Products Inc., located in Prince Edward Island, Canada. Sourced from the top tier of Canada AAA grade beef, it offers exceptional marbling, texture, and flavor. Cattle are raised on small family farms, fed high-quality grass, fodder, and PEI potatoes, ensuring a consistent and memorable dining experience. The beef is fully traceable from pasture to plate and is ideal for discerning beef lovers and fine dining establishments.



## Atlantic Prime Beef

Based in Albany, Prince Edward Island, offers a range of high-quality beef products, including cuts graded as Canada Prime—the highest grade awarded under Canada's beef grading system. Canada Prime beef is distinguished by its abundant marbling, which contributes to exceptional tenderness, juiciness, and flavor. This premium beef is typically found in upscale restaurants and specialty butcher shops.

ABPI's commitment to quality is evident in their sourcing practices; they partner with local, family-owned farms where cattle are raised humanely without synthetic hormones and are antibiotic-free for at least 100 days prior to market. The cattle are fed high-quality grass, fodder, potatoes, and selected feeds, contributing to the distinctive taste of their beef.



## Opal Valley Lamb

Opal Valley Australian Lamb is renowned for its high-quality, free-range, pasture-fed products. The lambs are raised in Australia's expansive pastures, benefiting from the country's clean rainfall and abundant sunshine. They roam freely, grazing on natural clover and ryegrass, which contributes to their distinctive flavor. Opal Valley ensures that their lambs are raised without antibiotics and added hormones, emphasizing humane treatment and natural rearing practices.



## Rougié Farm

Rougié Farm is a globally renowned brand specializing in foie gras and duck products. The company was founded in 1875 in Sarlat, a town in the Périgord region of France, which is historically famous for its foie gras traditions.

In 2005, Rougié established a major production facility in Marieville, Quebec, about 30 minutes from Montreal. This Canadian farm focuses on high-end foie gras and duck meat, using French artisanal techniques combined with sustainable farming practices.



#### Kurobuta From Snake River Farm

Snake River Farms (SRF) offers premium Kurobuta pork, which is the American counterpart to Japan's renowned Berkshire pork. This heritage breed is celebrated for its exceptional marbling, rich flavor, and tenderness, making it a sought-after choice for discerning chefs alike.



#### Jade Pure Wagyu

A premium brand of Wagyu beef renowned for its exceptional marbling, tenderness, and rich flavor. Originating from a select herd of pure-bred Japanese Wagyu cattle, Jade Pure Wagyu is meticulously raised in the pristine pastures of the Western Downs region in Queensland,



#### Carrara Wagyu

a premium Australian Wagyu beef brand known for its rich flavor. Sourced from high-quality cattle raised in Australia, Carrara Wagyu represents the best of both Japanese Wagyu genetics and Australian farming practices.



#### O'Connor Beef

Based in Gippsland, Victoria, O'Connor Beef has been providing premium grass-fed beef for over 25 years. Their cattle graze on nutrient-rich pastures, resulting in meat free from genetic modifications, hormones, antibiotics, or chemical residues.



#### Japanese A5 Wagyu

Miyazaki Wagyu, also known as Miyazakigyu, is a premium Japanese beef renowned for its exceptional quality and flavor. Originating from Miyazaki Prefecture on Kyushu Island, this beef comes exclusively from Japanese Black cattle (Kuroge Washu), a breed celebrated for its rich marbling and tenderness

## House Classic

### House of Dawn Ultimate Dry Aged Burger 46

*28 Days Dry Aged 7oz Prime Grade Patty, Slow Roast Wagyu Brisket, Double Smoked Cheddar, Smoke Bacon, Pineapple Salsa, Iceberg Lettuce, Beefsteak Tomato, House Pickle Cucumber, House Pickle Onion, House Barbecue Sauce, Serve on Toast Sesame Bun w/Frites*

### Pork Chop 48

*Kurobuta Pork*

*Snake River Farm, Idaho, US*

*Pommes Purée, Broccolini, House Curry Sauce, Garsley Oil*

### Filet Mignon 6oz 64.5

*Grass and Potato Fed*

*Atlantic Prime Beef, Prince Edward Island, CA*

*Pommes Purée, Broccolini, Bone Marrow Bordelaise, Garsley Oil*

### Tornedos Rossini 79.5

*Grass and Potato Fed*

*Atlantic Prime Beef, Prince Edward Island, CA*

*6oz Prime Tenderloin, 3oz Rougie Farm Grade A Foie Gras, Pommes Purée, Broccolini, Demi Glace, Garlic Parsley Oil*

### Surf N Turf 89.5

*Grass and Potato Fed*

*Atlantic Prime Beef, Prince Edward Island, CA*

*6oz Tenderloin, Whole PEI Lobster Tail, Pommes Purée, Broccolini, Cognac Peppercorn, Garsley Oil*

### Beef Wellington For Two 188

*Grass and Potato Fed*

*Atlantic Prime Beef, Prince Edward Island, CA*

*10oz Prime Tenderloin, Truffle Mushroom Duxelle, Pommes Purée, Broccolini, Cognac Peppercorn, Demi Glace, Black Truffle*

**In House Dry Age**  
**28 Days Chocolate Dry Aged Striploin 16oz 170**  
*Grass and Potato Fed*  
*Atlantic Prime Beef,Prince Edward Island,CA*

**28 Days Butter Dry Aged Striploin 16oz 170**  
*Grass and Potato Fed*  
*Atlantic Prime Beef,Prince Edward Island,CA*

**Classic Cut**  
**Denver 14oz 105**  
*Grass and Corn Fed*  
*Creekstone Master Chef Series,Kansas,US*

**New York Strip 16oz 130**  
*Grass and Potato Fed*  
*Atlantic Prime Beef,Prince Edward Island,CA*

**New York Strip 16oz 160**  
*Grass and Corn Fed*  
*Creekstone Master Chef Series,Kansas,US*

**Rib-eye 20oz 180**  
*Grass and Potato Fed*  
*Atlantic Prime Beef, Prince Edward Island,CA*

**Wagyu New York Strip 16oz 220**  
*Grain Fed For 500 Days*  
*Champion of 2023 WBBC FB Group*  
*Jade FB Wagyu Grade M8-9,Western Downs of Queensland,AUS*

**Wagyu Rib-eye 20oz 240**  
*Grain Fed For 350 Days*  
*Carrara Cross Bred F2 Wagyu Grade M8-9,South Queensland,AUS*

**Wagyu New York Strip 16oz 240**  
*Grain Fed For 400 Days*  
*M9+ 2GR FB Wagyu Factory 243,New South Wales,AUS*

**Sides**  
**Onion Ring 9**  
*Lemon Ginger Dip*  
  
**Steakhouse Frites 9**  
*Classic Russet,House Garlic Aioli*  
  
**Pommes Purée 12**  
*Yukon Gold*  
  
**Broccolini 12**  
*Sauce Bearnaise,Toasted Almond*  
  
**Sauté Vegetable 12**  
*Chef's Selection,Ask Server For Details*  
  
**Pommes Aligot 14**  
*Yukon Gold,Mozzarella,Parmigiano Reggiano*  
  
**Real Truffle Frites 14**  
*Classic Russet,Black Truffle,Parmigiano Reggiano,House Truffle Aioli*

**Sauté Mushroom 14**  
*Chef's Selection,Ask Server For Details*

**Add Ons**  
**Black Truffle 16**  
*Scorzone,Italy*

**Jumbo Prawn 4PCS 18**  
*Thailand Size 8/12*

**Foie Gras 3oz 28**  
*Rougie Farm Grade A*

**Scallop 4PCS 28**  
*Hokkaido Size U12*

**Lobster Tail 1PC 32**  
*Prince Edward Island,CA*

**Sauce 6**  
**Madeira Demi Glace**  
**Bone Marrow Bordelaise**  
**Cognac Green Peppercorn**  
**Brown Butter Bearnaise**  
**Cowboy Butter**  
**Blue Cheese Crust**