



House of Dawn Steakhouse

Bistro Menu

APPETIZER

House of Dawn Caesar 22

House Caesar Dressing, Fresh Romaine, Herb Spiced Croutons, Lardons, Parmagianno,
Fresh Lemon

Katsu Cobb Salad 32

Fresh Romaine, Japanese Curry Dressing, Cherry Tomatoes, Crispy Chicken Katsum
Ajitama Egg, Pickled Shallots

Seasonal Herb Salad 16

House Vinaigrette, Seasonal Accompaniments, Spring Greens, Candied Pecans

Lobster Bisque 36

Seared Snap Peas, Fennel, Dill Oil, Pea Tendrils

Wagyu Tartare 29

House of Dawn Style, Gherkins, Capers, Shallot, Crispy Shallot, Parmigiano Reggiano,
Smoked Egg Yolk, Arugula, Buttery Sourdough

Bison Carpaccio 29

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

Main

Ultimate Wagyu Burger 36

Add Foie Gras 4oz +28

7oz Wagyu Patty, Smoke Cheddar, Crispy Bacon, Pickle, Crispy Onion, House of Dawn Burger Sauce, Potato Bun. Served with Fries

Wagyu Bolognese 32

Add Burrata from Puglia 4oz +18

Fresh Spaghetti, Feta Drizzle, Mozzarella, House Bolognese, Parmagiano

Lobster Carbonara 42

Roasted Nova Scotia Lobster Tail, Fresh Spaghetti, Crispy Bacon, Cui Hong Carbonara Sauce, Scallion Tendrils, Fresh Lemon

Truffle Lumaconi 32

Fresh Truffle, BC Mushrooms, Truffle Soubise Sauce, Wilted Spinach, Tarragon Oil, Parsley Pangratatto

Chicken 58

Asian Spiced Loong Kong Chicken Ballotine, Port Glazed Morel, Asparagus, Puff Wild Rice, Cajun Chicken Jus

Ora King Salmon 58

Asian Spiced Ora King Salmon, Yuzu Compressed Daikon, Cherry Tomato, Capelli d'Angelo, Gui Zhou Ferment Fish Brodo, Dill Oil, Puff Rice, Pea Tendril

Iberico Tomahawk 58

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

All of our Sizzling Plate Steaks are also available.

Please notify your server and we'll happily provide you with our Steak Menu
