

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

Beef 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

Main

Truffle Risotto 28

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

Wagyu Bolognese 28

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

Truffle Lumaconi 32

*Fresh Truffle, BC Mushrooms, Truffle Soubise Sauce,
Wilted Spinach, Taragon Oil, Parsley Pangratata*

Wagyu Burger 36

*7oz Wagyu Patty, Aged Cheddar, Smoked Bacon, Pickles,
House Burger Sauce, Toasted Burger Bun, Fries*

Cornish Hen 36

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

Lobster Carbonara 42

*Roasted Nova Scotia Lobster Tail, Fresh Spaghetti, Crispy Bacon,
Spicy Carbonara Sauce, Scallion*

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

Beef Wellington For Two 85

*8oz PEI Beef Tenderloin
Wilted Spinich, Prosciutto, Seared Asparagus, Demi Glace*

Wagyu and Oyster 3oz 165

Certified Kobe Ribeye or Striploin, House Oyster Sauce

Our Two Ways Of Grilling

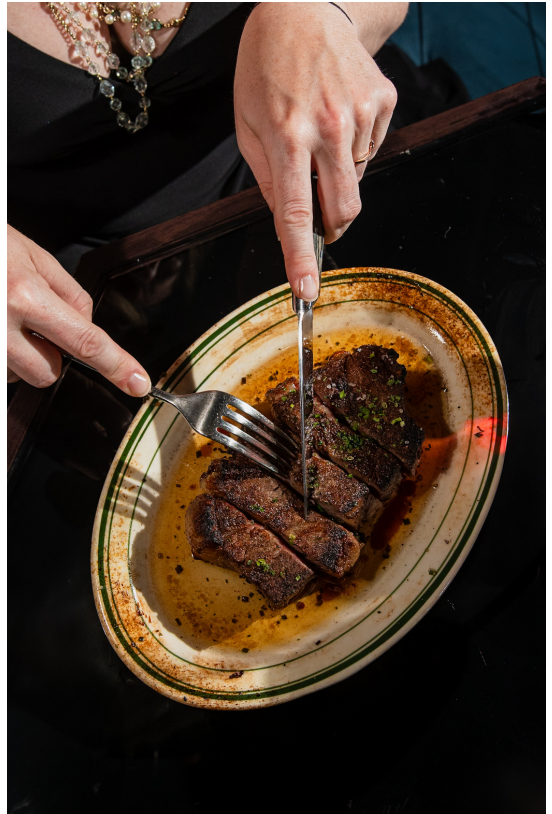
We offer two distinctive grilling styles.

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



Prime Rib 10oz/14oz 55/65

*Prime Grade Canadian Angus,
Creamy Mashed Potato, Grilled Asparagus, Fresh Horseradish, Demi Glace*

Ribeye

Prime, Canadian Angus 14oz 85

*Prince Edward Island, Canada
Grass Fed, Potato Finished*

Gold Grade, Canadian Wagyu 14oz 115

*Brant Lake Farm, Alberta, Canada
Grain Finished For Minimum 200Days*

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 14oz 155

*Hokkaido, Japan
Crossbred Kokusan-Gyu, 50% Angus and 50% Kuroge Washu Wagyu
Grain Finished For Over 650Days*

Striploin

Prime, Canadian Angus 10oz 65

*Prince Edward Island, Canada
Grass Fed, Potato Finished*

Prime, U.S. Angus 10oz 75

*Creekstone Farm, Kansas, USA
Grass Fed, Corn Finished
Certified Best Black Angus From The North*

40Days Dry Aged U.S. Angus 8oz 85

*Prime, Creekstone Farm,
Kansas, USA Grass Fed, Corn Finished*

BMS9+, F1 Japanese Wagyu 10oz 110

*Hokkaido, Japan
Crossbred Kokusan-Gyu, 50% Angus and 50% Kuroge Washu Wagyu
Grain Finished For Over 650Days*

Tenderloin

Prime, Canadian Angus 8oz 75

*Prince Edward Island, Canada
Grass Fed, Potato Finished*

Prime, U.S. Angus 8oz 85

*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*

Tomahawk

Short Bone Cowboy Cut, Prime, U.S. Angus 30oz 240

Creekstone Farm, Kansas, USA

Grass Fed, Corn Finished

Certified Best Black Angus From The North

Prime, Canadian Angus 60oz 330

Prince Edward Island, Canada

Grass Fed, Potato Finished

MB8-9, Australian Wagyu 60oz 600

Carrara Farm, Australia

Crossbred F2 Australian Wagyu, Grain Finished For Over 450Days

Porterhouse

Prime, U.S. Angus 38oz 300

Creekstone Farm, Kansas, USA

Grass Fed, Corn Finished

Certified Best Black Angus From The North

MB6-7, Australian Wagyu 38oz 360

Carrara Farm, Australia

Crossbred F2 Australian Wagyu, Grain Finished For Over 450Days

Sides

Fries 9

Potato Russet, N'duja Aioli

Onion Rings 12

House-made Onion Rings, Chive Crema

Roast Potatoes 12

Sea salt, Parsley, Garlic

Potato Puree 15

Yukon Gold, Chives

Potato Pave 15

Yukon Gold, Truffle Aioli,

Parmigiana Reggiano,

Steak Fried Rice 15

PEI Beef,

Corn, Green Pea

Asparagus 16

Pan Seared, Herb Spiced

Brussel Sprouts 16

Fried Balsamic Reduction, Fresh Pomegranate

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

Sauce 5/each

House of Dawn Steak Sauce

Cognac Green Peppercorn

Madeira Demi Glace

Cowboy Butter