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, Crispy Shallots, Parmigiano, Smoked Egg Yolk
Arugula, Taro Chips

Tuna Tartare 18

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

Burrata 17

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

Scotch Egg 18

Bratwurst Spiced, Mayu Aioli, Sweet Pickled Shallots, Parmigiano, Blood Sorrel

JFC Drumsticks 20

Chef John's Signature Fried Chicken, Black Garlic Chojang, Parmigiano, Scallion

Stuffed Calamari 22

Har Gow Mousseline, White Miso & Yuzu Velouté, Black Garlic ChoJang,
Toasted Sesame, Scallion

Crab Croquettes 24

Mozzarella-Stuffed Rock Crab Croquettes, Cream Corn Purée, Sweet Lemon,
Parmigiano, Pea Shoots, 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

Hayashi Cheese Steak Sandwich 26

House Hayashi Braised Beef, Sautéed Local Mushrooms,
Mozzarella Melt, Crispy Onions
Served with Fries & Onion Crema

Seafood Orzotto 32

Orzo Risotto, Sauce Aurora, Bay Scallops, Nordic Shrimps,
Baby Clams, Blistered Snap Peas, Parmigiano, Fresh Lemon

Creamy Crab Spaghetti 36

BC Rock Crab, Boursin Mornay, Nordic Shrimps, Baby Clams,
Sweet Corn, Parmigiano, Fresh Chives

Spiced Lobster Tagliatelle 38

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

Sablefish 38

Sablefish Kabayaki, Creamy Orzotto, Baby Clams,
Blistered Snap Peas, Scallion Tendrils

Our Two Ways Of Grilling

We offer two distincitive grilling syles.
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 dinning 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

CanadianAngus,CreamyMashed Potato,Grilled Asparagus,
Fresh Horseradish, Demi Glace

Top Sirloin

AAA, Canadian Angus 8oz 45
Alberta AAA Black Angus, Canada
Grass Fed, Grain Finished

Tenderloin

AAA,CanadianAngus8oz 60
Alberta AAA Black Angus, Canada
Grass Fed, Grain Finished

Prime, U.S. Angus 8oz 85
CreekstoneFarm,Kansas, USA
Grass Fed, Corn Finished
Certified Best Black Angus From The North

Kobe Japanese Wagyu 4oz 135
Hyogo Prefecture, Japan
Full Blood Tajima-Gyu
Grain Finished For Over 650Days

BMS9+, F1 Japanese Wagyu 8oz 150
Hokkaido, Japan
Crossbred Kokusan-Gyu, 50% Angus and 50% Kuroge Washu Wagyu
Grain Finished For Over 650Days

Striploin

AAA, CanadianAngus10oz 55
Alberta AAA Black Angus, Canada
Grass Fed, Grain Finished

Ribeye

AAA, CanadianAngus14oz 70
Alberta AAA Black Angus, Canada
Grass Fed, Grain Finished

Dry Aged, Canadian Angus 10oz 65
Alberta Black Angus,Canada
Grass Fed, Grain Finished

Prime,CanadianAngus14oz 85
Prince Edward Island, Canada
Grass Fed, Potato Finished

Prime, U.S. Angus 14oz 125
CreekstoneFarm, Kansas, USA
Grass Fed, Corn Finished
Certified Best Black Angus From The North

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

Tomahawk

AAA, Canadian Angus 45oz 245

Alberta AAA Black Angus, Canada

Grass Fed, Grain Finished

SIDES FOR THE PLATE

Fries 6

Small Portion

Potato Russet

Truffle Fries 12

Small Portion

Parmigiano Reggiano, Truffle Aioli, Fresh Truffle

Potato Puree 7

Small portion

Yukon Gold , Chives

Twice Baked Potato 15

Monte Carlo Style, Mozzarella,

Smoked Bacon, Scallion

SHARING

Fries 9

Potato Russet

Potato Pave 15

Yukon Gold, Truffle Aioli,

Parmigiana Reggiano,

Potato Puree 15

Yukon Gold , Chives

Steak Fried Rice 16

Alberta *Beef,*

+$5 upgrade to Kimchi steak fried rice

Truffle Fries 18

Parmigiana Reggiano, Truffle Aioli, Fresh Truffle

Brussel Sprouts 16

Crispy Fried, Teriyaki Glaze

Seasonal Vegetables 16

Pan Seared, Herb Spiced

Sauté Mushroom 16

House Plant, White Wine Butter Sauce

Truffle Mac and Cheese 18

Truffle Soubise, Mozzarella,

Parmigiana Reggiano, Fresh Shaved Truffle

SAUCES $5/each

House of Dawn Steak Sauce

Cognac Green Peppercorn

Demi-glace

Signature Cowboy Butter