

HOUSE OF DAWN
— STEAKHOUSE —

Lunch

BISTRO MENU

STARTERS

House of Dawn Caesar

\$22

*House Caesar Dressing, Fresh Romaine,
Herb Spiced Croutons, Lardons,
Parmigiano, Fresh Lemons*

Katsu Cobb Salad

\$32

*Fresh Romaine, Japanese Curry
Dressing, Cherry Tomatoes, Chicken
Katsu, Ajitama Egg, Pickled Shallots*

Seasonal Salad

\$14

*House Vinaigrette, Seasonal
Accompaniments, Spring Greens,
Candied Pecans*

Seasonal Soup

\$16

Summer Pea Velouté

Wagyu Tartare

\$24

*Gherkins, Capers, Shallot, Crispy Shallot,
Parmigiana Reggiano, Smoked Egg Yolk,
Arugula, Buttery Sourdough*

Bison Carpaccio

\$29

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

MAINS

Ultimate Wagyu Burger

\$36

*7oz Wagyu Patty, Smoked Cheddar, Crispy
Bacon, Pickle, Crispy Onion, House
Burger Sauce, Potato Bun, Served with Fries*

Wagyu Bolognese

\$32

*Fresh Spaghetti, Feta Drizzle, Mozzarella,
House Bolognese, Parmigiano*

Lobster Carbonara

\$42

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

Truffle Lumaconi

\$32

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

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*

Iberico Tomahawk

\$58

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