

HOUSE CLASSIC

28 Days Chocolate Dry Aged Strip-loin 79.5 (8oz)
Macleod Leap Prime, Fort Macleod, Alberta, CA
served with potato puree, broccolini, demi glace

Beef Wellington For 2 180
Macleod Leap Prime, Fort Macleod, Alberta, CA
served medium rare, truffle béchamel,
broccolini, potato puree, demi glace

MAINS

Truffle Risotto 42 (V)
arborio, seasonal wild mushroom, mayu onion
stock, shallot crisp, fine herbs, parmigiano
reggiano, black truffle

Lobster Fettuccine 46
asian spiced lobster thermidor, handmade
fettuccine, sun-dried tomato, sauce americane,
baby spinach

Japanese A5 Wagyu Rib-eye Donburi 34/oz (DF)
miyazaki prefecture, calrose rice, pickle onions,
shoyu cured egg yolk, sanbaizu sauce
Grade A5, Miyazaki Prefecture, JP
(Minimum 2oz to order)

28 Days Butter Dry Aged Strip-loin 79.5 (8oz)
Macleod Leap Prime, Fort Macleod, Alberta, CA
served with potato puree, broccolini, demi glace

Tornedos Rossini 79.5
Macleod Leap Prime, Fort Macleod, Alberta, CA
prime tenderloin, rougie farm foie gras, potato puree,
broccolini, black truffle, demi glace, parsley oil

Smoked Soy Glazed Sablefish 48 (DF)
, coconut stewed farro, blistered radish, sugar snap
pea, lemongrass espuma, toasted almond, dill oil,
house cured ikura, honey mayu glaze, green pea
puree

Wagyu Scotch Egg Marinara Spaghetti 34
handmade spaghettini, wagyu scotch egg,
parmigiana reggiano, sauce marinara

STARTERS

Signature Wagyu Tartare 26 (DF)
australian M6-7 full blood wagyu, truffle emulsion,
chipotle, 63 degree sous vide egg yolk, assorted pickle,
grainy mustard, potato crisp

Tuna Crudo 22 (DF) (GF)
ahi tuna, lemon compressed honey crisp, cucumber,
puff amaranth, mustard oriental, yuzu, dill oil

Brussel Sprouts 16.5 (GF)
parmigiano reggiano, pork bacon bits, pickle shallots, puff
amaranth, cashew crumble, honey balsamic glazed, creamy
yogurt drizzle

Seasonal Oysters MP *Limited Availability*
raspberry red & peach white mignonette, tabasco
(Please ask Servers for details)

Prawn Cocktail (6pcs) 26
black tiger prawns, bourbon cocktail sauce, salsa verde

SALADS

Signature Salad 21 (GF)
grill tajin spiced prawns, artisan mix, hass avocado,
candied walnut, seasonal fruits, seasonal dressing

Italian D.O.P Burrata 28
tomatoes, muscats, strawberries, tomato consomme,
muscat gastrique, salsa verde, smoke maldon, extra
virgin olive oil, micro basil

Bison Carpaccio 28.5 (DF)
rangeland bison, maple compressed cranberry, arugula,
parmigiana reggiano, puff amaranth, garlic crisp,
potato crisp, truffle mayo aioli

Crab Cake 22
dungeness crab, fermented mix, cucumber, cranberry,
seafood creme fraiche, pumpkin puree

Calamari 19
asian spice, charred lemon, seafood creme fraiche, chipotle
aioli

A5 Japanese Miyazaki Wagyu Tataki 34 (1oz)
maple compressed cranberry, potato crisp, crostini,
garlic chip, mayu aioli, ponzu

Arancini (4pcs) 16
sauce marinara, parmigiano reggiano, fine herbs, crumble
peanut, orange nigella gel, maple peanut sauce

Caesar Salad 18
romaine hearts, croutons, crispy smoked bacon, parmigiano
reggiano

(V) VEGETARIAN

(DF) DAIRY FREE

(GF) GLUTEN FREE

PLEASE INFORM US OF ANY FOOD ALLERGIES OR INTOLERANCES. THE MENU DOES NOT
DECLARE ALL INGREDIENTS IN A PARTICULAR DISH.

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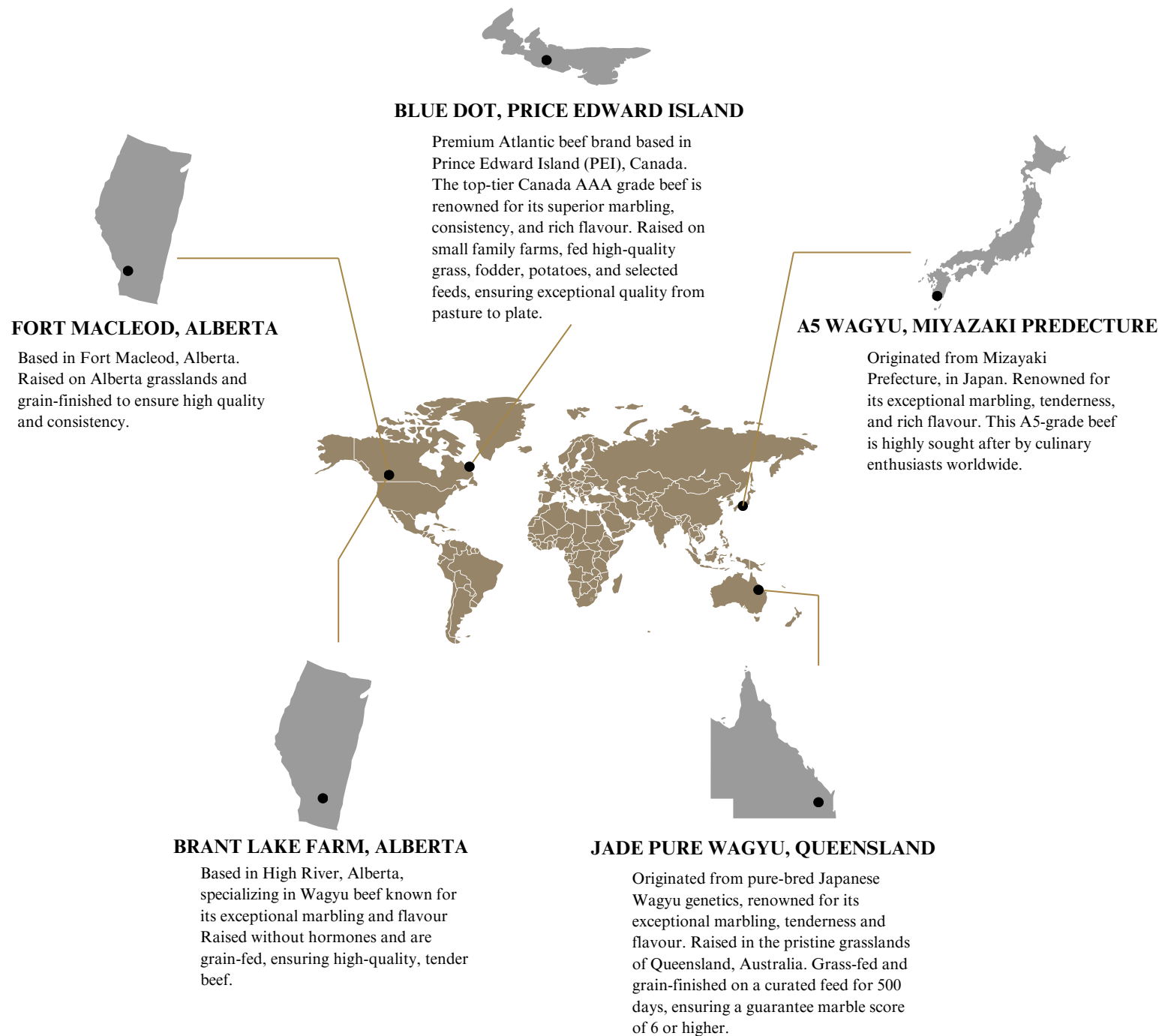
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Our Steak Selections

At House of Dawn, we take pride in sourcing selections of finest cuts from trusted local and global suppliers. Each selection reflects our commitment to quality, sustainability, and flavour. Grilled over select hardwoods for a signature taste, our steaks are truly unparalleled.

Dry Aging Steaks

The unique approach on Dry Aged up to 60 days on our finest cuts not only enhances the distinctive aromas, flavours but also creates the ultimate steakhouse culinary experience with tender and juicy masterpieces.



ALL STEAKS ARE CHAR-GRILLED TO ORDER OVER SELECTED HARDWOODS FOR A SIGNATURE TASTE

Dry Aged

28 Days Chocolate Dry Aged Strip-loin 149.5 (16oz)
Macleod Leap Prime, Fort Macleod, Alberta, CA

28 Days Butter Dry Aged Strip-loin 149.5 (16oz)
Macleod Leap Prime, Fort Macleod, Alberta, CA

48 Days Dry Aged Ribeye 199.5 (16oz)
Macleod Leap Prime, Fort Macleod, Alberta, CA

Prime Cut

Ribeye 135 (20oz)
Macleod Leap Prime, Fort Macleod, Alberta, CA

New York Strip-loin 109.5 (16oz)
Blue Dot, Prince Edward Island, CA

Chateaubriand 155 (14oz)
Blue Dot, Prince Edward Island, CA

Butcher's Cut

Bone in Strip-loin 26oz 138.5
Blue Dot, Prince Edward Island, CA

T-Bone 32oz 169.5
Blue Dot, Prince Edward Island, CA

Porterhouse 36oz 198.5
Blue Dot, Prince Edward Island, CA

ADD ONS

Lobster Tail 26.5
Black Tiger Prawns 4 pcs 16

SIDES

Potato Puree 12
parmigiano reggiano
Steakhouse Fries 7.5
garlic aioli
Onion Rings 7.5
lemon ginger dip
Truffle Fries 9.5
Yokon gold, parmigiano reggiano, truffle aioli

Sweet Potato Fries 9.5
chipotle aioli

Broccoli 12
béarnaise sauce, toasted almonds

Saute Mushrooms 12.5
house made spice, fine herbs

SAUCES

Madeira Demi Glace 4
Cognac Green Peppercorn 4
Bone Marrow Bordelaise 4
Brown Butter Béarnaise 4
Cowboy Butter 4
Blue Cheese Crust 4