

MODERN STEAK TARTARE

Dijon, Caper, Gherkin, Cured Egg Yolk, Truffle, Chips

YUCATAN PRAWN COCKTAIL

Mexican Bloody Mary Sauce, Avocado, Onion, Cucumbers

MODERN CAESAR SALAD

Baby Romaine, Bacon, Garlic Dressing

WILD SOCKEYE SALMON

Mashed Potato, Chefs Veg, Bearnaise Sauce

BENCHMARK AB BEEF FILET (LARGER STEAKS AVAILABLE FOR \$ UPGRADE)

Mashed Potato, Chefs Veg, Peppercorn Sauce

MUSHROOM RISOTTO

Mushrooms, Herbs, Grana Padano

CHOCOLATE

Italian Flourless Chocolate Torte, Raspberry
Coulis, Chantilly Cream

MAPLE PECAN PIE

Maple Butter, Candied Pecans, Eau Claire
Stampede Caramel Whiskey Sauce

98.50 PLUS GRATUITY & GST | BOOK YOUR TABLE USING THE OPENTABLE EXPERIENCE TAB

We are able to accommodate most dietary restrictions. Ask your server. Consuming raw or undercooked foods may increase risk of illness. Ingredients may not be fully listed.