

Lunch Menu

FULL MODERN STEAK MENU IS AVAILABLE

UPTOWN SALAD \$17

Mixed Greens, Blueberries, Strawberries, Raspberries,
Feta, Cucumber, Blueberry Vinaigrette

LUNCH STEAK CEASAR SALAD \$23

4 oz. Springvale Filet, Romaine, Bacon, Grana Padano, Garlic Dressing

STEAKHOUSE BURGER \$19

8 oz. Alberta beef Patty, American Cheese, M Sauce, Lettuce, Tomato,
Red Onion, Pickles, Choice of Fries or Mixed Greens

STEAK FRITES \$26

M6 oz. Benchmark Flat Iron, Fries, Bearnaise, Mixed Greens Salad

CRISPY CHICKEN SANDWICH \$17

Mcrispy Fried Chicken, Coleslaw, Lemon Aioli, Pickles,
Side of Hot Sauce, Choice of Fries or Mixed Greens

SEARED TUNA COBB SALAD \$19

Greens, Carrot, Cherry Tomato, Pickled Cucumber HB Egg,
Bacon, Avocado, Crispy Quinoa, Manchego Sour Cream Dressing

SEAFOOD SPAGHETTINI OLIO \$26

Prawns, Halibut, Trout, olive oil, roasted cherry tomato, chili flake, fresh parlsey

CRISPY SALMON TROUT SANDWICH \$17

·Quinoa tempura, potato bun, gochujang mayo, lemon aioli,
iceberg, pickle, choice of fries or greens

AHI TUNA MELT \$16

Toasted Potato Hoagie, rare grilled ahi, peperonata, chèvre,
garlic-olive aioli, choice of fries or greens

PULLED SHORT RIB SANDWICH \$18

potato bun roll, braised beef short rib, pickled onion, smoked Gouda,
horseradish crema veal jus, choice of fries or greens

BEEF CHORIZO & TRUFFLE MAC N CHEESE \$18

·Gouda moray sauce, house beef chorizo, bacon pecan crumble, truffle oil



AN ALBERTA PRIME GRADE STEAKHOUSE

We are able to accommodate most dietary restrictions, including gluten and lactose intolerance, please inquire with your server
not all ingredients listed in menu description *one cheque per table - 18% gratuity on bookings of 6 or more