

MODERN STEAK

MODERN OCEAN

# Valentine's Day

## LAND & SEA

### ALBERTA BEEF CARPACCIO

Grainy Dijon Aioli, Fried Capers, Arugula, Grana Padano, Evoo, Crostini  
Or

### AHI TUNA TARTARE

Hand Chopped Ahi Tuna, chili Lime Vinaigrette, Sunomono Cucumber,  
Fried Capers, Togarashi Spice, Wonton Chips

---

### CAESAR SALAD

Double Smoked Bacon, Grana Padano, House Crouton, Garlic Dressing  
OR

### WEDGE SALAD

Bacon, Tomato, Feta, Buttermilk Dressing,  
Crispy Potato Strings, Everything Bagel Spice

---

### ALL STEAKS ARE SERVED WITH CLASSIC MASHED POTATOES & CHEF'S VEGETABLE

7oz. Ab Beef Filet from Black Apron with Truffle Butter  
Or

10oz. Ab Beef Striploin from Benchmark Angus with Roasted Garlic Butter

---

### ★★★★★ UPGRADES ★★★★★

10oz Wagyu Striploin from Snake River Farms add \$74

14oz Wagyu Ribeye from Samuria Farms add \$94

**Add A 5-6oz Nova Scotia Lobster Tail Served With Drawn Butter \$36**

---

### MUSHROOM RISOTTO

Cremini, White Truffle Oil, Grana Padano  
OR

### PACIFIC SNAPPER

Rose Sauce, Israeli Cous Cous, Charred Broccolini, Crispy Shallots

---

CHOCOLATE

OR

CHEESECAKE

\$98 PER PERSON \*\*

We are able to accommodate most dietary restrictions, including gluten & lactose intolerance, please inquire with your server. \*Please be advised that consuming raw or undercooked food may increase your risk of food borne illness. Not all ingredients listed in menu description | 20% gratuity added to all tables

- We kindly ask all guests to complete their experience in 2hrs -