

## SEAFOOD PLATTER FOR TWO 117.95

cracked Alaskan King crab legs  
4 jumbo garlic prawns

4 scallops  
2 lobster tails

mussels in cioppino broth  
seasonal vegetables & mushroom risotto

## starter salads

### CAESAR SALAD

9.95

Romaine hearts & leaves, creamy house made Caesar dressing, herb focaccia croutons, boar bacon and grana Padano.

### WEDGE SALAD

10.95

baby iceberg lettuce, gorgonzola cheese dressing, hickory bacon potato sticks, heirloom tomatoes and pancetta.

### BEET SALAD

11.95

whipped goat cheese, rosemary oil, artisan greens, roasted almonds, balsamic reduction, smoked salt with a wildflower honey bread stick.

### HOUSE SALAD

12.25

artisan greens, spinach & arugula, feta cheese, orange and grapefruit segments, roasted pumpkin seeds, pickled onions with a lemon poppy seed dressing.

### SMOKED PEAR & SPINACH

12.95

baby spinach & arugula, gorgonzola, roasted almonds, pickled red onions, dried cranberries and citrus mustard dressing.

## SALAD TOPPERS

shrimp and scallop skewer 11.50      black tiger jumbo garlic shrimp 4.95  
6oz chicken breast 7.95      steak skewer 8.95      organic chinook salmon 16.50

NOT ALL INGREDIENTS ARE LISTED ON OUR MENU



Gluten friendly. Vegetarian options are available.

We use ingredients on our menu that contain some or all the major allergens and there is a possibility of cross contamination between food items.

Before placing your order please inform your server if a person in your party has any food allergies.

# STEAKS

Rich in marbling and aged to perfection, our premium beef is carefully sourced from Alberta farms and hand selected for optimal quality. The results are unsurpassed cuts of beef that provide exceptional flavour, tenderness and juiciness as well as an unforgettable dining experience. Our beef is aged a minimum of 28 days. Our steaks are all graded "AAA PRIME".

Our aged beef is prepared in an 1800-degree high heat broiler that sears and locks in the juices. Chicago style and various size of meat available upon request.

## Grill

<b>FILET MIGNON</b>	the leanest cut on the menu	6 oz 36.95	8 oz 48.95
<b>RIB EYE</b>	heavily marbled and full of flavor		14 oz 43.95
<b>NEW YORK STRIPLOIN</b>	often referred to as the "King of Steaks"		10 oz 37.95
<b>TOP SIRLOIN</b>	primal loin steak, fat cap off, served with béarnaise		8 oz 30.95

## 17 HOUR "AAA" Prime Rib

<b>REGULAR CUT</b>	10 oz	33.95
<b>VONS CUT</b>	14 oz	41.95
Add an ounce 3 each+		

Steak and Prime Rib entrées served with market vegetables and your choice of baby redskin potatoes, candied sweet potato mash, red skin garlic mashed potatoes, or house fries

## sides & steak toppers

<b>SHRIMP AND SCALLOP SKEWER</b>	11.95
<b>OSCAR SAUCE</b> (shrimp, crab meat, asparagus, scallop, garlic cream sauce)	12.50
<b>JUMBO GARLIC SHRIMP</b>	4.95 each
<b>LOBSTER TAIL</b> (4-5oz)	20.50
<b>ALASKAN KING CRAB LEGS</b>	½ lb. 27.95    lb. 49.95

asparagus tips with shaved grana padano	8.95	loaded baked potato	5.95
sautéed mushrooms and green onion	7.95	loaded potato puffs	6.50
market vegetables	6.50	house fries	6.00
gorgonzola cheese	3.50	red wine demi-glance	3.00
four mushroom demi-glance	3.75	peppercorn sauce	3.00
		horseradish béarnaise	3.50

18% SERVICE WILL BE ADDED TO ALL GROUPS OF 8 OR MORE

\*Consuming raw or under cooked meats, seafood or eggs

may increase the risk of foodborne illness

## HOUSE FEATURES

- BRAISED LAMB HIND SHANKS** 34.95  
20-22 oz New Zealand lamb hind shanks, Israeli cous-cous, asparagus tips and chili cherry molasses glaze.
- ❖ **GOAT CHEESE FILET** 40.95  
6 oz filet mignon, gratinéed with Canadian goat cheese, red wine demi-glace, market vegetables and baby red skin potatoes. 8 oz 52.95
- ❖ **PEPPERCORN COWBOY STEAK** 44.95  
12 oz high marbled, bone in frenched New York Striploin, peppercorn sauce, sautéed mushrooms, garlic boursin mash and market vegetables.
- ❖ **STEAK OSCAR** 45.95  
6 oz filet mignon, shrimp, scallop, crab meat, asparagus topped with garlic cream sauce, garlic mashed potatoes and market vegetables. 8 oz 56.95
- ❖ **STEAK 'N' SHRIMP** 43.75  
10 oz New York strip loin, 2 garlic jumbo shrimps, rosemary compound butter, lyonnaise potatoes and market vegetables.
- SURF 'N' TURF** 45.50  
8 oz Brant Lake sirloin, 5oz lobster tail, loaded potato puffs, pink peppercorn glaze horseradish béarnaise and market vegetables.
- ❖ **ROASTED CHICKEN MONTEREY** 28.50  
8 oz double breasted chicken, grated Monterey jack cheese, 4 mushroom demi-glace, rosti potato and market vegetables.
- STEAKHOUSE BURGER** 17.95  
house made burger, Guinness Irish Cheddar, crispy onions, Tuscan greens, tiger eye aioli, house ketchup on a brioche bun with house fries or sweet potato fries.
- SEAFOOD PASTA NEST** 26.95  
Linguini pasta tossed with garlic cream sauce, shrimp, scallop, mussels, king crab claw meat, mushrooms, fried capers, asiago cheese and garlic focaccia bread.
- ❖ **PISTACHIO CRUSTED HALIBUT** 35.75  
Truffle oil infused mushroom risotto, boursin garlic cream sauce and market vegetables.

**BABY BACK RIBS** 27.50  
Maple BBQ Chilean baby back ribs, grilled petite corn mash, green apple slaw.

## STARTERS

- HOISIN CHILI CAULIFLOWER** 9.75  
crispy tempura fried cauliflower, hoisin chili sauce
- COCONUT SHRIMP** 13.25  
coconut crusted black tiger shrimp with spicy mango plum chutney.
- ESCARGOT BOURGUIGNONNE** 13.25  
burgundy snails, garlic onion butter, infusion of brandy and Chablis, café de Paris butter, three-cheese blend and garlic focaccia bread
- 🍷 BACON WRAPPED SCALLOPS** 15.50  
3 large scallops served with wasabi spiked cocktail sauce
- MUSHROOMS NEPTUNE BAKE** 17.95  
wild mushrooms, cream cheese, shrimp and crab claw meat with cornetti bread
- STEAK BITES** 14.75  
fried seasoned steak, tiger eye aioli
- PRIME RIB SLIDERS** 14.95  
shaved prime rib, horseradish cream, onion jam, crispy onions on a brioche bun
- 🍷 CRABSHACK OYSTERS** 17.50  
baked with crab meat, asiago, bacon and garlic cream sauce
- OYSTERS ROCKEFELLER** 15.95  
pan wilted spinach, deglazed with Sambuca, crusted with panko crumbs, grana padano and baked
- STEAK TARTARE** 17.75  
raw, hand chopped AAA filet mignon, horseradish cream, crostini, currant onion jam and crispy capers
- COLOSSAL CHILLED SHRIMP COCKTAIL** 19.95  
wasabi spiked cocktail sauce
- FRESH MUSSELS** 17.25  
fresh mussels cooked with cioppino broth served with herb focaccia
- VENISON CARPACCIO** 18.50  
crusted with roasted onion ash, horseradish cream, shaved grana padano, Yorkshire pudding crisps and artisan greens
- TUNA TARTARE** 17.75  
raw hand chopped tuna, pressed avocado, ponzu sauce and wonton chips
- 🍷 CHARCUTERIE PLATE FOR 2** 27.95

chefs' choice of assorted cheeses, meats, pickles and jams

**FRENCH ONION SOUP**

**8.75**

**SOUP OF THE DAY**

**M/P**

**GARLIC CHEESE TOAST**

**6.00**