

SEAFOOD PLATTER FOR TWO 117.95

cracked Alaskan King crab legs
4 jumbo garlic prawns
4 scallops
2 lobster tails
mussels in garlic, white wine, leeks and butter
seasonal vegetables & mushroom risotto

starter salads

CAESAR SALAD 10.95
romaine hearts & leaves, creamy house made Caesar dressing, herb focaccia croutons, boar bacon and grana padano

WEDGE SALAD 11.95
baby iceberg lettuce, gorgonzola cheese dressing, crispy shallots, heirloom tomatoes and pancetta

BEET SALAD 12.95
whipped goat cheese, rosemary oil, artisan greens, roasted cashews, balsamic reduction, smoked salt with a wildflower honey bread stick

HOUSE SALAD 13.25
artisan greens, spinach & arugula, feta cheese, orange and grapefruit segments, roasted pumpkin seeds, pickled onions with a lemon poppy seed dressing

SMOKED PEAR & SPINACH 13.95
baby spinach & arugula, gorgonzola, cashews, pickled red onions, dried cranberries and citrus mustard dressing

FRENCH ONION 9.50

SOUP OF THE DAY M/P

SALAD TOPPERS

shrimp and scallop skewer 11.50 black tiger jumbo garlic shrimp 4.95
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 of 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" or "PRIME"

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

GRILL

FILET MIGNON	the leanest cut on the menu	6 oz 36.95	8 oz 49.95
RIB EYE	heavily marbled and full of flavor		14 oz 43.95
NEW YORK STRIPLOIN	often referred to as the "King of Steaks"		10 oz 38.95
TOP SIRLOIN	primal loin steak, fat cap off		8 oz 30.95
BRANT LAKE WAGYU	ribeye heavily marbled and full of flavor		10 oz 55.50

17 HOUR "AAA" PRIME RIB

REGULAR CUT	10 oz	33.95
VONS CUT	14 oz	41.95

Add an ounce 3 each

Steak and Prime Rib entrées served with your choice of fingerling potatoes, Truffle mac 'n' cheese, red skin garlic mashed potatoes, market vegetables or house fries

sides & steak toppers

SHRIMP AND SCALLOP SKEWER	11.50
OSCAR SAUCE shrimp, crab meat, asparagus, scallop, garlic cream sauce	12.95
JUMBO GARLIC SHRIMP	4.95 each
LOBSTER TAIL	20.50
ALASKAN KING CRAB LEGS	½ lb. 27.95 lb. 49.95

grana padano asparagus tips 9	4 mushroom risotto 7	loaded baked potato 6
sautéed mushrooms and green onion 8		loaded potato puffs 7
market vegetables 7	truffle fries 7	sweet potato fries 7
gorgonzola cheese 3	red wine demi-glacé 3	peppercorn sauce 3
four mushroom demi-glacé 3	sesame sauce 3	horseradish bernaise 3

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

house features

- ❖ **BISON STRIPLOIN** 46.50
10 oz center cut, Brant Lake bison striploin with peppercorn sauce, baby potato poutine and market vegetables
- ❖ **GOAT CHEESE FILET** 40.95
6 oz filet mignon, gratinéed with Canadian goat cheese, red wine demi-glace, market vegetables and fingerling potatoes 8 oz 52.95
- ❖ **WAGYU RIBEYE** 59.95
12 oz high marbled, Brant Lake Wagyu ribeye with sesame sauce, miso potatoes and market vegetables
- ❖ **STEAK OSCAR** 47.95
6 oz filet mignon, shrimp, scallop, crab meat, asparagus topped with garlic cream sauce, market vegetables and garlic mashed potatoes 8 oz 56.95
- ❖ **STEAK 'N' SHRIMP** 43.75
10 oz New York striploin, 2 garlic jumbo tiger shrimp, rosemary compound butter with lyonnaise potatoes and market vegetables
- SURF 'N' TURF** 45.50
8 oz Brant Lake sirloin, 5oz lobster tail, loaded potato puffs, pink peppercorn glaze and horseradish béarnaise
- TRUFFLE CRUSTED CHICKEN** 30.50
8 oz double breasted chicken crusted with black truffle cheese, 4 mushroom demi-glace, rosti potato and market vegetables
- VONS BURGER** 19.95
house made burger, aged Cheddar, crispy onions, iceberg lettuce, pepperoncini aioli, 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, capers, asiago cheese and garlic focaccia bread
- ❖ **PAN SEARED SALMON** 30.75
Organic Chinook salmon, sits atop roasted potatoes and navy bean ragout with curry beurre blanc and sautéed spinach, topped with heirloom tomato confit
- BABY BACK RIBS** 28.50
maple BBQ Chilean baby back ribs, grilled petite corn mash, green apple slaw

starters

CAVIAR	100.00
NB Acadian Shortnose Sturgeon Caviar (30G) *may not be available due to limited supply*	
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 and a three-cheese blend.	
❖ BACON WRAPPED SCALLOPS	15.50
3 large scallops served with wasabi spiked cocktail sauce	
SHRIMP AND SCALLOP FLORENTINE	17.50
Colossal shrimp, Japanese Hokkaido shrimp, served with petite corn mashed potatoes	
MUSHROOMS NEPTUNE BAKE	17.95
wild mushrooms, cream cheese, shrimp and crab claw meat with pretzel bread	
❖ CRABSHACK OYSTERS	18.25
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
Live mussels cooked with garlic, white wine, leeks and butter with herb focaccia	
WAGYU CARPACCIO	19.50
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	
VENISON PATE	17.25
tuscan greens, onion jam, french baguette crostini	

*Consuming raw or under cooked meats, seafood or eggs may increase the risk of foodborne illness