

starters

MURGELLA BURRATA (v) (n) 24  
red anjou pear, candied walnuts, frisee, aged balsamic,  
sourdough toast

LOBSTER BISQUE 21  
crab salad, gruyère cheese toast

JUMBO PRAWN COCKTAIL (gf) 31  
tiger prawns, atomic horseradish,  
wasabi cocktail sauce

CRAB CAKE 32  
sea bean & fennel salad, vadouvan-spiced curry aioli

HAMACHI NOBU STYLE 21  
shaved serrano, cilantro, yuzu ponzu

STEAK TARTARE 26  
hickory, egg yolk buttered sourdough toast, horseradish,  
cornichon

TABLESIDE HOT STONE  
- served with crispy garlic, yuzu ponzu | 3oz min-  
A5 KAGOSHIMA WAGYU  
STRIPLOIN 34/oz

from the garden

CAESAR 19  
romaine & shaved brussels sprouts,  
pecorino cheese, crispy sumac-spiced  
chickpeas, milk bread croutons

BELGIAN ENDIVE (gf)(n) 18  
green apple, black currants, goats cheese,  
fennel seed dressing, pumpkin seed crunch

seafood bar

ROYAL CHILLED SEAFOOD PLATTER 90  
east & west coast oysters, jumbo prawns,  
hamachi nobu style, gringo salmon aburi,  
bluefin tuna tartare, taro chips

IMPERIAL CHILLED SEAFOOD TOWER 155  
whole nova scotia lobster, east & west coast oysters,  
jumbo prawns, salmon ceviche, hamachi nobu style, gringo  
salmon aburi, bluefin tuna tartare, taro chips

BLUEFIN TUNA EXPERIENCE (gf) 50  
2pc ea sashimi tasting  
otoro - richest | chutoro - medium | akami - lean  
spicy maki roll (6pc)

SEASONAL OYSTERS (gf) 4.5  
west coast- sunseeker, fanny bay | east coast- malpeque  
northern divine caviar + 6 ea

CAVIAR SELECTION  
siberian 159 | sevruga 175 | osetra 195 | beluga 325  
- milk bread toasts, chives, egg, crème fraîche -

SAKE MARINATED SABLEFISH 45  
crispy sushi rice, saikyo miso, chili threads

ROSSDOWN FARMS FREE RANGE  
HALF CHICKEN (gf) 39  
herb brined, arugula & sun-dried tomatoes, chicken jus

MYCA FARMS MUSHROOM RISOTTO (v)(gf) 36  
locally grown porcini, king oyster mushrooms,  
24-month aged parmigiano reggiano

FRASER VALLEY HIRO WAGYU BURGER 36  
8oz, caramelized onions, aged cheddar,  
black truffle dressing, triple cooked fries

COOKED AT 1200° *fired up* IN OUR BROILER

FILET MIGNON 72  
the leanest, most tender cut  
8oz. NORTHERN GOLD CANADIAN ANGUS

STRIPLOIN 78  
well marbled. the ambassador’s cut  
12oz. USDA PRIME, OMAHA

RIB CAP 72  
extreme marbling. our favorite cut  
10oz. NORTHERN GOLD CANADIAN ANGUS

WAGYU

WAGYU FLAT IRON 72  
rich-chuck flavor, the butcher's cut  
8oz. KING RIVER FARMS, AUSTRALIA

KAGOSHIMA A5 WAGYU  
STRIPLOIN 3 4 /oz  
6oz. OR 8oz

COWBOY RIBEYE 105  
bone-in, rich & juicy  
20oz. CANADIAN PRIME

PORTERHOUSE 175  
best of both - striploin & tenderloin  
28oz. USDA PRIME

TOMAHAWK TO SHARE 305  
the show-stopper  
55oz. USDA PRIME

ADD TO YOUR STEAK

blue cheese 7    oscar 23    shrimp tempura 22    1/2 lb king crab, market price    1/2 nova scotia lobster 38

SAUCES (gf)

chimichurri 4    béarnaise 4    peppercorn 4    trio 10

sides

CRISPY BRUSSELS SPROUTS (vg) (n) 15  
toasted pecans, calabrian chili gastrique

ROASTED MUSHROOMS (vg)(gf) 15  
lipstick peppers

CHARRED BROCCOLINI (vg) (gf) 16  
calamansi lemon & red chili vinaigrette

TRIPLE COOKED FRIES (v) 14  
truffle aioli

MASHED POTATOES (v)(gf) 13  
yukon gold potatoes, butter & more butter

MAC&CHEESE WAFFLE (v) 16  
five-cheese blend, jalapeño cheese fondue

(gf) gluten free    |    (v) vegetarian    |    (vg) vegan    |    (n) contains nuts

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.