



Steakhouse Menu

Appies - Soup - Salads

Braised Pork Belly \$14

pickled apple, crackling, grainy mustard

Baked Brie \$13

philo, roasted shallot, garlic
apple-pear chutney

Antipasto Platter \$19

grilled vegetables, marinated mushrooms,
pickled beets & onions, grano padano,
olive hummus, pita bread

Chef's Soup \$9

ask your server for today's choice

Caesar Salad \$12

small version \$8
romaine, house made dressing, grano
padano, croutons

Mixed Greens \$12

small version \$8
shaved fennel, cucumber, baby gem
tomatoes, radish, maple vinaigrette

Roasted Beet & Chevre \$12

roasted beets, chevre cream, arugula

Crusted Goat Cheese \$15

mixed greens, marinated figs, roasted
walnuts, fruit vinaigrette

Gratuities and 5% GST are not included.

Please inform your server of any
allergies and dietary requirements.

Steaks

We serve house cuts of Canadian AAA beef
seasoned only with salt & pepper.

All steaks are served with
winter vegetables and choice of whipped
potatoes, baked potatoes or steak cut fries

New York Striploin 10oz \$35

New York Pepper Crusted 10oz \$35

Sirloin 12oz \$33

Sirloin 6oz \$26

Ribeye 12 oz \$44

Tenderloin 8oz \$42

Tenderloin Medallions 6oz \$36

Steak add on

sautéed mushrooms \$6
seasoned shrimp \$13

Sauces

red wine veal jus \$4
peppercorn sauce \$4
bearnaise \$4

Salad add on

grilled chicken breast \$8
seasoned shrimp \$13

To share \$8

cheese ciabatta, garlic bread

Chef: Richard McMillan

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WineList





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Entrees

Mountain of BBQ Ribs \$39

canadian maple-whiskey -bbq glaze
steak cut fries, aioli

Rack of Lamb \$46

dijon herb crust, mint chimichurri
winter squash white beans

Sockeye Salmon \$29

lemon-dill roasted salmon
confit fingerling potatoes
sautéed spinach, dill creme fraiche

Braised Boneless Beef Short Rib \$32

whipped potatoes, roasted carrots
red wine jus

Honey Glazed Chicken Supreme \$29

seared brown butter gnocchi, capers
artichoke, sautéed spinach

Shrimp & Scallop Tagliatelle \$29

garlic white wine cream, oven roasted
tomatoes, grano padano, micro basil

Mushroom Risotto \$26

sautéed mushrooms, pumpkin seed
gremolata, watercress, grano padano

Steak Specials

Surf & Turf \$38

butcher cut new york striploin 6oz.
seared scallop, shrimps, winter vegetables
whipped potatoes

Bison Rangeland Striploin 6oz \$44

new york cut bison, winter vegetables
whipped potatoes, red wine veal jus

Sirloin Steak Sandwich \$24

sautéed mushrooms, garlic bread
steak cut fries, aioli

For guests under 12

Junior Steak \$12

striploin steak 3oz, whipped potatoes
winter vegetables

Pasta & Tomato Sauce \$12

penne pasta, tomato sauce, parmesan

Pizza \$12

ham & pineapple or cheese
house made sauce

Chicken Fingers \$12

steak cut fries, plum sauce

Macaroni & Cheese \$12

Kraft Dinner Special

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