

Starters

Bread Basket	6
Onion Soup <i>Spanish White Onion, Gruyere Cheese, Croutons</i>	18
Escargot <i>Mushroom Caps, Garlic Butter, Mornay Sauce</i>	24
Oysters Fresh Market Selection with Classic Condiments	
Fresh East and West Coast Selections <i>½ Dozen</i>	30
<i>1 Dozen</i>	60
Oyster Rockefeller <i>6 Oysters, Spinach and Smoky Bacon Cream, Panko Crusted</i>	36
Foie Gras <i>Cherry Jam In Brioche, Cherry Gastrique</i>	35
Shrimp Cocktail <i>2 Chilled Colossal Shrimp, Horseradish Tomato Sauce, Lemon</i>	32
Tempura Shrimp <i>2 Jumbo Shrimp, Japanese Dipping Sauce, Jicama & Carrot Slaw, Lemon</i>	30
Steamed Alaskan King Crab <i>½lb or 1lb Served with Drawn Butter and Lemon</i>	MKT
Kettle Cooked Mussels & Clams <i>White Wine, Saffron, Spanish Sofrito Whipped Butter, Toasted Baguette</i>	26
Chilled Seafood Tower <i>6 Oysters, 4 Jumbo Shrimp, Pickled Octopus, ½ Lobster Marinated Mussels and Clams, ½lb Alaskan King Crab, Seaweed Salad, Sauces</i>	MKT
Grilled Octopus <i>Harissa Purée, Panisse</i>	36
Seared U10 Scallops <i>Honey Lacquered Heirloom Carrot, Sweet Pea Purée</i>	34
King Crab Cake <i>Celeriac Remoulade, Chipotle Mayo, Micro Greens</i>	34
Dry Aged Beef Tartar <i>30 Day Aged Beef, Taro Chips</i>	32

Salads

Steakhouse Garden Salad <i>Little Gem, Radicchio, Lollo Rosso, Cucumber, Tomato, Radish, Sherry Vinaigrette</i>	18
Traditional Caesar Salad <i>Romaine Hearts, Caesar Dressing, Croutons, Crispy Bacon, Shaved Parmesan</i>	18
Burrata Salad <i>Heirloom Tomato, Basil Pesto, Toasted Focaccia</i>	18
Wedge Salad <i>Crumbled Blue Cheese, Lardons, Cherry Tomatoes, Blue Cheese Dressing</i>	18

Caviar

Served with Blinis, Shallots, Chives, Egg and Sour Cream

Venetian 30g 180 **Beluga 30g** 475

Entrees & Seafood

Chilean Seabass 68
Power Bowl, Sesame Vinaigrette, Rice Cake

Dover Sole 70
Spinach, Almonds, Brown Butter, Capers

Canadian Lobster - Cleaned 1½lb 98
Butter Poached, Potato Purée, Seasonal Vegetables, Drawn Butter

16oz Chateau Briand 170
Centre Cut Filet, Forest Mushrooms, Roasted Potatoes, Vegetables, Béarnaise Sauce, Jus

Organic Half Chicken 39
Seasonal Vegetables, Potato Purée, Natural Reduction

Faro Stuffed Inari 32
Roasted Cauliflower, Beets, Rainbow Carrots

Prime Cuts

*All Steaks are served with Roasted Cipollini Onion, and your choice of one of the following sauces:
Chimichurri, Béarnaise, Red Wine, Peppercorn Brandy, or 21 Club Steak Sauce*

USDA Prime Beef

12oz Striploin Steak 68

16oz Bone In Rib Steak 82

8oz Tenderloin, Centre Cut 68

22oz T-Bone 100

House Dry Aged Specialty *Ask Server for Today's Selections* MKT

Canadian AAA Beef

12oz Striploin Steak 55

20oz Ribeye Steak 76

Lamb Rack 70
Lamb Rack, Natural Lamb Reduction

Japanese "Wagyu" Beef A5 Grade 4oz Minimum - Cut To Order 25/oz

Enhance Your Steak Dinner

Searred Scallop	12	Grilled Shrimp	12
"Oscar Crab & Bearnaise	22	Bleu Cheese	8
Extra Sauce	4	Fois Gras	24

Sides

Jumbo Baked Potato	16	Broccolini with Garlic Chili	18
Roasted Potato	16	Asparagus, Lemon Butter	20
Potato Purée	16	Fried Onion Rings with Ancho Ketchup	16
Seasonal Vegetable Medley	18	French Fries	16
Roasted Forest Mushrooms, Shallots & Garlic	18	Mac & Cheese with Aged Cheddar	18
For The Table - Choose Any 3 Sides	48		

Taxes Not Included. Please Advise Your Server Of Any Allergies.