

Starters

Bread Basket	6
Onion Soup <i>Spanish White Onion, Gruyere Cheese, Croutons</i>	17
Escargot <i>Parsley Cream, White Wine, Roasted Garlic, Vol-au-vent</i>	24
Oysters Fresh Market Selection with Classic Condiments	
Fresh East and West Coast Selections ½ Dozen	30
1 Dozen	60
Oyster Rockefeller <i>6 Oysters, Spinach and Smoky Bacon Cream, Panko Crusted</i>	36
Foie Gras <i>Maple Lacquered Pear, Toasted Brioche</i>	35
Shrimp Cocktail <i>3 Chilled Jumbo 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
42 Hours Sous Vide Beef Short Rib <i>Chimichurri, 21 Club Steak Sauce, Pickled Onion, Gem Lettuce</i>	36
Seared U10 Scallops <i>Cauliflower Puree, Caper & Raisin Puree, Roasted Cauliflower</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	18
<i>Little Gem, Radicchio, Lollo Rosso, Cucumber, Tomato, Radish, Sherry Vinaigrette</i>	
Traditional Caesar Salad	18
<i>Romaine Hearts, Caesar Dressing, Croutons, Crispy Bacon, Shaved Parmesan</i>	
Warm Beet Salad	18
<i>No Bake Goat Cheese Cake, Pistachio Crumble, Lolla Rossa, Orange Pomegranate Vinaigrette</i>	
Wedge Salad	18
<i>Crumbled Blue Cheese, Lardons, Cherry Tomatoes, Blue Cheese Dressing</i>	

Caviar			
Venetian 30g	180	Beluga 30g	475
<i>Served with Blinis, Shallots, Chives, Egg and Sour Cream</i>			

Entrees & Seafood

Chilean Seabass	66
<i>Maple Miso Glazed, Spaghetti Squash, Forbidden Rice, Butternut Squash Purée</i>	
Dover Sole	70
<i>Sautéed Kale & Spinach, Almonds and Brown Butter, Capers</i>	
Canadian Lobster - Cleaned 1 ½ lb	98
<i>Butter Poached, Potato Purée, Seasonal Vegetables, Drawn Butter</i>	

Prime Cuts
USDA Prime Beef

*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.*

Striploin Steak	66
<i>12oz</i>	
Striploin Steak - Bone In	80
<i>16oz</i>	
Bone in Rib Steak	80
<i>16oz</i>	
Beef Tenderloin, Centre Cut	67
<i>8oz</i>	
T-Bone	100
<i>22oz</i>	
House Dry Aged Speciality	MKT
<i>Ask Server for Today's Selections</i>	
Lamb Rack	70
<i>Lamb Rack, Natural Lamb Reduction</i>	
Japanese “Wagyu” Beef A5 Grade	25/oz
<i>4oz minimum - Cut to Order</i>	
Roasted 16oz Chateau Briand	170
<i>Centre Cut Filet, Forest Mushrooms, Roasted Potatoes, Vegetables, Béarnaise Sauce, Jus</i>	
Organic Half Chicken	39
<i>Seasonal Vegetables, Potato Purée, Natural Reduction</i>	
Faro Stuffed Inari	32
<i>Roasted Cauliflower, Beets, Rainbow Carrots</i>	

Enhance Your Steak Dinner

Seared Scallop	10	Grilled Shrimp	12
“Oscar” Crab & Bearnaise	22	Bleu Cheese	8
Extra Sauce	4	Fois Gras	24

Sides

Jumbo Baked Potato	16	Roasted Forest Mushrooms, Shallots & Garlic	20
Roasted Potato	16	Seasonal Vegetable Medley	18
Potato Purée	16	Roasted Brussels Sprouts, Aged Balsamic	18
French Fries	16	Asparagus, Lemon Butter	20
Fried Onion Rings with Ancho Ketchup	16	Mac & Cheese with Aged Cheddar	18