Starters

Bread Basket — *6*

Onion Soup — *18*
Spanish White Onion, Gruyere Cheese, Croutons

Escargot — *24*
Mushroom Caps, Garlic Butter, Mornay Sauce

Oysters Fresh Market Selection with Classic Condiments
Fresh East and West Coast Selections
½ Dozen — *30*
1 Dozen — *60*

Oyster Rockefeller — *36*
6 Panko Cruseted Oysters, Spinach and Smoky Bacon, Cream

Foie Gras — *35*
Cherry Jam In Brioche, Cherry Gastrique

Shrimp Cocktail — *32*
2 Chilled Colossal Shrimp, Lemon, Horseradish Tomato Sauce

Tempura Shrimp — *30*
2 Jumbo Shrimp, Jicama & Carrot Slaw, Lemon, Japanese Dipping Sauce

Steamed Alaskan King Crab — *MKT*
½lb or 1lb Served with Drawn Butter and Lemon

Kettle Cooked Mussels & Clams — *28*
White Wine, Saffron, Spanish Sofrito, Whipped Butter, Toasted Baguette

Chilled Seafood Tower — *MKT*
6 Oysters, 4 Jumbo Shrimp, Pickled Octopus, ½ Lobster
Marinated Mussels and Clams, ½lb Alaskan King Crab, Seaweed Salad, Sauces

Coffee Braised Beef Short Ribs — *26*
Cocoa Nib Beef Reduction, Seedling Salad, Crispy Shallots

Seared U10 Scallops — *34*
Carrot Caked Purée, Toasted Walnuts, Pineapple Cream

King Crab Cake — *34*
Celeriac Remoulade, Micro Greens, Chipotle Mayo

Dry Aged Beef Tartar — *32*
30 Day Aged Beef, Taro Chips

Salads

Steakhouse Garden Salad — *18*
Little Gem, Radicchio, Lollo Rosso, Cucumber, Tomato, Radish, Sherry Vinaigrette

Traditional Caesar Salad — *18*
Romaine Hearts, Caesar Dressing, Croutons, Crispy Bacon, Shaved Parmesan

Burrata Salad — *18*
Roasted Candy Beets, Pomegranate Raspberry Vinaigrette, Focaccia

Wedge Salad — *18*
Crumbled Blue Cheese, Lardons, Cherry Tomatoes, Blue Cheese Dressing

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

Caviar

Servedwith Blinis, Shallots, Chives, Egg and Sour Cream

Acadian 30g *180* **Beluga** 30g *475*

Entrees & Seafood

Chilean Seabass *68*
Miso Glazed Butternut Squash, Forbidden Rice Pilaf

Dover Sole *70*
Spinach, Almonds, Brown Butter, Capers

Canadian Lobster - Cleaned 1¼lb *98*
Butter Poached, Potato Purée, Seasonal Vegetables, Drawn Butter

16oz Chateau Briand *185*
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 *70*

16oz Bone In Rib Steak *84*

8oz Tenderloin, Centre Cut *74*

22oz T-Bone *100*

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

Canadian AAA Beef

12oz Striploin Steak *60*

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

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

Sides

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

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