

starters

LOBSTER & CRAB BISQUE 18

crab salad, gruyère toast

MURGELLA BURRATA (v)(n) 23

castelvetro olive pesto, toasted pine nuts, symphony tomatoes, garlic buttered toast, planeta olive oil

JUMBO PRAWN COCKTAIL (gf) 29

tiger prawns, atomic horseradish, wasabi cocktail sauce

SHRIMP TEMPURA 21

spicy creamy ponzu sauce

HAMACHI NOBU STYLE 20

shaved serrano, cilantro, yuzu ponzu

DUNGENESS CRAB CAKE 28

sea bean & fennel salad, vadouvan-spiced curry aioli

TOGARASHI-SPICED AHI TUNA 26

seared & served on a hot stone, yuzu ponzu

JAPANESE WAGYU CROQUETTES 18

A5 wagyu beef, arrabbiata sauce

STEAKHOUSE ROLL 22

PEI blue dot reserve beef tenderloin, shrimp tempura, charred green onion, cucumber, wasabi pickle

STEAK TARTARE 24

egg yolk buttered sourdough toast, horseradish, cornichon

A5 MIYAZAKI WAGYU HOT STONE

STRIPLOIN 34 /oz | RIB CAP 31 /oz

3oz min. sashimi style, cooked tableside

- served with crispy garlic, yuzu ponzu -

from the garden

CAESAR 17

romaine & shaved brussels sprouts, pecorino cheese, crispy sumac-spiced chickpeas

BOSTON BIBB (gf) 18

avocado, symphony tomato, crisp bacon lardons, sherry tarragon dressing

BEETROOT CARPACCIO (gf) (v) (n) 18

castello blue cheese, grapefruit, hazelnuts, white balsamic vinaigrette, fine herbs

BELGIAN ENDIVE (v) (n) (gf) 17

orange segments, goat's cheese, candied walnuts, dried apricots, honey-thyme vinaigrette

seafood bar

ROYAL CHILLED

SEAFOOD TOWER (gf) 136

serves 2-3 persons, sea scallop ceviche, oysters, jumbo prawns, king crab, lobster, salmon poke, taro chips

1/2LB ALASKAN KING CRAB (gf) 70

IMPERIAL CHILLED

SEAFOOD TOWER (gf) 260

serves 4-6 persons, sea scallop ceviche, oysters, jumbo prawns, king crab, lobster, salmon poke, taro chips

1/2 NOVA SCOTIA LOBSTER 38

BLUEFIN TUNA EXPERIENCE (gf) \$48

2pc ea sashimi tasting

otoro - *richest* | chutoro - *medium* | akami - *lean*

spicy maki roll (6pc)

SEASONAL OYSTERS (gf) 4.5

island tides, fanny bay, shigoku, sunseekers, riptide point, malpeque

uni + 6 ea | *ikura* + 4 ea | *northern divine caviar* + 6 ea

SALMON CEVICHE 18

cucumber, sweet peppers, ikura, taro chips, serrano chilis

CAVIAR SELECTION

northern divine 159 | sevruga 175 | osetra 195 | beluga 325

- blinis, chives, egg, red onion, crème fraîche -

BLUEFIN TUNA TATAKI 24

seared bluefin tuna, crispy garlic, ginger, scallion, yuzu ponzu

surf

COLUMBIA RIVER

STEELHEAD SALMON 48

warm dungeness crab & potato salad, charred corn, watercress purée, dill

NOVA SCOTIA LOBSTER 86

baked & seafood stuffed, ritz cracker crust, seasonal vegetables

ROSSDOWN FARMS FREE

RANGE HALF CHICKEN (gf) 37

boneless, crispy skin, grilled asparagus, chimichurri sauce

FRASER VALLEY

HIRO WAGYU BURGER 36

8oz, caramelized onions, aged cheddar cheese, black truffle dressing, triple cooked fries

THE COMBINATION 58

8oz ribeye "delmonico", tempura shrimp, potato purée, heirloom carrots, peppercorn sauce

BEEF WELLINGTON 76

pei blue dot reserve filet mignon, mushroom duxelles, mashed potatoes, heirloom carrots, bordelaise sauce

MEDITERRANEAN

BRANZINO (n) (gf) 52

caponata, shaved fennel & pine nut salad

SAKE MARINATED

SABLEFISH 48

bok choy, crispy sushi rice, saikyo miso

TRUFFLE

CANNELLONI (v) 34

spinach & mushroom duxelle, herb gremolata, black truffle béchamel

ASPARAGUS &

SWEETCORN RISOTTO (v) 32

roasted cherry tomatoes, pecorino cheese

turf

COOKED AT 1200° *fired up* IN OUR BROILER

CENTER CUT "DELMONICO" 49

boneless, eye of ribeye, lean marbling

10oz. ANGUS RESERVE

PORTERHOUSE 155

best of both - striploin & tenderloin

28oz. USDA PRIME

BONE IN STRIPLOIN 76

well marbled, kansas city cut

18oz. USDA PRIME

STRIPLOIN 62

well marbled, the ambassador's cut

12oz. USDA PRIME

COWBOY RIBEYE 98

bone-in, rich & juicy

20oz. CANADIAN PRIME

FILET MIGNON 62

the leanest, most tender cut

8oz. PEI BLUE DOT RESERVE

RIB CAP 72

extreme marbling, our favorite cut

10oz. NORTHERN GOLD ANGUS

WAGYU FLAT IRON 72

rich-chuck flavor, the butcher's cut

8oz. SNAKE RIVER FARMS, IDAHO

TOMAHAWK TO SHARE 250

the show-stopper

50oz. USDA PRIME

MIYAZAKI A5 WAGYU

Miyazaki is one of four prefectures on Kyushu Island near the southern tip of Japan

This wagyu is famous for its cherry-red coloring and density of marbling.

STRIPLOIN ----- 34 /oz

RIB CAP ----- 31 /oz

6oz. OR 8oz

ADD TO YOUR STEAK

blue cheese 7 quebec foie gras 26 sea scallops 21

oscar 23 shrimp scampi 22 1/2 lb king crab 70

1/2 nova scotia lobster 37

SAUCES

chimichurri (gf) 4 béarnaise (gf) 4 peppercorn 4 (gf) trio 10

THE SPOILS OF SUNDAY

from 10am

\$65 per person

all inclusive brunch buffet

with an entrée

from 5pm

\$68 per person

three course

prime rib dinner

sides

CRISPY BRUSSELS SPROUTS (vg) (n) (gf) 13

toasted pecans, calabrian chili gastrique

ROASTED MUSHROOMS (vg)(gf) 13

lipstick peppers

GRILLED ASPARAGUS (vg)(gf) 14

lemon zest, red chili flakes, planeta olive oil

MAC&CHEESE WAFFLE (v) 15

five-cheese blend, jalapeño cheese fondue

TRIPLE COOKED FRIES (v) 14

truffle aioli

SHISHITO PEPPERS (vg)(gf) 14

chickpea hummus, smoked paprika

MASHED POTATOES (v)(gf) 12

yukon gold potatoes, butter & more butter

ONION RING STACK (v) 13

pretzel-crust, mustard sauce

(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.