

starters

LOBSTER & CRAB BISQUE 18

crab salad, gruyère toast

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

SMOKED STEAK TARTARE 24

hickory, egg yolk buttered sourdough toast, horseradish, cornichon

STEAKHOUSE ROLL 22

northern gold angus filet mignon, shrimp tempura, charred scallions, cucumber, wasabi pickle

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

MURGELLA BURRATA (v)(n) 23

quince purée, green apple, dark chocolate, toasted pecan gremolata, buttered toast

LITTLE GEM ICEBERG WEDGE (gf) 18

fraser valley bacon, deviled egg, symphony tomatoes, pickled red onion, castello blue cheese, sherry tarragon dressing

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 (gf) 48
dungeness crab & dill salad,
greek lemon potatoes, tzatziki

NOVA SCOTIA LOBSTER 86

baked & seafood stuffed, ritz cracker crust,
seasonal vegetables

ROSSDOWN FARMS FREE

RANGE HALF CHICKEN (gf) 37
boneless, crispy skin, charred broccolini,
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

northern gold angus 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

turf

TRUFFLE

CANNELLONI (v) 34
spinach & mushroom duxelle,
herb gremolata, black truffle béchamel

MYCA FARMS

MUSHROOM RISOTTO (v)(gf) 32
locally grown porcini, king oyster mushrooms,
24-month aged parmigiano reggiano,
charred scallions

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 66

well marbled. the ambassador's cut
12oz. USDA PRIME, OMAHA

COWBOY RIBEYE 98

bone-in, rich & juicy
20oz. CANADIAN PRIME

FILET MIGNON 62

the leanest, most tender cut
8oz. NORTHERN GOLD ANGUS

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
12oz prime rib dinner

sides

CRISPY BRUSSELS SPROUTS (vg) (n) (gf) 13
toasted pecans, calabrian chili gastrique

ROASTED MUSHROOMS (vg)(gf) 13
lipstick peppers

ROASTED HEIRLOOM BEETS (n)(v)(gf) 14
honey-balsamic glaze, toasted hazelnuts

MAC&CHEESE WAFFLE (v) 15
five-cheese blend,
jalapeño cheese fondue

TRIPLE COOKED FRIES (v) 14
truffle aioli

CHARRED BROCCOLINI (gf) 14
crumbed nduja sausage,
goat cheese, lemon zest

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.