

LAND

all land choices served with choice of one sauce (extra sauce \$3)
all beef from Mayerthorpe, AB

PRIME 6OZ SIRLOIN - ** (GS) \$18

PRIME STRIPLOIN - ** (GS) 6oz \$24 | \$4 each additional oz

BONE IN KANSAS CITY STRIP LOIN - ** (GF) 12oz \$32

PRIME RIBEYE - ** (GS) 8oz \$34 | \$4.25 each additional oz

35 DAY DRY AGED BONE IN RIBEYE - ** MP (GS) 16oz \$60

PORTERHOUSE - ** (GS) 16oz \$50 double cut 32oz \$100

FILLET MIGNON - ** (GS) 6oz \$32

CHATEAUBRIAND - ** for two \$60

ROAST PRIME RIB OF BEEF - ** (GS) 6oz \$32 | \$4.25 each additional oz
available Fri, Sat and Sun

NEW ZEALAND LAMB RACK - ** (GS) half rack \$24 | full rack \$42
confit tomato | pistachio castlevetrano relish (Hastings, NZ)

CHEFS GAME CUT - ** (MP) please see server

1/2 ROAST FREE RANGE CHICKEN - \$24 Cowichan Bay, B.C.
meyer lemon | herb pan jus

WATER

KING SALMON - ** (P, GS) \$26 Nootka Sound, B.C.
preserved lemon salt | charred corn purée

ROASTED HALIBUT - ** (P, *GS) \$30 Port Hardy, B.C.
soy miso butter maitake | garlic chip

ALBACORE TUNA - ** (P, GS) \$28 Vancouver Island, B.C.
Maldon sea salt | whole grain Dijon vinaigrette

SNOW CRAB OSCAR - ** (P, GS) \$34 Bering Sea, AK
bernaise | black truffle

ENTRÉE

PAPPADELLE - (*V, *VE) \$22
bacon lardon | romesco | arugula | Parmesan

TOMATO QUICHE - (V) \$24
Island free run egg & corn custard | tomato confit | torn basil |
balsamic | organic greens | burrata

CHANA MASALA - (VE, *GS) \$24
add 5oz chicken \$5 | 4oz salmon \$5 | **6oz sirloin \$15
organic Canadian chick pea curry | Island vegetables | coconut |
basmati rice | flat bread

TUNA "NICOISE" - (P, GS) \$36 Vancouver Island, B.C.
albacore tuna | pole beans | Island lettuce | hard egg | radish |
| tri colour new potato | whole grain Dijon vinaigrette

SAUCE

(choose one)

COGNAC PEPPERCORN

GLACE DE VIANDE (GS)

CHIMMICHURRI (GS)

BERNAISE (GS)

PISTACHIO CASTELVETRANO RELISH (GS)

STEAK ENHANCEMENT

QUESO DE VALDEON SPANISH BLUE GRATINEE - (GS) \$8

FOIE GRAS BUTTER - (GS) \$10

GARLIC SAUTEED PRAWNS - (GS) \$10

SNOW CRAB OSCAR - (GS) \$12

SIDES \$10

ROASTED CAULIFLOWER - (V)
miso butter | shoyu

BROCCOLINI - (V, GS) Fraser Valley, B.C.
lemon | garlic | smoked salt

CREAMED SPINACH - (V, GS) Fraser Valley, B.C.
truffle | Island cream

ASPARAGUS - (V, GS)
bernaise | truffle

MUSHROOM - (V)
local selection | soy | cultured butter

KENNEBEC FRIES - (*VE, GS) Ladner, B.C.
duck fat | sea salt

ROBUCHON WHIPPED POTATO - (V, GS)
cultured butter | Island cream

RISOTTO - (V, GS)
sweet pea | comte

ROASTED NEW POTATO - (VE, GS) Ladner, B.C.
Black rock grown herbs | cold pressed canola | maldon
sea salt