

SHAREABLES

ALBERTA BEEF AND ELK CARPACCIO (gf)	23
MARINATED WILD MUSHROOMS, CURED OLIVES, AGED BALSAMIC, PARMEGIANO-REGGIANO.	
FRESH OYSTERS (gf)	21
SHUCKED PRIME OYSTERS, RASPBERRY MIGNONETTE, LEMON.	
CALAMARI	19
CHARRED LEMON, SCALLION, SALSA ROJA.	
CRISPY CHICKEN WINGS	19
KOSHER SALT & PEPPER, VALENTINA HOT, DILL PICKLE, HONEY GARLIC, BBQ, WITH COOL RANCH DIP.	
MARINATED BEEF SKEWERS	19
CHARGRILLED ALBERTA SIRLOIN, ORANGE, SESAME, PONZU.	
BONE MARROW (gf)	18
AGED BALSAMIC, MARINATED WILD MUSHROOMS, PEA SHOOTS.	
CAPRESE SKEWERS (gf)	17
PROSCIUTTO, HEIRLOOM TOMATOES, MARINATED BOCCONCINI, BASIL, AGED BALSAMIC.	
CRISPY FRIED CAULIFLOWER (v)	16
TOGARASHI, WASABI MAYO, TERIYAKI GLAZE, PEA SHOOTS.	
WARM BURATTA (v)	20
SAN MARZANO PEPPERONATA, TOASTED PINE NUTS, BASIL PESTO, HERBED CROSTINI.	
ARTICHOKE & ROASTED PEPPER DIP (v)	18
CREAM CHEESE, HERBS, GARLIC BREAD ROLLS	

SOUP AND SALAD

FRENCH ONION SOUP	12
BORDELAISE BROTH, CARAMELIZED ONIONS, BAKED GRUYÈRE.	
TOMAHAWK HOUSE SALAD	8 14
ARTISANAL GREENS, CUCUMBER, CARROTS, ROASTED PEPPERS, HEIRLOOM TOMATOES, PURPLE NINJA, BALSAMIC VINAIGRETTE.	
CLASSIC CAESAR	9 15
CRISP ROMAINE, ALBERTA BACON LARDON, PARMEGIANO-REGGIANO, HERB CROSTINI.	
COBB SALAD	17
BABY ICEBERG, HEIRLOOM TOMATOES, GORGONZOLA CHEESE, CUCUMBER, AVOCADO, GREEN GODDESS, SOUS VIDE 70° EGG.	

ALBERTA STEAKS

SERVED WITH POTATO PUREE, SEASONAL VEGETABLES & CAFÉ DE PARIS BUTTER

THE TOMAHAWK	150 (42 oz)
RIB EYE	56 (14 oz)
PORK CHOP	36 (12 oz)
SIRLOIN	37 (7 oz)
NEW YORK STRIP	38 (8 oz) 46 (12 oz)
TENDERLOIN	42 (6 oz) 56 (8 oz)

STEAK UPGRADES

SURF & TURF	12
5 GARLIC SHRIMP, PORT JUS	
STEAK OSCAR	12
LOBSTER, BEARNAISE SAUCE	
LOBSTER TAIL	36
6 oz, GARLIC BUTTER	

STEAK SAUCES 4

MADAGASCAR PEPPERCORN, PORT JUS, BÉARNAISE, CHIMMICHURI

BBQ

PORK RIBS	½ RACK 26	FULL RACK 39
HOUSE SLAW, BUTTER TRUFFLED CORN, WARM POTATO SALAD.		
BBQ PLATTER	54	
½ RACK PORK RIBS, CHORIZO SAUSAGE, CAJUN CHICKEN THIGHS, HOUSE SLAW, BUTTER TRUFFLED CORN, WARM POTATO SALAD.		
GRILLED JERK CHICKEN	28	
MARINATED CHICKEN THIGHS, DUCK FAT FRITTES, HOUSE SLAW, BUTTER TRUFFLED CORN.		

CHEFS FAVORITES

THE TOMAHAWK BURGER	20
8OZ PRIME RIB PATTY, ICEBERG LETTUCE, BEEFSTEAK TOMATO, RED ONION, DOUBLE SMOKED BACON, TOMATO JAM, MUSTARD, APPLEWOOD CHEDDAR, BRIOCHE BUN.	
TACO EL MAYA	19
GRILLED CORN TORTILLAS, SHRIMP, SALSA ROJA, PICO DE GALLO, LIME AND AVACADO CREMA.	
LOBSTER & CRAB RAVIOLI	30
BUTTER POACHED SHRIMP, BASIL & SPINACH CREAM, RED PEPPER OIL, PARMEGIANO-REGGIANO.	
CRISPY PACIFIC SALMON	32
PAN SEARED B.C. SALMON, POTATO PAVE, SEASONAL VEGETABLES, LEEK HAY, CHORON SAUCE.	
SUPREME OF CHICKEN	30
CRISPY CHICKEN BREAST, POTATO PAVE, SEASONAL VEGETABLES, PEA SHOOTS, PAN JUS.	
BEEF BOURGIGNON	30
BURGUNDY RED WINE, MUSHROOMS, DEMI GLAZE, PICCOLO BREAD.	
STEAK FRITTES	37
CHARGRILLED ALBERTA SIRLOIN, DUCK FAT GUAJUILLO FRITTES, CAFÉ DE PARIS BUTTER, SMOKEY AIOLI.	
RISOTTO CON FUNGHI (v)	28
BLUE, KING, ELM OYSTER, LIONS MANE, CRIMINI, PARMEGIANO-REGGIANO, TRUFFLE DUST.	

STEAK SIDES

SAUTÉED MUSHROOMS	8	WARM POTATO SALAD	7
PARMEGIANO-REGGIANO, TRUFFLE OIL			
GUAJUILLO CHILE SHRIMP	12	BUTTERED TRUFFLE CORN	5
GARLIC BASIL BUTTER			
POTATO PUREE	7	DUCK FAT FRITES	7
CONFIT LEEK, GARLIC, CREAM			
TRUFFLE PARMESAN FRITTES	7	POTATO PAVE	8

DESSERTS

CRÈME BRULÉE TRIO 10
BERRY, MARLEY COFFEE, GRAND MARNIER.

WARM APPLE TART 10
SALTED CARAMEL GELATO, CARAMEL

CHEESECAKE 10
FRESH BERRIES, COULIS, HEAVY CREAM.

STICKY TOFFEE PUDDING 10
VANILLA BEAN GELATO, CARAMEL.

