

# APPETIZERS

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**CRAB CAKES**  
corn salsa, balsamic reduction, remoulade — **23**

**PRAWN COCKTAIL**  
broth poached, horseradish cocktail sauce, cucumber, avocado, herb oil — **21**

**STEAK BITES**  
horseradish aioli, herb oil, crispy onion, borderlaise — **16**

**BEEF CARPACCIO**  
tenderloin, truffle oil, parmesan, caperberries, crostini, greens — **20**

**RAVIOLI**  
lobster, prawn, crab, aromatic herbs, butternut squash, beurre blanc — **19**

**PAN SEARED SCALLOPS**  
apple fennel slaw, whipped ricotta — **21**

# SOCIAL FOOD

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**CHARCUTERIE**  
cured meat, assorted cheese, preserve, mustard, pickled asparagus and gherkins — **27**

**ARTICHOKE & SPINACH DIP**  
naan and tortilla chips — **15**

**CHICKEN WINGS**  
salt and pepper, buffalo ranch, bourbon barbecue, or lemon pepper — **18**

**CALAMARI**  
battered, spring onion, red pepper, kalamata aioli, charred lemon — **16**

**KILLER SHRIMP**  
battered, sriracha, red pepper, green pepper, jalapeño — **16**

**CANADIAN BURGER**  
canadian cheddar, bacon, tomato, lettuce, crispy onion, onion aioli, choice of side — **22**

**APPLE GOUDA BURGER**  
caramelized onion, arugula, sautéed mushroom, tomato, apple, smoked gouda, garlic aioli, choice of side — **22**

**LEMON TURKEY BURGER**  
feta, basil, mint, cilantro, cucumber, dill pickle, lettuce, kalamata aioli, choice of side — **21**

**MARGHERITA PIZZA**  
basil, mozzarella, house tomato sauce — **17**

**PROSCUITTO FLAT BREAD**  
sautéed mushroom, goat cheese crumble, garlic confit oil, arugula, balsamic glaze — **20**

**CANADIAN PIZZA**  
pepperoni, salami, canadian bacon, mushroom, mozzarella — **20**

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*Please inform your server of any allergies or dietary restrictions*

# SALAD & SOUP

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**HOUSE SALAD**  
spring mix, cashew, cranberry, cucumber, grape tomato, goat cheese, marmalade dressing  
starter — **12** entrée — **16**

**CAESAR SALAD**  
romaine, baby kale, bacon, crouton, caesar dressing  
starter — **11** entrée — **15**

**WEDGE SALAD**  
iceberg lettuce, grape tomato, bacon, chives, blue cheese crumble & dressing — **13**

**BEET SALAD**  
mixed greens, tangerine, goat cheese, honey orange vinaigrette, pistachio  
starter — **14** entrée — **18**

**FRENCH ONION SOUP**  
caramelized onion, beef broth, swiss cheese crust, crostini — **12**

**DAILY SOUP**  
rotating — **8**

# STEAKS

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Accompanied with au jus, feature vegetable and choice of whipped or baked potato

**FILET MIGNON**

7 oz — **49**

9 oz — **55**

**RIBEYE**

(DRY AGED)

16 oz — **58**

**NEW YORK**

(DRY AGED)

12 oz — **51**

# SURF & TURF *add to complement*

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butter poached lobster tail — **24**

garlic shrimp — **8**

# ADD ONS

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homemade onion rings — **9**

asparagus & hollandaise — **11**

peanut brussel sprouts — **8**

oyster & portobello mushrooms — **8**

green peppercorn sauce — **4**

house bernaise — **4**

caramelized onion — **4**

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# SIGNATURE ENTRÉES

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**PERI PERI CHICKEN**  
pomme purée, pineapple, broccolini, grape tomato, goat cheese, balsamic glaze — **34**

**SALMON VIERGE**  
potato fondant, grape tomato, olive oil, feature vegetable — **35**

**HALIBUT**  
green pea purée, parmesan quinoa croquette, spinach, chickpea — **39**

**LAMB CHOPS**  
smoked gouda farro, gremolata crust, rosemary jus, feature vegetable — **45**

**BEEF SHORT RIB**  
braised short rib, whipped potato, feature vegetable, bordelaise — **41**

**PRIME BURGER**  
old cheddar, tomato, red onion, arugula, red wine shallot butter, barbecue sauce, choice of side — **28**

# DESSERT

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**BEIGNETS**  
salted caramel, crème anglaise, scotch caramel — **14**

**PASSIONFRUIT TART**  
coconut sponge, passionfruit crèmeux — **16**

**HAZELNUT BROWNIE**  
chocolate ganache, blackberry, vanilla mousse, raspberry sorbet — **12**

**ICE CREAM**  
vanilla bean, wafer — **8**