

SALAD & SOUP

BURRATA CAPRESE (GF)
heirloom tomatoes, burrata, torn basil, balsamic reduction
— **21**

CAESAR SALAD
romaine, baby kale, bacon, crouton, caesar dressing — **12/15**

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

BEET SALAD (GF)
mixed greens, tangerine, goat cheese, honey orange
vinaigrette, pistachio — **14/18**

FRENCH ONION SOUP
grass fed bone broth, sweet onions, sourdough croutons, gruyère
— **14**

STEAKS

Accompanied with market vegetables, choice of whipped,
baked potato, or french fries and finished with butter &
maldon salt

FILET MIGNON
(STERLING SILVER)
7 oz — **49**
9 oz — **55**

FILET OSCAR
(STERLING SILVER)
7 oz — **55**
9 oz — **60**

RIB EYE
(DRY AGED CAB)
16 oz — **58**

NEW YORK
(DRY AGED CAB)
12 oz — **51**
16 oz — **54**

ACCOMPANIMENTS

BUTTER POACHED LOBSTER — **24**
GARLIC SHRIMP — **12**

SAUCES

AU JUS — **4**
HOUSE BERNAISE — **4**
GREEN PEPPERCORN — **4**

SIDES

TRUFFLE FRIES — **10**
ONION RING — **9**
PEANUT BRUSSEL SPROUT — **8**
OYSTER & PORTOBELLO MUSHROOM — **8**
TWICE BAKED POTATO — **8**
CREAMED SPINACH — **11**
ASPARAGUS & HOLLANDAISE — **12**

SIGNATURE ENTRÉES

CHICKEN TARRAGON (GF)
celeriac puree, black lentils, charred brussel sprout,
tarragon cream — **37**

SASKATCHEWAN STEELHEAD TROUT (GF)
wild rice, carrot puree, broccolini, honey roasted carrot
— **35**

CITRUS CAULIFLOWER STEAK (VG) (GF)
jeweled couscous, carrot ribbon mix, pomegranate
molasses — **31**

SMOKED PORK CHOP (GF)
12 oz. bone in, polenta, mushroom applesauce, market
vegetables — **39**

LAMB CHOPS (GF) (HALAL)
sweet potato pave, gremolata, rapini, pistachio — **47**

BEEF SHORT RIB BORDELAISE
braised short rib, whipped potato, market vegetables,
bordelaise — **41**

PRIME BURGER
prime beef patty, red wine shallot reduction, arugula, beef-
steak tomato, garlic aioli, house brioche — **30**

DESSERT

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

PEAR TART TATIN
caramelized pear, crisp sable dough, chocolate soil, basil
lime caviar, vanilla ice cream — **14**

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

SPECIALTY COFFEE

BLUEBERRY TEA 1.5 oz
grand marnier, amaretto, earl grey tea, cinnamon — **13**

IRISH COFFEE 1.5 oz
jameson, coffee, raw sugar, whip — **13**

MONTE CRISTO 1.5 oz
grand marnier, kahlua, coffee, whip — **13**

SPANISH COFFEE 1.5 oz
brandy, kahlua, coffee, whip — **13**

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

WINE

WHITE	6oz	9oz	btl
Orchard Lane, Sauv Bl, NZ	13	18	55
Tinhorn Creek, Chardonnay, CAN	14	19	60
Tiefenbrunner, Pinot Grigio, IT	15	20	70
RED	6oz	9oz	btl
Fuedo Macari, Nero d'Avola, IT	14	19	60
Sottano, Cabernet Sauvignon, ARG	15	20	70
Alma Negra, Malbec, ARG	15	20	70
Piramimma, Shiraz, AUS	16	21	75
ROSÉ	6oz	9oz	btl
Barton & Guestier, GSM, FR	15	20	70

BEER

DRAFT	pint
Original 16 Pale Ale	10
Original 16 Copper Ale	10
PREMIUM DRAFT	
Guinness	12
9 Mile Rafiki Moja IPA	11
Stella Artois	12
BOTTLED BEER / CIDER	btl
Miller Genuine Draft	8
Bud Light	9
Corona	9
Kronenbourg 1664	10
Heineken	10
Spot On Cider	10
(More options - ask your server)	

SPIRITS

VODKA	1 oz	TEQUILA	1 oz
Lucky Bastard	9	1800 Blanco	10
Ketel One	10	Misterios Mezcal	15
Stolichanaya	11	Patron Silver	19
Grey Goose	11	Cabo Wabo Blanco	19
Belvedere	12	Don Julio Reposado	22
Haku	12	Don Julio Blanco	22
GIN	1 oz	RUM	1 oz
Bombay	9	Appleton VX	9
Tanqueray	10	Havana Club 7 yr	10
Tanqueray 10	13	Bacardi 8 yr	10
Hendricks	13	Kraken	10
Empress 1908	12	Flor de Caña 12 yr	11
Black Fox Oaked	12	Bumbu	12

APPETIZERS

CRAB CAKES (3) watermelon radish, asian pear, red pepper slaw ravigote cream — 24	OYSTERS (GF) mignonette, lemon, tabasco half dozen — 19 dozen — 38
STEAK BITES horseradish aioli, herb oil, crispy onion, borderlaise — 16	PRAWN COCKTAIL broth poached, horseradish cocktail sauce, avocado, herb oil — 21
RAVIOLI (3) lobster, prawn, crab, aromatic herbs, butternut squash, beurre blanc — 20	BISON CARPACCIO truffle aioli, parmesan arugula, walnut, maple balsamic vinegar, crostini — 22
MEATBALLS (3) veal, pork & beef, rustic san marzano, parmesan — 18	SCALLOPS (5) (GF) soft shell crab, corn puree, asparagus, chimichurri — 23
EMPANADAS (3) beef, mirepoix, chimichurri empanada or mushroom, lentils, onion, bell pepper empanada — 16	PORK BELLY caramelized beer braised pork, short grain rice, carrot red pepper slaw — 19
	GOAT CHEESE DIP whipped chevre, sundried tomatoes, wild mushrooms, walnut & rosemary cracker — 19

SOCIAL FOOD

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

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

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

CANADIAN BURGER
canadian cheddar, bacon, tomato, lettuce, crispy onion,
onion 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**

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