

## BUTCHER'S SELECTION

All cuts are complemented with horse with a rash.

We are proud to serve only the most premium cuts, graded AAA+ from *Northern Gold Farms*.

**ANGUS RIBEYE**  
8oz 34 | 12oz 44

**ANGUS STRIPLOIN**  
6oz 25 | 9oz 34

**ANGUS TENDERLOIN**  
6oz 32 | 9oz 40

**ANGUS TOP SIRLOIN**  
6oz 22 | 10oz 34

**ANGUS T-BONE**  
20oz 50

**ANGUS BONE-IN STRIPLOIN**  
20oz 42

**ANGUS PORTERHOUSE**  
30oz 80

**ANGUS TOMAHAWK**  
45oz 130

**A3 BRANT LAKE WAGYU RIBEYE**  
8oz 70 | 12oz 95

**A3 SNAKE RIVER WAGYU RIBEYE**  
8oz 90 | 12oz 125

**A5 IWATE WAGYU STRIPLOIN**  
6oz 118 | 9oz 172

## APPETIZERS

**SIRLOIN CARPACCIO**  
18  
grana padano, pickled mustard seeds, paprika saffron aioli, truffle oil, fried capers, crostinis

**SEARED SCALLOPS**  
23  
fresh Diver scallops, white bean purée, chorizo, corn pearls, garlic powder

**OXTAIL POUTINE**  
12  
pulled oxtail, oxtail gravy, mozzarella, havarti, DOSC fries

**BAKED GOAT CHEESE**  
15  
phyllo wrapped, sour cherry compote, crostinis

**BEEF & ARUGULA SALAD**  
12 | 17  
whipped herbed goat cheese, arugula, candied walnuts, cranberry vinaigrette

**BONE MARROW**  
14  
beef crudo gremolata, corn foam, crostinis

**BRUSSEL SPROUTS**  
13  
black garlic foam, sliced pancetta, cured egg yolk, orange glaze

## ENTRÉES

**HOG WILD BOAR**  
36  
Five-spice, charred leek & dry-roasted mushroom risotto, boar lardon, collard greens, beet & apple purée

**OPAL VALLEY LAMB SHANK**  
42  
braised lamb shank, bacon & tomato braised lentils, date glaze

**FALKLAND ISLES SEA BASS**  
34  
seared, smoked oyster mushrooms, fish velouté, braised white beans, fermented tomato vinaigrette

**BROME LAKE DUCK BREAST**  
34  
dry-aged, cherry & yuzu compote, maple & port glazed carrots, duck confit potato

**RAVIOLI**  
27  
double mushroom filling, vegan butter, vegan alfredo

## SIDES

**MUSHROOM RISOTTO**  
15  
dry-roasted mushrooms, grana padano, thyme oil

**BONE MARROW MASH**  
9  
bone marrow butter, confit garlic, mozzarella

**WAGYU MAC & CHEESE**  
18  
smoked cured Wagyu beef, dijon brandy cream sauce, mozzarella, parmesan

**SQUASH**  
12  
coconut butternut squash stew, pistachios, tahini

**BRAISED LENTILS**  
9  
Bear & the Flower bacon, tomato sauce, red lentils

**DAILY BREAD**  
4  
selected daily

**DOSC FRIES**  
6  
whole wheat Kennebec fries, DOSC seasoning

**ROASTED TURNIPS**  
10  
cider glaze, sautéed turnip greens, kampfot pepper

**MUSHROOMS**  
12  
dry-roasted white button, portobello, cremini, tallow butter, smoked paprika, herb salée

**CHARRED CARROTS**  
10  
sous-vide, maple glazed, port reduction

## COMPLEMENTS

**BÉARNAISE**  
4

**COMPOUND BUTTER**  
4

**OXTAIL GRAVY**  
4

**TRIO PEPPER DEMI**  
5

**HORSE WITH A RASH**  
2

Please share any allergies or dietary restrictions with a team member before ordering.  
\*vegan and vegetarian options available \* certain dishes may contain traces of alcohol