



SHARED PLATES

WAGYU HOT STONE * *rotating **striploin** or **ribeye**, served with volcanic salt, soy pickled onions & jalapeños*A5 IWATE WAGYU* 20 | 10€*suggested drink pairing: Roku Martini* 16**TENDERLOIN CARPACCIO** * *

mustard aioli, pickled shallots, piave, fried capers, pea tendrils, daily bread 20

BONE MARROW * *

beef tartar, cilantro foam, cured egg yolk, daily bread 16

+ *Old Forester Luge* 6**CHARCUTERIE BOARD** * *

three salumi, three formaggio, seasonal jam, olives, pickles, pickled mustard seeds, bread 30

OXTAIL POUTINE

fries, oxtail, oxtail gravy, mozzarella, scallions

small 11 | *large* 15**ESPRESSO RUB SKIRT STEAK** *

orange salad, edible flowers 18

PAN-SEARED SCALLOPS *

zucchini, pea tendrils, carrot crisps, parsley purée 25

YELLOWTAIL CRUDO *

orange vinaigrette, gooseberries, dehydrated jalapeño, passionfruit, cucumber, edible flowers 15

PRAWN AGUACHILE * *

orange, cucumber, fresno chili, red onion, cilantro, radish, tortillas 15

ROASTED CHERRY TOMATOES * * *

guanciale, thyme, basil, whipped ricotta, tomato vinaigrette, bread crumbs 11

FIG SALAD * *

seasonal greens, caramelized walnuts, aged balsamic 14

SALAD VERTE * *

seasonal greens, toasted walnuts, fresno chili, pickled shallots, feta, champagne vinaigrette, parsley 13

BRUSSELS SPROUTS *

black garlic foam, egg yolk, orange glaze 14

+ *pancetta* 4**add**+3 *pc. prawns* 6+1 *pc. scallop* 8+5 *oz skirt steak* 8

BUTCHER'S SELECTION

AAA+ NORTHERN GOLD ANGUS RIBEYE * 10 *oz* 34 | 12 *oz* 38**AAA+ NORTHERN GOLD ANGUS STRIPLOIN** * 10 *oz* 29 | 12 *oz* 34**A3 BRANT LAKE WAGYU RIBEYE** * 10 *oz* 80 | 12 *oz* 92**AAA+ NORTHERN GOLD ANGUS TOMAHAWK** * 45 *oz* 175**A5 IWATE WAGYU BEEF** * *rotating **striploin** or **ribeye**, served with volcanic salt, soy pickled onions & jalapeños6 *oz* 118 | 9 *oz* 172

ENTRÉES

STRIP ON 104TH

10 oz Northern Gold Angus striploin, DOSC fries, au poivre sauce 35

DRY-AGED RIBEYE *

pomme purée, parsley oil, demi glaze, garlic crema 38

KING SALMON

beet purée, roasted beets, sautéed farro, pickled beets, dill yogurt 26

SIDES

DOSC FRIES * *

confit garlic, parsley 7

+ *cheese & gravy* 3**MUSHROOMS** * *

roasted mushroom caps, sautéed mushroom, mushroom mousse, thyme powder 12

FIG SALAD * *

seasonal greens, caramelized walnuts, aged balsamic 7

MASHED POTATOES 8 * *+ *gravy* 3**CARROTS AGRODOLCE** * *

pistachios, salsa verde, carrot purée, brown butter powder, carrot crisps 15

SALAD VERTE * *

seasonal greens, toasted walnuts, fresno chili, pickled shallots, feta, champagne vinaigrette, parsley 6

FINGERLINGS POTATOES * *

garlic butter, parsley, peppercorn aioli 9

GRILLED BROCCOLINI * *

lemon chili oil, parmesan, lemon zest 13

DESSERTS

ESPRESSO BROWNIE * *

layered brownie, salted caramel ganache, dark chocolate espresso ganache, espresso beans, spiced cherry compote, chantilly cream 9

LAVENDER PEA FLOWER BRÛLÉE * *

lavender pea flower crème, lemon shortbread, yuzu citrus curd, cassis basil jelly, edible flowers 10

SUMMER PAVLOVA * *

blackberry rose meringue, passion fruit cheesecake mousse, vanilla rum macerated pineapple, salted caramel ganache, coconut financier soaked in cardamom syrup, milk chocolate feuilletine, edible flowers 12