

DINNER

SHARED

A5 Wagyu Hot Stone 🌿

rotating wagyu, salt, umami pickles
22 per ounce

Steak Tartare

AAA+ Northern Gold, egg yolk, horseradish, capers, pickles, sourdough
23

Duck Confit 🌿

cherry gastrique, demi, braised red cabbage
22

Brussel Sprouts 🌿🌿

black garlic foam, agave glaze cured egg yolk
19 | pancetta +6

Oxtail Poutine 🌿

12 hours braised, DOSC fries, gravy, cheese curds
19

Scallop Ceviche 🌿

coconut "leche de tigre", pickled chilis, chili oil, cilantro, heirloom tomatoes
20

Kale Caesar Salad 🌿

kale, bacon, pangrattato, parmigiano reggiano, lemon
16 | 6 oz grilled chicken +9
duck confit +12

Quinoa Salad 🌿🌿

arugula, quinoa, feta, cucumber, tomato, olives, balsamic dressing
16 | 6 oz grilled chicken +9
duck confit +12

BUTCHER'S SELECTION

AAA Tomahawk 🌿

herb roasted potatoes, demi, seasonal vegetables,
280 45oz

A4 King River Wagyu 🌿

rotating cut, salt, umami pickles
110 100z / 120 120z

A5 Miyazaki Wagyu 🌿

rotating cut, salt, umami pickles
130 60z / 190 90z

ENTREES

Bison Striploin

6oz striploin, Saskatoon berry demi glace, vegetable medley, mushroom bread pudding
50

Beef Wellington

6oz tenderloin, puff pastry, mushroom duxelle, prosciutto, pomme purée, demi, seasonal vegetables
65

Northern Gold Striploin 🌿*

potato pavé, peppercorn demi, spiced breadcrumbs
46 100z / 56 120z

Northern Gold Ribeye 🌿

tomato confit, romesco sauce, tallow chips, vegetable medley
52 100z / 62 120z

Chilean Seabass 🌿

yuzu broth, daikon, snap peas, shiitake mushrooms, crispy anchovies
42

Pan Seared Chicken 🌿*

parisian gnocchi, seasonal greens, chanterelle mushroom, celeriac purée
35

Pappardelle

clam, preserved lemon, pancetta
28