

## STARTERS, SALADS AND SOUPS

### POUTINE

CRISP KENNEBEC FRITES, GORGONZOLA BLUE CHEESE, RED WINE DEMI-GLACE  
10

### GARLIC PRAWNS

PAN-SEARED WITH LEMON GARLIC BUTTER AND GARLIC BREAD  
12

### BLACK AND BLUE AHI TUNA

SEARED RARE, WASABI AND PONZU SAUCES, PICKLED VEGETABLES  
12

### CHICKEN LIVERS

PAN-SEARED WITH VEAL REDUCTION, PROSCIUTTO SLIVERS AND SHARP BLUE CHEESE  
10

### MUSSELS

ASK YOUR SERVER FOR TODAY'S PRESENTATION  
12

### CRAB CAKE

ORGANIC SALAD, CHIPOTLE MAYONNAISE  
12

### OYSTERS

FRESH-SHUCKED WEST COAST OYSTERS WITH SHALLOT MIGNONETTE AND COCKTAIL SAUCE  
HALF DOZEN 12      DOZEN 24

### TENDERLOIN CARPACCIO

SHAVED PARMESAN, CRISPY CAPERS, DIJON AIOLI  
10

### RAVIOLI

BLACK TRUFFLE POTATO FILLED, WALNUTS, CARAMELIZED SHALLOT CREAM, OVEN-DRIED TOMATO  
12

### GORGONZOLA FONDUE

SLICED GARLIC BREAD  
12

### ROQUEFORT SALAD

ROQUEFORT CHEESE, BELGIAN ENDIVE, OKANAGAN APPLES, WALNUTS, LEMON TARRAGON VINAIGRETTE  
12

### CAESAR SALAD

CRISP ROMAINE, HOUSE-MADE DRESSING, PARMESAN CHEESE 8  
ADD GRILLED CHICKEN 8      ADD SAUTÉED PRAWNS 8

### ENGLISH STILTON SALAD

BARTLETT PEAR, STILTON CHEESE, PAPRIKA-SPICED PECANS, ORGANIC GREENS, DIJON VINAIGRETTE  
12

### TOMATO SOUP

JUNIPER, CREAM, SMOKED BLACK OLIVE DRIZZLE  
8

### GARLIC CHEESE TOAST

5

OUR KITCHEN USES NUTS IN OUR COOKING. IF YOU HAVE AN ISSUE, PLEASE LET US KNOW.

18% SERVICE CHARGE WILL BE ADDED FOR PARTIES OF 8 OR MORE

WE PROUDLY SERVE CERTIFIED ANGUS BEEF®, SERVED WITH OUR ROAST GARLIC  
BURBANK RUSSET MASHED POTATOES AND SEASONAL VEGETABLES.

**GRILLED NEW YORK** 12 oz. 26  
**BLACKENED NEW YORK** 12 oz. 28

**FILET MIGNON** BACON-WRAPPED, BÉARNAISE SAUCE 8 oz. 35

**TENDERLOIN** GORGONZOLA RED WINE DEMI-GLACE 8 oz.

35

### A LA CARTE STEAKS

**THE BIG NEW YORK: 20 OZ. NEW YORK STRIPLOIN**  
28

**RIBEYE STEAK: 16 UNAPOLOGETIC OUNCES OF MARBLED CERTIFIED ANGUS BEEF®**  
26

GARLIC SAUTÉED MUSHROOMS	5	ADD ½ POUND OF ALASKA KING CRAB	16
BRANDY PEPPERCORN SAUCE	4	SIDE ASPARAGUS	8
SIDE GARLIC MASHED	5		

### ENTREES

#### PAPPARDELLE

HOUSE-MADE PASTA, SLOW-BRAISED SHORT RIBS, VEAL REDUCTION, CRÈME FRAÎCHE, TOASTED PINE NUTS  
20

#### LAMB SHANK

RED WINE BRAISED, CARAMELIZED ONIONS, HERB MASHED  
26

#### GRILLED WILD SOCKEYE SALMON

WHIPPED GOAT CHEESE, VEGETABLE RISOTTO, BALSAMIC REDUCTION  
24

#### PORK RACK CHOP

HERITAGE BREED PORK CHOP WITH HERBED MASH AND A BACON JUS  
24

#### VANCOUVER ISLAND SCALLOPS

PAN-SEARED, VEGETABLE RISOTTO, LEMON BUTTER SAUCE  
26

#### MUSHROOM RISOTTO

BRAISED LEEKS, PARMESAN CHEESE, TRUFFLE BUTTER, ONION CRISPS  
20

#### STUFFED CHICKEN

HERB-CRUSTED, ROLLED BREAST STUFFED WITH BRIE, DRIED CHERRIES AND PECANS  
RED WINE REDUCTION AND CHICKEN JUS  
20

#### ORGANIC HANGER STEAK

HERB AND GARLIC OIL MARINATED, SLICED MEDIUM RARE, PEPPERCORN SAUCE, KENNEBEC FRITES,  
ORGANIC GREENS  
19

#### THE HAMILTON STREET BURGER

HOUSE-GROUND CERTIFIED ANGUS BEEF®, HOUSE-SMOKED BACON, AGED CHEDDAR,  
KENNEBEC FRITES, TRUFFLE MAYONNAISE  
16

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