



STARTERS, SALADS AND SOUPS

POUTINE

CRISP KENNEBEC FRITES, CHEESE CURDS, BLACK PEPPER GRAVY
\$8

PHYLLO WRAPPED PRAWNS

MASCARPONE, CRAB, SUN-DRIED TOMATO STUFFING, ROAST GARLIC TOMATO SAUCE
\$14

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

MUSSELS

ASK YOUR SERVER FOR TODAY'S PRESENTATION
\$12

CRAB CAKE

ORGANIC SALAD, CHIPOTLE MAYONNAISE
\$12

TENDERLOIN CARPACCIO

SHAVED PARMESAN, CRISPY CAPERS, DIJON AIOLI
\$10

GORGONZOLA FONDUE

SLICED GARLIC BREAD
\$12

TOMATO AND BOCCONCINI SALAD

ORGANIC GREENS, BALSAMIC VINAIGRETTE
\$10

CAESAR SALAD

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

ENGLISH STILTON SALAD

BARTLETT PEAR, PAPRIKA SPICED PECANS, ORGANIC GREENS, DIJON VINAIGRETTE
\$12

TOMATO SOUP

JUNIPER, CREAM
\$8

GARLIC CHEESE TOAST

\$5



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	6 oz. \$30 9 oz. \$38
TENDERLOIN GORGONZOLA RED WINE DEMI-GLACE	6 oz. \$30 9 oz. \$38

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 1/2 POUND OF ALASKA KING CRAB	\$16
BRANDY PEPPERCORN SAUCE	\$4	SIDE ASPARAGUS	\$8
SIDE GARLIC MASHED	\$5	SIDE BLACK TRUFFLE MASHED	\$8

ENTREES

CAVATAPPI

SPIRAL PASTA, HOUSE-MADE CHORIZO SAUSAGE, TOMATO CREAM SAUCE
\$20

LAMB SHANK

RED WINE BRAISED, CARAMELIZED ONIONS, HOUSE-MADE PASTA
\$26

GRILLED WILD SOCKEYE SALMON

AVOCADO PUREE, SHALLOT AND HERB SALAD, PROSCIUTTO CRISP, CUMIN SCENTED BASMATI
\$24

MUSHROOM RISOTTO

BRAISED LEEKS, PARMESAN CHEESE, TRUFFLE BUTTER
\$24

VANCOUVER ISLAND SCALLOPS

PAN SEARED, VEGETABLE RISOTTO, LEMON BUTTER SAUCE
\$26

ROAST CHICKEN

ROASTED HALF CHICKEN, FRIES, SALAD AND BLACK PEPPER GRAVY
\$20

ORGANIC HANGER STEAK

RED WINE MARINATED, SLICED MEDIUM RARE, PEPPERCORN SAUCE, KENNEBEC FRITES
\$19

THE HAMILTON STREET BURGER

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

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