



STARTERS, SALADS AND SOUPS

POUTINE

CRISP KENNEBEC FRITES, GORGONZOLA, 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

ONION RINGS

THICK-CUT WHITE ONIONS, R & B BEER BATTER, CHIPOTLE MAYONNAISE
10

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 1/2 POUND OF ALASKA KING CRAB	16
BRANDY PEPPERCORN SAUCE	4	SIDE ASPARAGUS	8
SIDE GARLIC MASHED	5	BEER-BATTERED ONION RINGS	10

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, PEPPERONE SAUSAGE AND VEGETABLE RISOTTO, BALSAMIC REDUCTION
24

PORK RACK CHOP

HERITAGE BREED PORK CHOP WITH PARMESAN GNOCCHI 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

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