



**DINE
AROUND**

STARTER

choice of...

CAESAR SALAD

classically prepared tableside

SHRIMP COCKTAIL

brown buttered shrimp, CUT cocktail sauce, sumac shrimp chip

ENTRÉE

choice of...

STRIPLOIN

8 oz Canada prime, Alberta certified angus dry aged 30 days

TENDERLOIN

6oz Canada AAA, blue dot reserve, Albany, PEI

ENHANCEMENTS

choose 3 of the following per 2 guests:

BRUSSELS SPROUTS

fried brussels sprouts, cut bbq sauce

MUSHROOMS

select mushrooms, white wine, butter

ONION & GARLIC

caramelized onions, confit garlic, white wine & herb butter

HONEY GLAZED CARROTS

confit garlic, lemon brown butter

YUKON GOLD MASH

truffle butter & chives

FRITES

cut steak spice, in-house chipotle ketchup & truffle aioli

DESSERT

PETIT FOURS

a selection of house made sweets

\$60

available February, Sunday to Thursday