



# Takeout Menu

## Appetizer

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### **The Power Bowl** | 16

Quinoa, ember roasted beets, chickpeas, tomato, avocado, toasted pumpkin seeds and feta cheese with red wine vinaigrette. Add herb grilled chicken breast +9 or grilled shrimp +10

### **House Salad** | 14

Mixed greens, cherry tomatoes, cucumber, shredded carrots with maple balsamic dressing

### **Fire Roasted Oysters** | HALF DOZEN 22

Roasted oysters with roasted garlic and Parmesan compound butter, served on truffle cheese bread

### **Goat Cheese Salad** | 15

Panko crusted goat cheese, frisée, baby arugula, julienned Granny Smith apple, toasted walnuts, double smoked bacon with apple cider dressing

### **Original 1964 Caesar Salad** | 12

Romaine lettuce hearts in our original 1964 curry scented Caesar dressing. Add pancetta +2

### **Jumbo Black Tiger Shrimp Cocktail** | 22

Chilled jumbo shrimp with traditional cocktail sauce & lemon

## Mains | Includes one item from our Sides

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### **Braised Lamb Shank** | 42

Parsnip purée, green beans, baby carrots with natural pan jus

\*No choice of side

### **Chicken Supreme** | 32

Herb roasted chicken breast served with natural chicken jus

### **Grilled Atlantic Salmon** | 32

Served with wild rice pilaf, asparagus and grilled pineapple relish

\*No choice of side

### **Rack of Lamb** | 45

Grilled Australian lamb with Chimichurri sauce

### **Original 1964 BBQ Back Ribs** | 42

Slow cooked then grilled with our original 1964 BBQ sauce

## Pasta

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### **Shrimp Ravioli with Seared Scallops** | 30

Served in a saffron cream sauce with red peppers and crispy shallots

### **Lobster Tagliatelle** | 35

Sweet pea tagliatelle, lobster broth, heirloom tomatoes and fresh herbs

### **Spaghetti Bolognese** | 24

Housemade ground steak and San Marzano tomato sauce with Parmesan cheese

### **Rigatoni Pasta with Smoked Chicken** | 24

Rigatoni noodles with smoked chicken, grilled asparagus, sundried tomatoes and oyster mushrooms in a white wine cream sauce



# Takeout Menu

Sandwiches & Burgers | Includes choice of sea salt fries or Caesar salad. +3 Gluten Free Bun

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## Australian Wagyu Burger | 32

House ground Australian wagyu with caramelized onions, sautéed mushrooms, lettuce and roasted garlic aioli

## Black Angus Burger | 20

House ground Angus steak with lettuce, onion, pickles, aged cheddar cheese and roasted garlic aioli

## Roast Beef Dip | 20

Montreal spiced shaved roast beef dip with caramelized onions and horseradish aioli

## Classic Cuts

We Proudly Serve USDA Prime Cuts | Includes one item from our Sides

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**22 oz Rib Steak Bone-In** | 70

**14 oz Boneless Ribeye** | 56

**12 oz New York Striploin** | 54

**8 oz Filet Mignon** | 49

**6 oz Australian Wagyu Ribeye** | 78

## Complement

Any Steak With

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**Broiled Lobster Tail** | MARKET PRICE

**Herb and Garlic Crab Claws** | 22

**Grilled Wild Shrimp** | 10

## Sauces | 4

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**Bordelaise | Peppercorn | Blue Cheese Fondue | Chimichurri**

## Sides

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**Sea salt fries** | 4

**Garlic Bread** | 4

**Garlic Cheese Bread** | 6

**Seasonal Vegetables** | 9

**Sautéed Mixed Mushrooms** | 9

**Parmesan & Truffle Fries with garlic aioli** | 9

**Buttery mashed Yukon Gold potatoes with chives** | 9

**Roasted Brussels Sprouts with bacon lardons, lemon caper butter** | 9

**Baked potato with sour cream, butter, chives and bacon marmalade** | 9