

APPETIZERS

Original 1964 Caesar Salad	\$16
Romaine lettuce hearts, Original 1964 curry scented Caesar dressing <i>Add pancetta \$2</i>	
Classic Caesar Salad	\$16
Romaine lettuce hearts, traditional Caesar dressing <i>Add pancetta \$2</i>	
Soup	\$12
Navy bean, truffle, double smoked bacon	
Tuna Tartare	\$33
Fresh ahi tuna, avocado, honey/soy/wasabi glaze, sesame chips	
Jumbo Black Tiger Shrimp Cocktail	\$27
Chilled jumbo shrimp, traditional cocktail sauce, lemon wedge	
Steak Tartare	\$28
Canadian prime tenderloin, capers, gherkins, shallots, Dijon mustard, egg yolk, Cognac, toast points	
Beet Carpaccio	\$21
Micro greens, toasted pistachios, citrus vinaigrette, dill infused goat cheese	
Burrata Salad	\$24
Italian burrata, sautéed hand foraged mushrooms, black truffle, aged balsamic	
Grilled Scallops	\$38
Beet purée, frisée, cucumber, carrots, citrus vinaigrette	
Maryland Lump Crab Cake	\$23
Maryland lump crab, preserved lemon orzo salad, basil oil	
Lobster Salad	\$40
Chilled lobster salad, fresh mango, avocado, mandarin/chili olive oil	
Oysters on the Half Shell	<i>per piece</i> \$3.50
Horseradish, mignonette, lemon wedges	
Wedge Salad	\$23
Iceberg lettuce, fresh tomato, pickled onion, bacon, breadcrumbs, buttermilk blue cheese dressing	
Caviar (30g)	
Savoury crêpe, egg white, minced shallots, chives, sour cream	
Oscietra	\$300
Beluga	\$500



BLACK ANGUS

STEAKHOUSE

MAINS

Tiger Shrimp Risotto classic risotto, sautéed tiger shrimp, asparagus, chive oil	\$48
Cornish Hen wood grilled deboned Cornish hen, caramelized root vegetables, black truffle jus	\$45
Grilled Atlantic Salmon charred broccolini, citrus/dill butter sauce	\$45
Chilean Sea Bass roasted baby carrots, sauce vierge	\$65
Rack of Lamb roasted rack of Australian lamb, shallot confit, chimichurri sauce	\$65
Double Chop Pork Chop creamy polenta, crispy sage, veal jus	\$60
Butter Poached Lobster roasted maitake mushrooms, asparagus, beurre blanc	\$100
Muscovy Duck Breast marinated breast, gingered cabbage, grilled scallions	\$55

PASTAS

Rigatoni Bolognese classic ragout of pork, veal, beef, San Marzano tomatoes, Grana Padano	\$28
Spaghetti Pomodoro tomato sauce, basil, Parmigiano	\$25
Spaghetti Vongole spaghetti with clams, sea asparagus, pangrattato, white wine parsley butter sauce	\$36
Fettucine Carbonara pancetta, Tellicherry black pepper, duck egg yolk, Parmesan	\$35

SIDES

Sea Salt Fries	\$12	Parmesan & Truffle Fries , garlic aioli	\$14
Grilled Asparagus , saffron compound butter	\$15	Roasted Root Vegetables , fresh herbs	\$15
Navy Bean Ragout , navy beans with duck confit, Merguez sausage, fresh herbs	\$16	Creamy Mashed Potatoes	\$14
Seared Chicken Livers , bacon, mushrooms, Port wine cream	\$16	Roasted Brussels Sprouts , light garlic cream sauce	\$15
Sautéed Field Mushrooms (daily selection)	\$15	Twice Baked Potato , black truffle, Manchego	\$14
Sautéed Rapini , roasted garlic, fresh chili, lemon oil	\$14		

MEATS

8oz USDA Prime Tenderloin	\$65
8oz Canadian Prime Tenderloin	\$65
22oz Bone-In USDA Prime Ribeye	\$120
16oz Canadian Prime Ribeye	\$110
12oz Canadian Prime Striploin	\$65
12oz Canadian Prime Dry Aged Striploin	\$65
16oz USDA Prime Striploin	\$100
44oz USDA Prime Tomahawk	\$210
40oz Canadian Prime Porterhouse	\$200
6oz Australian Wagyu Tenderloin	\$115
6oz Japanese A5 Tenderloin	\$200
Braised USDA Prime Short Ribs jalapeño cornbread	\$58

SAUCES

Bordelaise	\$7
Peppercorn	\$7
Chimichurri	\$7
Porcini Mushroom Cream Sauce	\$7

ADD ONS

Grilled Black Tiger Shrimp	<i>per piece</i> \$9
Seared Foie Gras	\$28
Gratinéed Blue Cheese	\$9
Pan Seared Jumbo Scallops	<i>per piece</i> \$12
Freshly Shaved Truffle	<i>per gram</i> \$15