

Chef's Features

hand-crafted cocktails 19

DIRTY CAESAR 2 oz.

patron silver tequila, caesar mix, horseradish, lemon peel, celery salt and dirty foods brand bleu cheese stuffed olive with dill pickle spear

POMEGRANATE MARTINI 2.0 oz.

tito's handmade vodka, patrón citrónge, pomegranate, cranberry juice, sugar rim

FOR THE TABLE

CHILLED SEAFOOD TOWER

maine lobster, alaskan king crab legs, jumbo shrimp, jumbo lump blue crab
small 90
large 160

SHRIMP VOODOO

lightly fried, tossed in a spicy cream sauce 24

ROASTED BUTTERNUT SQUASH SOUP

topped with nutmeg crème and sage oil 14

BLACKENED COCONUT SNAPPER

red snapper, blackened and served on a bed of cilantro coconut rice with annatto beurre blanc 43

ATLANTIC SALMON

hand cut and available broiled or with cajun spices over spinach, tomato and a BBQ butter 39

PETIT FILET* WITH COGNAC SAUCE

8 oz filet, cremini mushrooms, garlic, shallots, cognac, mustard, cream & veal demi 75

CELEBRATION SURF & TURF

two cold-water lobster tails paired with

steak selection
6 oz. filet* 64 11 oz. filet* 83
8 oz. filet* 73 16 oz. ribeye* 87

SWEET POTATO FRITTERS

lightly fried and served with a creamy garlic sauce 14

FEATURE DESSERT

pecan pie, a holiday favourite 14

seasonal three course classics:

PICK A STARTER, SIDE DISH AND 1 ENTRÉE. COMES WITH DESSERT.

STARTERS PICK ONE

cranberry arugula salad
steak house salad
caesar salad*
roasted butternut squash soup

ENTRÉE 59.95

6 oz. filet* & shrimp
blackened coconut snapper
stuffed chicken breast

SIDE DISH PICK ONE

sweet potato fritters
roasted root vegetables
creamed spinach
mashed potatoes

DESSERT

salted caramel cheesecake

perfect pairings

RIESLING, CAVE SPRINGS, CANADA

bright flavours of citrus and tropical fruit, pairs perfectly with our Chilean salmon 6oz. \$13.25

CABERNET SAUVIGNON, LODI WINE CO., CALIFORNIA

a full body wine with flavours of dark fruits coupled with peppercorn, clove and anise 6oz. \$16.95

GENERAL MANAGER *Jesse Melbye*

EXECUTIVE CHEF *Steven Park*

Seasonal Classics Menu Items May Vary Per Location. No Substitutions or Sharing Please!
Available in Main Dining Only

If you have a food allergy, please speak to the manager, chef, or server before placing your order.

*Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.