

**CAVIAR SERVICE**

our caviar is served with blini &  
traditional accompaniments

Sasanian (30g)

99

Northern Divine (30g)

199

**SMALL PLATES****RAW OYSTERS**

dozen oysters on the half shell, mignonette, horseradish, lemon 42

**FISH & CHIP CONES**

sushi rice, soy paper, crispy tempura, pickled ginger, tartar, cucumber, caviar 18

**PARKER SLIDERS**

wagyu beef, confit garlic aioli, pickles, iceberg lettuce, potato rolls 19

**BEEF TARTARE**

brandt lake wagyu, smoke, egg yolk, pickled mushrooms, potato chips 28

**TRUFFLE FRIES**

black truffle, grana padano, thyme, confit garlic aioli 13

**BREAD**

grilled sourdough, crisps, crackers, olive oil, compound butter, hummus 16

**MUSHROOM ARANCINI**

arborio, wild & cultivated mushrooms, aioli, grana padano, truffle 16

**GRILLED BROCCOLINI**

parmesan, pangritata, fresh herbs 16

**CHARCUTERIE BOARD**

two rivers charcuterie, artisanal cheeses, pickles, olives, crisps 29 / 55

**LETTUCE WRAPS**

butter lettuce, pickles, salsa verda, aioli

FALAFEL FRITTERS 18

CHICKEN SATAY 19

CRAB CAKE 26

While entirely delicious, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

## LARGE PLATES

### CAESAR SALAD

romaine hearts, parmesan, lemon, anchovy, artichoke, crisps 19

### BURRATA

tomato, basil, sea salt, balsamic, olive oil 28

### LOBSTER RAVIOLI

atlantic lobster, prawns, tomato, fresh herbs 44

### SALT SPRING ISLAND MUSSELS

yuzu brodo, chili crunch, toasted bread 29

### AHI TUNA TATAKI

seared rare, sesame, asparagus salad, ponzu 39

## THE STEAKS

RIBEYE (30oz)	148
RIBEYE (16oz)	88
STRIPLOIN (14oz)	68
TENDERLOIN (8oz)	58

Finished tableside with Maitre d'Hotel butter brulee served with jus, peppercorn sauce, chimichurri & signature steak sauce.

SHAVED TRUFFLE (PER GRAM)	15
TALEGGIO & BLUE CHEESE BRULEE	15
TORCHED FOIE GRAS	20

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## DESSERTS

### BAKED ALASKA (FOR TWO)

banana butter cake, vanilla bean ice cream,  
italian meringue, grand marnier flambee

24

### TIRAMISU TRES LECHES

espresso infused creme, cocoa

15

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## AFTER DINNER DRINKS

### MONTE CRISTO

kahlua, grand marnier, cointreau,  
coffee, whipped cream

16

### BLUEBERRY TEA

grand marnier, amaretto, orange pekoe tea

16

### IRISH COFFEE

jameson, coffee, whipped cream

16

### PICK ME UP, VIC!

carolans Irish cream, kahlua, trader vic's  
macadamia nut, espresso

18

### AFFOGATO MARTINI

carolans Irish cream, espresso vodka,  
kahlua, orgeat, espresso, vanilla ice cream

18