

Friday, March 27

Appetizers

Shrimp Cocktail	24
three 6-8 size prawns, cocktail sauce, lemon	
Jacobs Caesar Salad - serves 2 people	26
bacon, croutons, grana padano, egg yolk	

Mains

Organic Split Roasted Chicken	39
lemon, thyme butter	
European Sea Bass	39
sauce verte, seared lemon	

Sides

Duck Fat French Fried Potatoes - serves 2-3 people	17
Potato Gratin - serves 2-3 people	21
cheddar, shallots	
Mixed Roasted Mushrooms - serves 2-3 people	21
butter, chives	
Sautéed Rapini - serves 2-3 people	15
anchovy butter, chili flakes	

Steaks

Canadian Prime Hereford-Guelph, ON

Tenderloin	6 oz	56
	8 oz	72

Creekstone Farm Prime Black Angus-KS, USA

Aged 55 days		
Ribeye	14 oz	91

AAco 9+ Westholme Wagyu-Queensland, AUS

California Cut Striploin	7 oz	133
Striploin	14 oz	266

A5 Black Tajima-Shimane Prefecture, Japan

California Cut Striploin	4 oz	108
	8 oz	216
Striploin	16 oz	432

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have a chronic illness of the stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters and should eat oysters fully cooked. Thoroughly cooking food of animal origin reduces the risk of foodborne illness.