

SHAREABLES

Baked Garlic Shrimp

Shrimp baked in garlic butter with blackening spice, melted cheese & a hint of lemon.
Served with garlic butter toasted focaccia bread

Whipped Feta

Creamy feta whipped with Greek herbs, finished with toasted pine nuts & pistachios.
Served with grilled naan bread

STEAK



We only use the highest quality Certified Angus Beef® steaks that are hand-selected for generous marbling and aged for a minimum of 45 days for the most desirable flavour and tenderness. Our steaks are seasoned to perfection with our house blend of spices and grilled to your preference.

Top Sirloin

Lean, juicy and tender
with bold flavour
8 oz

California Cut New York Striploin

Generous marbling that lends
to the tender and rich flavour
10 oz

Ribeye

Heavily marbled and tender
with a rich, hearty flavour
14 oz

All steaks are centre cut & served with a baked potato & seasonal vegetables

STEAK TOPPERS

Try our chef-curated gourmet steak toppers:

Chimichurri

A bright sauce made with parsley, garlic, oregano, olive oil & red wine vinegar

Peppercorn Sauce

A creamy sauce with peppercorn, white wine & brandy

Cajun Shrimp

Shrimp & charred corn sautéed in Cajun garlic butter & white wine, seasoned with blackening spice & finished with a rich Cajun cream sauce

Creamy Garlic Shrimp

Shrimp sautéed in garlic white wine cream sauce with roasted red pepper & sundried tomato

DESSERT

Deep Fried Cherry Cheesecake

House made cheesecake wrapped in a tortilla & fried to golden perfection.
Finished with whipped cream & cherry sauce

RECOMMENDED PAIRINGS

Heineken



330 ml
18 oz
60 oz

Josh Cabernet Sauvignon



5 oz
8 oz
10 oz
750 ml