

## APPETIZERS

### FRIED CAULIFLOWER ~ 9

The vegetarian hot wing - brined in buttermilk & hot sauce - served with blue cheese dressing

### HERO WINGS ~ 12

One pound of wings & drums tossed in a sweet & spicy ginger soy caramel glaze

### DREAM RINGS ~ 5

Our onion rings are a dream come true. Thinly shaved, piled high & seasoned with the Dream

### GNUDI ~ 10

Served with brown butter & wild mushrooms & finished with balsamic reduction

### BONE MARROW ~ 11

Roasted bone marrow, brûléed with maple sugar & served with crostinis

### SCALLOPS ~ 16

Pan seared scallops served on a butternut squash purée with brown butter & smoked bacon

### CALAMARI ~ 13

Prepared to order with a house made tzatziki & Za'atar seasoning

### DEEP FRIED MAC AND CHEESE ~ 10

White truffle oil & panko crusted sticks served on top of parmesan custard & Arrabbiata sauce

### PRAWN BACON CAESAR ~ 13

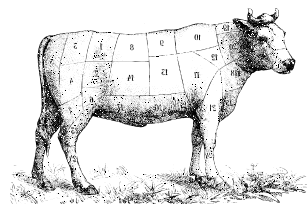
Taking the prawn cocktail to another level, the PBC features jumbo prawns wrapped in bacon & served in a Caesar.

### LOBSTER CHOWDER ~ 10

Lobster & shrimp, with corn, potatoes, bacon & fresh market vegetables. Served with olive oil baked croutons

### FRENCH ONION SOUP ~ 7

House made beef stock filled with caramelized onions, toasted crostinis & topped with melted Gruyère cheese



## OYSTERS

SINGLE OYSTER (1) ~ 3

1/2 DOZEN (6) ~ 18

SIR LOIN'S DOZEN (13) ~ 36

All oysters served with house made mignonettes, lemon & fresh horseradish

**BUCK-A-SCHUCK**  
*Monday-Friday 2pm-5pm*

## WAGYU BEEF

This Tajima-gyu breed line is generally known for producing the best quality meat. Born & bred on a sustainable diet with no hormones at Snake River Farms of Idaho, its unique taste combined with the tenderness of intensely marbled beef that can only be found in Wagyu will create euphoric delight for your palate. If you don't know, now you know...

**SRF** 極  
SNAKE RIVER FARMS.



## SALADS

### WEDGE CAESAR ~ 9

House made caesar dressing, romaine hearts, croutons & Grana Padano

### BEET ~ 11

Roasted red & golden beets served with goat cheese crème fraîche, arugula, toasted walnuts & orange segments

### LOUIE ~ 13

Artisan greens, heirloom tomatoes, hard boiled egg, cucumber, asparagus, shrimp, avocado

### CAPRESE ~ 13

Buffalo mozzarella with heirloom tomatoes done three ways & fresh basil

### S+L GREENS ~ 10

Artisan greens, walnuts & orange segments with an orange vinaigrette

## HANDHELDS

*All handhelds served with shoestring fries or house salad*

### FRIED CHICKEN SANDWICH ~ 16

Fried chicken thigh served with lettuce, tomato & celery ribbon with blue cheese dressing on a brioche bun

### WAGYU BURGER ~ 17

A Wagyu patty served on a brioche bun with lettuce, tomato, red onion & Louie dressing

### THE FRANK ~ 17

A signature lobster & prawn meat patty served on a brioche bun with lettuce, tomato, red onion & smoked bacon

### PRIME RIB SANDWICH ~ 16

Thinly shaved prime rib, horseradish aioli & Dream Rings on focaccia with au jus

### PORCHETTA SANDWICH ~ 16

Slow roasted pork belly, chimichurri & arugula served on focaccia

### EGGPLANT PARM SANDWICH ~ 14

Crispy fried eggplant stacked between layers of Arrabbiata sauce, parmesan custard & served on focaccia

*Add a Butter Poached Atlantic Lobster tail to any meal for \$19*

## ENTREES

### MASTER CHICKEN ~ 19

A championship plate of fried chicken that brought JRG Chef David Jorge his Master Chef Canada title. Served with Bourbon bacon corn & mashed potatoes

### SABLEFISH ~ 26

The dish that started it all. Pan fried sablefish dressed with miso mayonnaise & served with a fingerling potato salad

### OSSO BUCCO ~ 23

A tender braised veal shank served with seasonal vegetables, creamy mashed potatoes & house made gravy

### EGGPLANT PARMESAN ~ 17

Crispy fried eggplant stacked between layers of Arrabbiata sauce & parmesan custard

### PORK CHOP ~ 24

Bone-in thick cut chop, served with sweet potato purée & pickled shiitake

### SEAFOOD PASTA ~ 20

Creste Di Gallo noodles in a rosé sauce with lobster, heirloom tomatoes & garlic bread

### CHICKEN FRIED LOBSTER ~ 29

Crispy fried atlantic lobster tail served on a bed of creamy mashed potatoes, with asparagus & lobster gravy

## SIDES

BAKED POTATO	-/4
SHOESTRING FRIES	-/4
MASHED POTATO	-/5
BOURBON BACON CREAM CORN	-/6

DREAM RINGS	2/5
LOBSTER MASHED POTATO	2/6
MAPLE BACON BRUSSELS SPROUTS	2/6
ORANGE GLAZED CARROTS	2/6
WARM FINGERLING POTATO SALAD	2/6
ROASTED MUSHROOM MEDLEY	3/7
PARMESAN ASPARAGUS	3/7
TWICE BAKED LOBSTER POTATO	3/7
MAC & CHEESE STICKS	5/10
LOBSTER MAC & CHEESE	6/12

## Steaks

### EYE OF THE RIBEYE

Our Snake River Farms Wagyu offering has the unique taste & tenderness of intensely marbled beef, creating a steak experience fit for royalty. Butchered in house & basted with fresh thyme & garlic butter. **8oz ~ 41 | 10oz ~ 45**

### ZABUTON

Steak so tender it's been named after a Japanese pillow. The Zabuton Wagyu beef is a tender, amazingly rich, buttery & luscious cut. Butchered in house & basted with fresh thyme & garlic butter. **6oz ~ 25 | 8oz ~ 31**

### ADD A LOBSTER TAIL ~ 19

### NEW YORK STRIP

Cut from 100% AAA Canadian Black Angus, our striploin steak has a rich taste & soft texture. With just a small layer of fat on the outside edge of the steak that creates a flare of flavour

**12oz ~ 32**

### PRIME RIB

Cut from 100% AAA Canadian Black Angus, the prime rib is known as the "Kings' Cut". It guarantees flavour & tenderness when slow roasted

**10oz ~ 29 | 14oz ~ 33**

### TOP SIRLOIN

Cut from 100% AAA Canadian Black Angus, our sirloin steak has a great flavour profile & is aged for thirty five days for maximum tenderness

**8oz ~ 26**

### STEAK FRITES

Bone-in New York Striploin served with shoestring fries & peppercorn cream sauce

**16oz ~ 34**

..... **STEAK SAUCES (\$2ea):** Demi, Peppercorn Cream, Chimichurri .....

*Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness*