

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 ~ 13

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

SCALLOPS ~ 19

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

CALAMARI~ 13

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

DEEP FRIED MAC AND CHEESE ~ 11

White truffle oil & panko crusted sticks served with Arrabbiata sauce

PRAWN BACON COCKTAIL ~ 13

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

LAMB POPSIDES~ 15

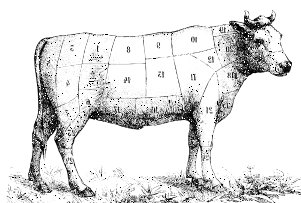
Three lamb chops grilled with house made hummus, pistachio butter, fried chick peas & a mediterranean seasoning

LOBSTER ROLL ~ 5 EACH

Lobster salad with spicy mayo in a buttery roll with chives on top

LOBSTER CHOWDER~ 10

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



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, goat cheese, walnuts & orange segments with an orange vinaigrette

ADD CHICKEN OR PRAWNS ~ 5

HANDHELDS

All handhelds served with fresh cut kennebec fries or house salad

FRIED CHICKEN SANDWICH~ 16

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

WAGYU BURGER ~ 17

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

THE FRANK ~ 18

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

SIX PACK FOR THE KITCHEN ~ 9

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

ENTREES

MASTER CHICKEN ~ 21

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 ~ 28

The dish that started it all. Pan fried sablefish dressed with miso mayonnaise & served with a bacon, 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

LOBSTER 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
FRESH CUT KENNEBEC 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
MAC & CHEESE STICKS	6/11

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

From the short rib area, this wagyu steak is well marbled. By cooking it Sous Vide, & butter basting to perfection the abundant marbling of fat melts back into the steak giving it that rich, special, flavour unique to S+L
6oz ~ 25 | 8oz ~ 31

NEW YORK STRIP

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

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

available after 6pm
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

Cut from 100% AAA Canadian Black Angus this bone in New York Striploin is served with hand cut kennebec fries & peppercorn cream sauce

16oz ~ 34

All steaks come with signature bourbon cream corn & your choice of side

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

The consumption of raw oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination

REFRESHMENTS

MIMOSA
BAR

Endless Mimosas ~ 10
Orange Juice & Bubbly

Choose your juices & bubbles!

JUICE
Classic OJ, Strawberry, Mango,
Raspberry

BUBBLES
Glass
La Scala ~ 5
Bottle
La Marca Prosecco ~ 44
Bottega-Prosecco Brut ~ 66
Veuve Clicquot ~ 120
Moet & Chandon-Brut Imperial ~ 121

SUMMER SOLSTICE ~ 12
Grey Goose Cherry Noir, St. Germain
Elderflower liqueur, lemon juice and
pomegranate juice topped with prosecco

HIGH TEA ~ 12
Beefeater gin, Earl Grey tea, honey syrup and
lemon juice

GRAPEFRUIT CHAMPAGNE MOJITO ~ 12
Bacardi White, agave syrup, mint and grapefruit
juice topped with prosecco

THE DREAM CAESAR ~ 9
UV Srirach vodka, clamato, chipotle tabasco,
worcestershire and pickle juice with a
dream spice rim

ST. GERMAIN SPRITZ ~ 9
St. Germain Elderflower liqueur and lime juice
topped with prosecco

PICK ME UP ~ 12
Baileys Irish Cream, Van Gogh Espresso vodka
and espresso



AMERICANO 3.5
LATTE 4
ESPRESSO 4
CAPPUCCINO 4

BRUNCH MENU

Served Sundays 10am - 2pm

Breakfast

ACAI POWER BOWL ~ 12
Acai sorbet with greek yogurt, honey, granola and goji berries

STRAWBERRY CHEESECAKE FRENCH TOAST ~ 9
Cornflake crusted french toast stuffed with strawberry cheesecake
and topped with whipped cream

NUTELLA & PEANUT BUTTER FRENCH TOAST ~ 9
Cornflake crusted french toast stuffed with peanut butter and
bananas and garnished with Nutella

BANANA BREAD FRENCH TOAST ~ 9
Two slices of banana bread french toast topped with whipped
cream and seasonal berries. Served with a side fruit salad

PANCAKES ~ 8
Three stacked pancakes covered with creme anglaise, nutella and
candied walnuts. Served with a side fruit salad

HEIRLOOM TOMATO & CHEVRE OMELETTE ~ 13
Three egg omelette with arugula, poached heirloom tomatoes,
goat cheese and duck fat potatoes

FRIED CHICKEN & GRAVY ~ 16
Fried chicken sandwich on a buttermilk biscuit with a fried egg,
bacon and cheddar served with duck fat potatoes

CROQUE MADAME ~ 15.5
Grilled sourdough, ham and swiss cheese with a sunny side egg and
Mornay sauce served with duck fat potatoes

PRIME RIB HASH ~ 17
Duck fat potatoes with prime rib, sauteed onions, green and red bell
peppers topped with two poached eggs & hollandaise

TRADITIONAL BREAKFAST ~ 17
Three sunny side up eggs with Toulouse sausage, braised pork belly,
ham and duck fat potatoes

WAGYU & EGGS ~ 25
From the short rib area, this wagyu steak is well marbled and is
served with three eggs cooked to your liking and duck fat potatoes.
By cooking it Sous Vide and butter basting to perfection the
abundant marbling of fat melts back into the steak giving it that
rich, special, flavour unique to S+L.

EGGS
BENNY
WAGYU BENNY ~ 25
Two 3oz Wagyu medallions on top of
grilled sourdough toast with two poached
eggs, hollandaise and
duck fat potatoes

PRIME RIB BENNY ~ 16
Shaved prime rib on top of grilled
sourdough toast with two poached eggs,
hollandaise and duck fat potatoes

FRANK BENNY ~ 18
A lobster and prawn patty on top of
grilled sourdough toast with avocado,
bacon, two poached eggs, hollandaise and
duck fat potatoes

EVERYBODY LOVES TOAST

ROAST MUSHROOM TOAST ~ 12
Roasted exotic mushrooms on top of grilled
sourdough bread with a sunny side up egg,
balsamic glaze and duck fat potatoes

AVOCADO TOAST ~ 11
Avocado on top of grilled sourdough bread
with a sunny side up egg, crispy bacon bits,
balsamic glaze and duck fat potatoes

EXTRAS AND ADD ONS

TOULOUSE SAUSAGE	6	BACON	2
BRAISED PORK BELLY	3	PANCAKES	4
BANANA BREAD FRENCH TOAST	4	BUTTERMILK BISCUIT	2.5
FRUIT SALAD	3	TOAST	2
EGG	2	BLACK FOREST HAM	3
DUCK FAT POTATOES	3	HOLLANDAISE	2



WEDGE CAESAR ~ 9
House made caesar dressing, romaine
hearts, croutons and Grana Padano

LOUIE SALAD ~ 13
Artisan greens, heirloom tomatoes,
hard boiled egg, cucumber, asparagus,
shrimp, avocado

S+L GREENS ~ 10
Artisan greens, goat cheese, walnuts
and orange segments with an orange
vinaigrette

WAGYU BURGER ~ 17
A Wagyu patty served on a brioche
bun with cheddar cheese, lettuce,
tomato, red onion and Louie dressing

PRIME RIB SANDWICH ~ 16
Thinly shaved prime rib, horseradish
aioli and Dream Rings on focaccia
with au jus

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Slow roasted pork belly, chimichurri
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A championship plate of fried chicken
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potatoes

