

Wine Cellar

TO START

Saku Tuna Tartare – saku AAA tuna, avocado, red onion, soy sauce, ginger	23
Spiced Duck Confit Blini - braised duck leg, maple sugar, onion, savory blini	21
Baked Mushroom Newburg - cheese, heavy cream, smoked paprika	17
Spinach and Roasted Pear Salad – roasted pear, blue cheese, toasted pecan,	17
Classic Caesar – crouton, real bacon bits, asiago, lemon	16
Smoked Cod Chowdahh! – NL cod, potato, celery, onion, rich cream	18
Cellars French Onion - rich broth, tender onion, crouton, Gruyere Cheese	17

STEAK – FLAME KISSED “AAA” ALBERTA ANGUS

Striploin – 8oz 12 oz 16oz 45 52 65

THE BUTCHERS RIB STEAK

12 OZ	\$52	18 OZ	\$69
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Tenderloin – 7oz or 10oz 42 55

Signature add ons

classic demi glace 5 / chimichurri 4 / bourbon & mushroom cream 6 / blue cheese brule 7

ACCOMPANIMENTS

Scallops 3 or 5	15	20
Oscar (scallops/shrimp/asparagus/cream sauce)	25	
Jumbo Shrimp 3 or 5	13	18