

SIDECUT

MODERN STEAK + BAR

PLEASE ENJOY OUR SEASONAL THREE COURSE MENU FOR \$49

ENHANCE YOUR EXPERIENCE WITH OUR SOMMELIER'S PERFECT PAIRINGS + \$49

CELERY ROOT VICHYSOISE

daikon and apple, watercress

PINOT GRIGIO, CONVIVIALE, ADRIA VINE, DELLE VENEZIE, ITALY + \$20

or

SEARED OCTOPUS SALAD

seaweed and lettuces, wasabi dressing

REISLING BLEND, GENTIL, HUGEL & FILS, ALSACE, FRANCE + \$18

or

FRESHLY SHUCKED OYSTERS (6PC) \$9 upgrade

BRUT, GRAY MONK, ODYSSEY SERIES, OKANAGAN VALLEY, B.C, CANADA + \$24

ROASTED OCEAN WISE HALIBUT

sautéed napa cabbage, tarragon butter sauce

CHARDONNAY, CLINE, SONOMA, CALIFORNIA, USA + \$26

or

BRAISED CAULIFLOWER

mixed grain & legume risotto, tomato coulis

SANGIOVESE, VILLA ANTINORI, TUSCANY, ITALY + \$25

or

CANADIAN PRIME TOP SIRLOIN \$12 upgrade

bone marrow crust, rutabaga hash

CABERNET SAUVIGNON, AQUINAS, NORTH COAST, CALIFORNIA, USA + \$27

Upgrade Your Meat

10OZ. BC ORGANIC GRASS FED STRIPLOIN 20

12OZ. ALBERTA ANGUS RESERVE RIBEYE 32

Elevate Your Dish

SEARED U-10 SCALLOP 4OZ. 15

GRILLED OCEANWISE PRAWN 3OZ. 14

BAKED NEW YORK STYLE CHEESE CAKE

simple berry compote

PORT, TAYLOR-FLADGATE, TAWNY, 20 YEARS, DOURO, PORTUGAL + \$22

or

SOUFFLÉ OF THE SEASON

PORT, GOULD-CAMPBELL, VINTAGE 1983, DOURO, PORTUGAL + \$24

