

# SIDECUT

MODERN STEAK + BAR

**PLEASE ENJOY OUR SEASONAL THREE COURSE MENU FOR \$49**

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

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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*

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ROASTED OCEAN WISE SALMON

beetroot gazpacho, tempura asparagus

*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

morel mushrooms, fiddleheads, beer jus

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

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#### 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

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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*

