

SIDECUT

MODERN STEAK + BAR

SALADS

✓ BEETROOT AND PHYLLO WRAPPED CHÈVRE	20	BABY ICEBERG	19
arugula, pine nut, mustard vinaigrette		bacon, tomato, blue cheese, shallot, ranch	
✓ MIXED FIELD GREENS	18	SMOKED STEELHEAD TROUT	22
tomato, cucumber, carrot, sherry vinaigrette		arugula, fennel, orange, celery, creamy dill	

RAW / CHILLED

NORTHERN DIVINE ORGANIC CAVIAR <small>GF</small>	139
cage free egg, shallot, caper, crème fraîche	
SCALLOP CARPACCIO <small>GF</small>	25
celery, grapefruit, olive, basil	
HAND-CUT BLACK ANGUS TARTARE	28
traditionally prepared add 12g caviar 59	
PACIFIC SHUCKED OYSTERS 6PC. <small>GF</small>	24
daily selection, -8 vinegar, cocktail sauce	

STARTERS

✓ HEIRLOOM PUMPKIN SOUP <small>GF</small>	25
black truffle, chantilly, spiced pumpkin seed	
STEAMED PACIFIC MUSSELS	24
whistler brewery beer, garlic, melted leeks	
FOIE GRAS TORCHON WRAPPED IN TRUFFLE	36
chicory, pecan, truffle brioche, honey vinaigrette	
GRILLED OCTOPUS TENTACLE <small>GF</small>	23
polenta, sautéed greens, preserved lemon	

VEGETARIAN

✓ BEETROOT "WELLINGTON"	32	✓ AVOCADO DUKKAH <small>GF</small>	29
whipped potato, vegetable jus		hummus, crisp chickpea, citrus yogurt, tomato	

FISH AND GAME

ALASKAN KING CRAB 10OZ. <small>GF</small>	65
sauce vierge, drawn butter	
MISO BLACK COD 6OZ. <small>GF</small>	51
soy broccolini, ginger shoot	
WILD SALMON 6OZ. <small>GF</small>	41
beef & horseradish salmis	
MIXED SEAFOOD <small>GF</small>	68
salmon, scallop, prawn, king crab, tuna	
SEARED LONGFIN PACIFIC TUNA 6OZ. <small>GF</small>	42
citrus-ginger butter, green bean, basil	
BROME LAKE DUCK <small>GF</small>	66
confit leg, roasted breast, seared liver	

MEAT

WAGYU BLACK LABEL FLAT IRON 6OZ. <small>GF</small>	39
snake river farms, idaho - 1,138 km	
BEEF TENDERLOIN 6OZ./8OZ. <small>GF</small>	55/65
angus reserve, highriver, alberta - 980 km	
GRASS FED NEW YORK STRIPLON 10OZ. <small>GF</small>	53
organic, cache creek b.c. - 216 km	
BEEF RIBEYE 12OZ. <small>GF</small>	65
angus reserve, highriver, alberta - 980 km	
BONE-IN STRIPLON 20OZ. <small>GF</small>	69
u.s.d.a prime, nebraska - 2,280 km	
JAPANESE A5 WAGYU SIRLOIN 4OZ./8OZ. <small>GF</small>	89/168
kagoshima prefecture - 8,412 km	

SHARING FOR TWO OR MORE

"THE BRICK" BONE-IN STRIPLON 40OZ. <small>GF</small>	128	"THE LONG BONE" DRY AGED BEEF RIBEYE 52OZ. <small>GF</small>	183
u.s.d.a prime, nebraska - 2,280 km		double r ranch, washington - 568 km	
CEDAR PLANK SALMON 24OZ. <small>GF</small>	99	CAGE FREE ORGANIC CHICKEN 32OZ. <small>GF</small>	81
wild caught, pacific ocean		maple hills farms, british Columbia - 186 km	

B.C. FARMERS VEGETABLES

✓ YUKON POTATO PURÉE, CONFIT GARLIC <small>GF</small>	11	✓ SQUASH & PARSNIP, TRUFFLE, SAGE <small>GF</small>	11
✓ ROASTED LOCAL POTATO, ROSEMARY & GARLIC <small>GF</small>	11	✓ BRUSSELS SPROUT, AGED BALSAMIC, PARMESAN <small>GF</small>	11
RIGATONI AND BOURBON BACON, 'MAC & CHEESE' 12		✓ SEASONAL SAUTÉED MUSHROOMS, SHERRY <small>GF</small>	MP

SAUCES

FIG & TAMARIND HOUSE STEAK SAUCE	4
SORTILÈGE GREEN PEPPERCORN JUS <small>GF</small>	4
TARRAGON & CHERVIL BÉARNAISE SAUCE <small>GF</small>	4
✓ RIESLING MUSTARD WITH HORSERADISH <small>GF</small>	4

ELEVATE YOUR DISH

✓ BLACK WINTER TRUFFLE PER G. <small>GF</small>	MP
ALASKAN KING CRAB LEG 5OZ. <small>GF</small>	34
SEARED FOIE GRAS 4OZ. <small>GF</small>	26
SEARED U-10 SCALLOP 4OZ. <small>GF</small>	15
GRILLED PRAWN 3OZ. <small>GF</small>	14
BLUE CHEESE CRUST <small>GF</small>	7
FRIED CAGE FREE EGG <small>GF</small>	6

CLASSIC RUBS



