

SIDECUT

MODERN STEAK + BAR

PLEASE ENJOY OUR SEASONAL THREE COURSE MENU FOR \$39

ENHANCE YOUR EXPERIENCE WITH OUR SOMMELIER'S PERFECT PAIRINGS + \$39

DUCK PÂTÉ EN CROÛTE

pie crust, foie gras, apricot

SAUTERNES, CHÂTEAU BROUSTET, BARSAC-SAUTERNES, FRANCE + \$22

or

WARM GOAT CHEESE PHYLLO

ripe pear, mixed greens, pumpkin, mint

SEMILLON/SAUVIGNON, PENTAGE, PENTICTON, OKANAGAN, CANADA + \$19

or

FRESH SHUCKED OYSTERS (6PC) \$12 upgrade

SPARKLING, STELLER'S JAY, BC, CANADA + \$21

GRILLED AA BEEF STRIPLOIN

twice baked pemberton potato, gruyere & caramelised onion

MALBEC, HENRY LAGARDE, LUJAN DE CUYO, MENDOZA, ARGENTINA + \$25

or

SEARED TUNA

green bean & soffritto, yuzu kosho butter, basil & ginger

GAMAY & TEMPRANILLO, PENTAGE, PENTICTON, BC, CANADA + \$18

or

RISOTTO

truffle essence, spinach, butternut squash

PINOT NOIR, KETTLE VALLEY, BC, CANADA + \$22

SIDES

✓ YUKON POTATO PURÉE, CONFIT GARLIC <small>GF</small>	10	✓ THYME ROASTED PEMBERTON CARROT, PARSNIP <small>GF</small>	10
✓ ROASTED B.C. POTATOES, ROSEMARY <small>GF</small>	10	CABBAGE AND HOUSEMADE BACON <small>GF</small>	10
✓ SAUTÉED BABY SQUASH, GARLIC, CHILI <small>GF</small>	10	✓ SEASONAL SAUTÉED MUSHROOMS, SHERRY <small>GF</small>	MP

Upgrade Your Meat

10oz. USDA PRIME NY STRIPLOIN	29
12oz. ANGUS BEEF RIBEYE	36

Elevate Your Dish

SEARED U-10 SCALLOP 4oz.	15
GRILLED PRAWN 3oz.	14

ALMOND CREMEUX

poached peach and jelly, almond crunch

ICE WINE, PENTAGE, BC, CANADA + \$22

or

CARAMELIA MOUSSE

chocolate cake, caramelized pear, pear sorbet

PORT, VISTA D'ORO, BC, CANADA + \$20