

SIDECUT

MODERN STEAK + BAR

PLEASE ENJOY OUR SEASONAL THREE COURSE MENU FOR \$49

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

CREAMLESS JERUSALEM ARTICHOKE BISQUE

radish, sultana & caper, mint oil

GEWÜRZTRAMINER, PENTAGE, PENTICTON, BC, CANADA + \$17

or

BETROOT CURED HAMACHI

cucumber, orange, tomato, black olive cream

SAUVIGNON BLANC, AVA GRACE, CALIFORNIA, USA + \$18

or

FRESH SHUCKED OYSTERS (6PC) \$12 upgrade

daily selection, -8 vinegar, cocktail sauce

SPARKLING, GOLD LABEL BRUT, BLUE MOUNTAIN, BC, CANADA + \$22

GRILLED AA BEEF STRIPLOIN

creamy polenta, gruyère, burdock & soffritto

SYRAH-GRENACHE BLEND, LOU CAMINÉ, OGIER, LIRAC, FRANCE + \$26

or

GRILLED BABY SQUID

pearl barley, roasted zucchini & bell pepper

RHONE WHITE BLEND, PENTAGE, PENTICTON, BC, CANADA + \$26

or

ORGANIC PUMPKIN RISOTTO

goat cheese, mushroom, balsamic

CABERNET SAUVIGNON, STAVE & STEEL, CALIFORNIA, USA + \$21

SIDES

- ✓ YUKON POTATO PURÉE, CONFIT GARLIC GF 10
- ✓ ROASTED B.C. POTATOES, ROSEMARY & GARLIC GF 10
- RIGATONI & BOURBON BACON 'MAC & CHEESE' 12

- ✓ SQUASH & PARSNIP, TRUFFLE, SAGE GF 10
- ✓ BRUSSELS SPROUT, AGED BALSAMIC, PARMESAN GF 10
- ✓ SEASONAL SAUTÉED MUSHROOMS, SHERRY GF MP

Upgrade Your Meat

- 10oz. USDA PRIME NY STRIPLOIN 30
- 12oz. ANGUS BEEF RIBEYE 38

Elevate Your Dish

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

CHAI TEA AND DULCEY MOUSSE

spiced pumpkin, purée, maple-honey crumble

PORT, TAYLOR, 20 YRS, DOURO, PORTUGAL + \$22

or

CRISPY CHOCOLATE CHOUX

dark cherry, caramelized hazelnut and dark chocolate crèmeux

ICEWINE, RIESLING, INNISKILLIN, BC, CANADA + \$22

