

SIDECUT

MODERN STEAK + BAR

PLEASE ENJOY OUR SEASONAL THREE COURSE MENU FOR \$39

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

HERB RICOTTA

local beets, arugula, tomato & balsamic drizzle

PINOT GRIS | KETTLE VALLEY | BC | CANADA +\$22

ROASTED APPLE & PARSNIP SOUP

spiced hazelnut, chantilly, truffle oil

RIESLING BLEND | GENTIL | HUGEL & FILS | ALSACE | FRANCE +\$19

FRESHLY SHUCKED OYSTERS (6PC) +\$14

SALMON SASHIMI, MAPLE SOY GLAZE +\$18

ROASTED STEELHEAD

carrot velouté, sauté asparagus, burnt onion, salsa verde

CHARDONNAY | CLINE | SONOMA | CALIFORNIA | USA +\$25

GRILLED SIRLOIN

charred leek cream, roast shallot, puffed quinoa, horseradish jus

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

ROASTED SPICED CAULIFLOWER

sautéed baby carrots, pistachio, shallot wafer

PINOT NOIR | KETTLE VALLEY | NARAMATA | BC | CANADA +\$22

UPGRADE YOUR MEAT

10oz. USDA PRIME NY STRIPLON +\$26

12oz. ALBERTA ANGUS RESERVE RIBEYE +\$38

ELEVATE YOUR DISH

4oz. SEARED U-10 SCALLOP +\$15

3oz. GRILLED OCEANWISE PRAWN +\$14

WARM STICKY DATE PUDDING

peach compote, vanilla frozen yogurt

ICEWINE | PENTAGE | BC | CANADA, +\$22

DARK CHOCOLATE MUD PIE

caramelized banana

PORT | RAMOS PINTO | 20 YEARS | DOURO | PORTUGAL +\$22

CHOICE OF ONE DISH PER COURSE, UPGRADE OPTIONS ARE AVAILABLE AT ADDITIONAL COST