

# SIDECUT

MODERN STEAK + BAR

## SALADS

✓ BEETROOT AND PHYLLO WRAPPED CHÈVRE arugula, pine nut, mustard vinaigrette	21	BABY ICEBERG bacon, tomato, blue cheese, shallot, ranch	20
✓ MIXED FIELD GREENS tomato, cucumber, carrot, sherry vinaigrette	19	BABY GEM CAESAR anchovy, garlic crouton, grana padano, egg	22

## RAW / CHILLED

WILD SALMON SASHIMI 4OZ. maple soy glaze, ginger, garlic, wasabi	25
ALBACORE TATAKI GF sesame ponzu, pickled ginger, cilantro	24
HAND-CUT BLACK ANGUS TARTARE traditionally prepared, quail egg	29
PACIFIC SHUCKED OYSTERS 6PC. GF daily selection, mignonette, cocktail sauce	25

## STARTERS

GRILLED OCTOPUS TENTACLE polenta, sautéed spinach, preserved lemon	25
STEAMED PACIFIC MUSSELS whistler brewery beer, garlic, melted leeks	25
✓ VINE RIPE TOMATO 'CAPRESE' burrata, ice wine vinegar, basil	22
✓ CHILLED CUCUMBER SOUP WITH CRAB dungeness crab, celery, chive, yogurt	24

## VEGETARIAN

✓ BEETROOT "WELLINGTON" whipped potato, vegetable jus	32	✓ AVOCADO DUKKAH & GRILLED HALLOUMI GF hummus, crisp chickpea, citrus yogurt, tomato	29
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## OCEANWISE SEAFOOD

BC SALMON 6OZ. GF pacific coast, wild caught	37
SPOT PRAWN & HUMBOLT SQUID PAELLA GF bomba rice, mussels, garlic aioli	42
WILD HALIBUT ESCABECHE 6OZ. GF haida gwaii, north pacific	43
MISO BLACK COD 6OZ. GF pacific coast, wild caught	49
ALASKAN KING CRAB 10OZ. GF sauce vierge, drawn butter	65
MIXED SEAFOOD GRILL GF salmon, scallop, squid, king crab, halibut	68

## STEAK HOUSE CUTS

WAGYU BLACK LABEL FLAT IRON 6OZ. GF snake river farms, idaho - 1,138 km	39
BEEF TENDERLOIN 6OZ./8OZ. GF angus reserve, highriver, alberta - 980 km	55/65
GRASS FED NEW YORK STRIPLOIN 10OZ. GF organic, cache creek b.c. - 216 km	54
BEEF RIBEYE 12OZ. GF angus reserve, highriver, alberta - 980 km	65
GRASS FED LAMB CHOPS 10OZ. GF sungold farms, innisfail, alberta - 1,024 km	54
JAPANESE A5 WAGYU SIRLOIN 4OZ./8OZ. GF kagoshima prefecture - 8,412 km	89/168

## SHARING FOR TWO OR MORE

ORGANIC FRASER VALLEY CHICKEN 28OZ. fraser valley, b.c. - 247 km	72	"THE LONG BONE" DRY AGED BEEF RIBEYE 48OZ. GF double r ranch, washington - 568 km	183
BONE-IN STRIPLOIN 20OZ./40OZ. GF u.s.d.a prime, nebraska - 2,280 km	69/128	CEDAR PLANK SALMON 24OZ. GF pacific coast, wild caught	99

## CLASSIC SIDES

✓ YUKON POTATO PURÉE, CONFIT GARLIC GF	12	✓ SAUTÉED BROCCOLINI, CHILI-GARLIC BUTTER GF	12
✓ ROASTED LOCAL POTATO, ROSEMARY & GARLIC GF	12	✓ STEAMED ASPARAGUS, BÉARNAISE SAUCE GF	12
✓ CORN ON THE COB, FETA CHEESE	12	✓ SAUTÉED SPINACH, GRANA PADANO	12
✓ SAUTÉED MUSHROOM, SHERRY GF	13	MAC & CHEESE, BOURBON BACON	13

## SAUCES

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

## ELEVATE YOUR DISH

ALASKAN KING CRAB LEG 5OZ. GF	34
SEARED FOIE GRAS 4OZ. GF	26
SEARED U-10 SCALLOP 4OZ. GF	15
GRILLED PRAWN 3OZ. GF	15
BLUE CHEESE CRUST GF	6
FRIED CAGE FREE EGG GF	6

## CLASSIC RUBS



 **ocean wise** A SUSTAINABLE CHOICE