

SIDECUT

MODERN STEAK + BAR

SALADS

✓ BEETROOT AND OKANAGAN GOAT CHEESE GF 21 arugula, pine nut, citrus mustard vinaigrette	BABY ICEBERG 20 bacon, tomato, blue cheese, shallot, ranch
✓ ORGANIC FARMS MIXED GREENS GF 19 tomato, cucumber, carrot, sherry vinaigrette	✓ SPINACH & PUMPKIN GF 22 radicchio, pomegranate, hazelnut, feta, ice wine

RAW / CHILLED

WILD SALMON & TUNA SASHIMI 27 maple soy glaze, ginger, garlic, wasabi
GEODUCK CEVICHE GF 29 celery, apple, cucumber, agua chili, citrus
HAND-CUT BLACK ANGUS TARTARE 29 caper, gherkin, shallot, parsley, organic egg, potato crisps
PACIFIC SHUCKED OYSTERS 6PC./12PC. GF 25/45 daily selection, ice wine vinegar, cocktail sauce

STARTERS

✓ PARSNIP & LEEK SOUP GF 24 black truffle, chantilly, spiced hazelnuts
STEAMED PACIFIC MUSSELS 26 whistler brewery beer, garlic, melted leeks
COUNTRY STYLE PORK & PISTACHIO TERRINE 27 okanagan quince, mustard seed, pickles
GRILLED OCTOPUS TENTACLE GF 25 polenta, sautéed greens, preserved lemon

VEGETARIAN

✓ BEETROOT "WELLINGTON" 33 whipped potato, vegetable jus	✓ HOUSE MADE GNOCCHI, BUTTERNUT SQUASH 38 mushroom, fresh burrata, black winter truffle
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FISH AND FOWL

CEDAR PLANK STEELHEAD 6OZ. GF 44 organic, lois lake, b.c. - 258km
MISO BLACK COD 6OZ. GF 53 pacific coast, wild caught
ALASKAN KING CRAB 10OZ. GF 67 sauce vierge, drawn butter
MIXED SEAFOOD GF 70 steelhead, scallop, prawn, king crab, sablefish
SPOT PRAWN & HUMBOLT SQUID PAELLA GF 45 bomba rice, mussels, garlic aioli
BROME LAKE DUCK GF 68 confit leg, roasted breast, seared liver

MEAT

WAGYU BLACK LABEL FLAT IRON 6OZ. GF 41 snake river farms, idaho - 1,138 km
BEEF TENDERLOIN 6OZ./8OZ. GF 57/67 angus reserve, highriver, alberta - 980 km
NEW YORK STRIPLOIN 10OZ. GF 56 u.s.d.a prime, nebraska - 2,280 km
BEEF RIBEYE 12OZ. GF 67 angus reserve, highriver, alberta - 980 km
BONE-IN STRIPLOIN 20OZ. GF 71 u.s.d.a prime, nebraska - 2,280 km
JAPANESE A5 WAGYU SIRLOIN 4OZ./8OZ. GF 92/179 kagoshima prefecture - 8,412 km

SHARING FOR TWO OR MORE

ICED & MARINATED OCEANWISE SEAFOOD 118 king crab leg, octopus, scallop ceviche, prawn cocktail, salmon & tuna sashimi, pacific oysters	"THE LONG BONE" DRY AGED BEEF RIBEYE 52OZ. GF 189 double r ranch, washington - 568 km
CEDAR PLANK STEELHEAD 24OZ. GF 108 organic, lois lake, b.c. - 258km	"CHATEAUBRIAND" CENTERCUT TENDERLOIN 18OZ. GF 149 angus reserve, highriver, alberta - 980 km
	ORGANIC SPATCHCOCK CHICKEN 32OZ. GF 85 maple hills farms, b.c. - 186km

CLASSIC SIDES

✓ YUKON POTATO PURÉE, CONFIT GARLIC GF 13
✓ DUCK FAT PEMBERTON POTATOES, ROSEMARY GF 14
✓ RIGATONI 'MAC & CHEESE', BUTTERED CRUMBS 13
✓ ROASTED SQUASH, TRUFFLE OIL & SAGE GF 14

FROM THE FARMS

BRUSSELS SPROUT, BOURBON BACON GF 14
✓ SAUTÉED BROCCOLINI, CHILI-GARLIC BUTTER GF 13
✓ SAUTÉED MUSHROOM, SHERRY GF 14
✓ STEAMED ASPARAGUS, BEARNAISE GF 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

✓ BLACK WINTER TRUFFLE PER G. GF MP
ALASKAN KING CRAB LEG 5OZ. GF 34
SEARED FOIE GRAS 4OZ. GF 26
SEARED U-10 SCALLOP 4OZ. GF 15
GRILLED PRAWN 3OZ. GF 14
BLUE CHEESE CRUST GF 6

CLASSIC RUBS



 **ocean wise** A SUSTAINABLE CHOICE