

MODERN STEAK



1ST

SMOKED TOMATO BISQUE
CHEDDAR CHEESE CROSTINI

OPTIONAL WINE PAIRING – DAY DREAMER – AMELIA SYRAH, OKANAGAN VALLEY (3OZ)

2ND

STEAK

WAGYU SKIRT STEAK, CHIMICHURRI, CHEFS DAILY SIDE, SEASONAL VEGETABLES

SUPPLEMENT - MAKE IT SURF & TURF! ADD SAUTEED OCEANWISE PRAWNS \$ 17

OPTIONAL WINE PAIRING – DAY DREAMER – JASPER BORDEAUX BLEND, OKANAGAN VALLEY (3OZ)

3RD

CHOCOLATE GANACHE TARTE

COCONUT MILK, DARK CHOCOLATE, WHITE CHOCOLATE CHANTILLY, ALMOND FLORENTINE

OPTIONAL WINE PAIRING – GRAHAMS LBV PORT (1 OZ.)

*PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS.
NOT ALL INGREDIENTS LISTED IN MENU DESCRIPTION.

- 3 COURSE / \$40 PER PERSON -
OPTIONAL WINE PAIRING / \$24 PER PERSON

*NOT INCLUDING GST OR GRATUITY

PLEASE NOTE DUE DEMAND WE KINDLY ASK THAT YOU TAKE UNDER 2HRS
FOR YOUR DINNING EXPERIENCE AS THE TABLE IS RE-BOOKED AFTER YOU!