



GROUP MENU DINNER \$80 per person

Join us for dinner & enjoy your choice of one starter, entrée & dessert for \$80 per person.
Excluding taxes & gratuity.

STARTER

FEATURE SOUP

ask your server about
today's creation

ARTISAN GREENS

avocado lime vinaigrette

CAESAR SALAD

house-made croutons,
fried capers

APPETIZERS

One per every two people.

WILD MUSHROOM & GOAT CHEESE DIP

truffle honey, garlic crostini

AHI TUNA TATAKI

togarashi mayo & tamari lime
vinaigrette

STEAK BITES

golden mustard,
horseradish aioli

ENTREÉS

Steak & prime rib served with fresh seasonal vegetables, plus your choice of Yukon gold mashed potatoes, wild rice pilaf, baked potato or French fries

PRIME RIB

13 oz, slow roasted fresh prime rib rubbed with rock salt, cracked pepper & fresh rosemary & thyme, with horseradish & au jus

CENTRE CUT NEW YORK STRIPLOIN

11 oz, finished with house garlic butter, topped with French sea salt & cracked pepper

SMOKED RIBEYE

13 oz, in-house cold smoked Canadian Ribeye

PAN ROASTED HALIBUT

avocado salsa, cauliflower rice, chimichurri, fresh seasonal vegetables

HUNTER CHICKEN

oven roasted chicken with grape tomatoes in a red wine & mushroom demi-glace, served with broccolini & Yukon gold mashed potatoes

DESSERT

MINI FLOURLESS CHOCOLATE TORTE

Amaretto mousse, chocolate ganache & vanilla anglaise

MINI NEW YORK CHEESECAKE WITH SEASONAL FRUIT

slow baked & infused with ice wine & ginger

 Vegetarian menu item.

 Gluten conscious menu items. Our kitchens are not gluten free, cross contamination may occur.

- Substitutions will be honoured for allergies and dietary restrictions. The chef may substitute any item without notice.
- Not all ingredients are listed. Please speak directly to a manager if your allergy is severe.