



**DINE  
AROUND**

## DINNER FOR TWO

### STARTER

choice of...

#### CAESAR SALAD

classically prepared tableside

#### SHRIMP COCKTAIL

brown buttered shrimp, CUT cocktail sauce, sumac shrimp chip

### ENTRÉE

choice of...

#### STRIPLOIN

8 oz Canada prime, Alberta certified angus dry aged 30 days

#### TENDERLOIN

6oz Canada AAA, blue dot reserve, Albany, PEI

or to share...

#### BONELESS RIB EYE

Canada AAA, Albany, PEI dry aged 28 days

### ENHANCEMENTS

choose 3 of the following:

#### BRUSSELS SPROUTS

fried brussels sprouts, cut bbq sauce

#### MUSHROOMS

select mushrooms, white wine, butter

#### ONION & GARLIC

caramelized onions, confit garlic, white wine & herb butter

#### HONEY GLAZED CARROTS

confit garlic, lemon brown butter

#### YUKON GOLD MASH

truffle butter & chives

#### FRITES

cut steak spice, in-house chipotle ketchup & truffle aioli

### DESSERT

to share...

#### PETIT FOURS

a selection of house made sweets

**\$120**

**(\$60 PER PERSON)**

available February, Sunday to Thursday