

## APPETIZERS

**OYSTERS ROCKEFELLER \$18**

*Creamed Spinach, Bacon,  
Brown Butter Béarnaise*

**JUMBO LUMP CRAB CAKES \$21**

*Grainy Mustard Aioli, Citrus,  
Fennel, Chives*

**ROUGIE FARMS FOIE GRAS \$26**

*Pickled Apricot, Toasted Brioche*

**STEAK TARTAR \$27**

*Quail Egg, Cornichon,  
Remoulade, Toasted Brioche*

## RAW BAR

**EAST COAST CANADIAN OYSTERS \$24**

*Half Dozen*

**JUMBO SHRIMP COCKTAIL \$26**

*Horseradish Sauce*

**RAW BAR SAMPLER**

*Alaskan King Crab, Lobster, Shrimp, East Coast Oysters*

**For Two or Four MKT**

## COAL FIRED SPECIALTIES

**DRY AGED MEATBALL \$18**

*Tomato Sugo,  
Parmigiana Reggiano*

**BONE MARROW \$18**

*Confit Tomatoes, Warm Olive Rocket Salad,  
Chimichurri, Charred Sourdough*

**MELTING BURRATA \$18**

*Heirloom Tomatoes, Pistachio Pesto,  
Rustic Bread*

**WOOD-FIRED OCTOPUS \$21**

*Salt & Herb Crusted Potato, Romesco,  
Roasted Marcona Almond*

## SOUPS

**GREEN PEA & LEEK \$12**

*Crème Fraiche, Aleppo Pepper*

**FRENCH ONION \$12**

*Caramelised Onions, Beef Broth,  
Gruyère, Brioche*

## SALADS

**COUNCIL OAK CAESAR \$16**

*Caesar Dressing, Shredded Parmesan,  
White Anchovies, Croutons*

**ICEBERG WEDGE \$16**

*Onion, Tomato, Applewood Smoked  
Bacon, Radish, Blue Cheese,  
Red Wine Vinaigrette*

**AVOCADO & CANDIED BC SALMON SALAD \$19**

*Spinach, Radish, Leafy Greens, Woolwich  
Goat Cheese, Candied Pecans  
& Sweet Onion Vinaigrette*

**CHIOGGIA BEET SALAD \$17**

*White Truffle Oil Dressing, Spring Mix, Roasted  
Pistachios, Ricotta Cheese, Blood Orange*

*Tax And Gratuity Not Included. A Suggested Gratuity Of 18% Will Be Added To Parties Of Ten And Above.  
Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Foodborne Illness.*

# AAA CANADIAN STEAKS

Provided by Slipacoff's Premium Meats, High River Farms, Alberta

**NEW YORK STRIP \$67**  
14 oz.

**FILET MIGNON \$64**  
8 oz.

**RIBEYE \$68**  
18 oz.

**LONG BONE RIBEYE  
FOR TWO \$138**  
34 oz.

**14 DAYS DRY AGED  
LAMB CHOPS \$57**

**SKIRT STEAK \$45**  
Citrus Chimichurri

## AAA DRY AGED 28 DAYS STEAKS

**BONE-IN NEW YORK STRIP \$76**  
18 oz.

**PORTERHOUSE \$95**  
24 oz.

**BONE-IN RIBEYE \$89**  
24 oz.

## SPECIALTIES

**COAL-FIRED HALIBUT \$52**  
Roasted Tomatoes & Artichoke Barigoule

**MILK FED VEAL T-BONE \$72**  
Maple Cider Glazed

**HERITAGE HALF CHICKEN \$33**  
Tomato & Fennel Salad & Natural Jus

**BOUILLABAISSE \$58**  
Lobster, Mussel, Shrimp, Halibut, Tomato,  
Saffron Shellfish Broth, Fennel Frond

**COAL-ROASTED ARCTIC CHAR \$47**  
Fennel Mostardo

**COAL-FIRED 2lb LOBSTER \$MKT**  
Confit Vine Tomatoes & Dill Béarnaise Sauce

## ADDITIONS

**GRILLED JUMBO SHRIMP \$24**  
**BLUE CRAB OSCAR \$36**  
**MAINE LOBSTER MKT**  
**KING CRAB MKT**

## SAUCES

**HORSERADISH CREAM \$6**  
**BÉARNAISE \$6**  
**BLACK TRUFFLE JUS \$6**  
**AU POIVRE \$6**

## SIDES

**GRILLED ASPARAGUS \$13**  
Brown Butter Hollandaise  
**CHARRED MUSHROOMS \$11**  
Cipollini Onion  
**GARLIC PARMESAN & TRUFFLE FRIES \$12**  
**BROCCOLINI \$9**  
**CREAMED SPINACH \$13**

**BUTTERMILK WHIPPED POTATOES \$11**  
Black Truffle Jus  
**DUCK FAT POTATO HASHBROWN \$19**  
Caviar, Horseradish, Chive, Lemon  
**POTATO AU GRATIN \$12**  
**BAKED POTATO \$9**  
Sour Cream, Cheddar, Bacon

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