

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*

AAA CANADIAN STEAKS

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

NEW YORK STRIP \$64
14 oz.

FILET MIGNON \$60
8 oz.

RIBEYE \$62
18 oz.

**LONG BONE RIBEYE
FOR TWO \$135**
34 oz.

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

SKIRT STEAK \$42
Citrus Chimichurri

AAA DRY AGED 28 DAYS STEAKS

BONE-IN NEW YORK STRIP \$70
18 oz.

PORTERHOUSE \$90
24 oz.

BONE-IN RIBEYE \$85
24 oz.

SPECIALTIES

COAL-FIRED HALIBUT \$45
Roasted Tomatoes & Artichoke Barigoule

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

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

BOUILLABAISSE \$56
Lobster, Mussel, Shrimp, Halibut, Tomato,
Saffron Shellfish Broth, Fennel Frond

COAL-ROASTED ARTIC CHAR \$42
Fennel Mostardo

COAL-FIRED 2lb LOBSTER \$55
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
Brown Butter Hollandaise

\$9

CHARRED MUSHROOMS
Cipollini Onion

\$9

GARLIC PARMESAN & TRUFFLE FRIES

\$9

BROCCOLINI

\$9

CREAMED SPINACH

\$9

**BUTTERMILK WHIPPED
POTATOES**
Black Truffle Jus

\$9

DUCK FAT POTATO HASHBROWN
Caviar, Horseradish, Chive, Lemon

\$18

POTATO AU GRATIN

\$9

BAKED POTATO
Sour Cream, Cheddar, Bacon

\$9

**Tax And Gratuity Not Included. A Suggested Gratuity Of 15% 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.**