



Cocktails

2.5 ounces

CUCUMBER STILETTO

grey goose citron - st. germain
muddled cucumber - mint

SPICED WATERMELON

tromba tequila - st. germain
watermelon purée - lime - jalapeño

NOT YOUR DADDY'S OLD FASHIONED

forty creek whisky - angostura bitters
brown sugar - vanilla

STRAWBERRY COBBLER

belvedere vodka - muddled strawberry
graham cracker crust

STK MULE

grey goose vodka - lime
green chartreuse - ginger beer

THYME BOMB

crown royal whisky - blackberry liqueur
thyme simple syrup - blackberries

PEACH PLEASSSE

hennessy vs - absolut peach
peach schnapps - strawberry purée
prosecco

APEROL SPRITZ

aperol - prosecco - club soda - orange slice

NIAGARA SOUR

lot 40 rye - iniskillin cab franc
vanilla demerara syrup - egg white

Mocktail

(non alcoholic)

DON'T MOCK ME

wtrmln wtr - cucumber juice - mint
splash of soda

Market Salads & Starters

CLASSIC CAESAR

parmigiano-reggiano - lemon black pepper emulsion
herb crouton

BLUE ICEBERG

smoked bacon - blue cheese - cherry tomato

SPICY TUNA CRISPY RICE

fried rice cake - spicy tuna tartare - pickled fresno pepper
unagi sauce - black sesame

MAPLE & BOURBON DOUBLE SMOKED BACON

apple cabbage slaw - pickled mustard seeds

TUNA TARTARE*

hass avocado - taro chips - soy-honey emulsion

CRISPY CALAMARI

basil - shishito peppers - roasted garlic & lime aioli
asian chili sauce

LIL' BRGS*

wagyu beef - special sauce - sesame seed bun

ONION RING TOWER

jalapeño bacon - sweet thai chili

BURRATA

marinated heirloom tomato - pickled red onion
basil oil - olive - crunchy sourdough

SHRIMP SCAMPI

sautéed shrimp - garlic - white wine sauce
chili flakes

Raw Bar

OYSTERS ON A HALF SHELL*

mignonette - cocktail sauce - lemon

OYSTERS ROCKEFELLER

pernod - bacon - spinach

JALAPEÑO PICKLED SHRIMP COCKTAIL

cocktail sauce - lemon

CEVICHE* - chef's daily creation

Shellfish Platters

OYSTERS* - CEVICHE* - CLAMS - MUSSELS

DUNGENESS CRAB - MAINE LOBSTER

JALAPEÑO PICKLED SHRIMP

cocktail sauce - mignonette - lemon dijonnaise

Entrées

MAPLE RUBBED SALMON*

pickled cherry tomatoes - piquillo broccolini - olive dressing

ROASTED CHICKEN

peas & beans - confit garlic - toasted mustard seed jus

BRAISED BEEF SHORT RIB

creamed potatoes - roasted pepper relish - crispy shallots
red wine glaze

HALIBUT FISH & CHIPS

beer battered halibut filet - hand cut chunky fries - coleslaw
hot yuzu tartar sauce

WAGYU CHEESEBURGER

9oz patty - double smoked bacon - aged cheddar cheese - special sauce
brioche bun - truffles fries

LOBSTER LINGUINE

tomato - lemon - garlic - creamy lobster sauce - parmesan

MUSHROOM & TRUFFLE TAGLIATELLE

pecorino - braised mushrooms - shaved black truffle

MISO GLAZED CHILEAN SEA BASS*

sautéed bok choy - ginger - crispy shallots - thai basil

ROASTED LAMB RACK*

glazed carrots - baby kale - rosemary jus

ROASTED PRIME RIB

horseradish cream - red wine jus

Sharing Sides

PARMESAN TRUFFLE FRIES

YUKON GOLD MASHED POTATOES
parmesan crust

CRISPY BRUSSELS SPROUTS

bacon - cider glaze

SAUTÉED MIXED MUSHROOMS

bacon - goat cheese

LOADED XL BAKED POTATO

SWEET CORN PUDDING

CREAMED SPINACH

ASPARAGUS

MARKET VEGETABLES

TOTS

Mac & Cheese

TRADITIONAL | BACON | LOBSTER

Desserts

BAG O' DONUTS cinnamon sugar - dulce de leche - raspberry - chocolate

CHOCOLATE CAKE chocolate ganache sauce

OREO CHEESECAKE chocolate crumble - chocolate sauce

APPLE CRUMBLE vanilla gelato - honeycomb - caramel sauce

WARM CHOCOLATE CHIP COOKIE vanilla ice cream & chocolate ganache sauce

CARROT CHEESE CAKE caramel sauce - carrot crumble

ADD COTTON CANDY CLOUD

Steaks

SMALL*

FILET 6oz

SPINALIS 8oz

MEDIUM*

FILET 10oz

EYE OF RIBEYE 10oz

NY STRIP 14oz

RIBEYE 15oz

COWGIRL BONE-IN RIBEYE 16oz

DRY-AGED BONE-IN STRIP 18oz

LARGE*

PORTERHOUSE 28oz

TOMAHAWK 35oz

WAGYU SELECTION*

AUSTRALIAN FLAT IRON 8oz

JAPANESE A5

Surf & Turf*

FILET 6oz & LOBSTER TAIL

FILET 6oz & 4 GRILLED PRAWNS

TOPPINGS

SNOW CRAB OSCAR)

LOBSTER TAIL

SHRIMP

STK ZINGY RUB

PEPPERCORN CRUSTED

JALAPEÑO ONION JAM

SIGNATURE BUTTERS

TRUFFLE • LOBSTER • WAGYU UMAMI

SAUCES (choose 1)

STK • STK BOLD • AU POIVRE

RED WINE • BÉARNAISE • HORSERADISH

CHIMICHURRI • BLUE BUTTER

*These items may be served raw and/or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness especially when you have a medical condition.
USD pricing subject to change. 18% gratuity on parties of 6 or more. 21% gratuity on parties of 10 or more

Cocktails

2.5 ounces

CUCUMBER STILETTO

grey goose citron - st. germain
muddled cucumber & mint

SPICED WATERMELON

tromba tequila - st. germain - watermelon
purée lime - jalapeño

NOT YOUR DADDY’S

OLD FASHIONED

forty creek whisky - angostura bitters
brown sugar - vanilla

STRAWBERRY COBBLER

belvedere vodka - muddled strawberry
graham cracker crust

STK MULE

grey goose vodka - lime - green chartreuse
ginger beer

THYME BOMB

crown royal whisky - blackberry liqueur
thyme simple syrup - blackberries

PEACH PLEASSSE

hennessy vs - absolut peach - peach schnapps
strawberry purée - prosecco

APEROL SPRITZ

aperol - prosecco - club soda - orange slice

NIAGARA SOUR

lot 40 rye - iniskillin cab franc
vanilla demerara syrup - egg white

Mocktail

DON’T MOCK ME *(non alcoholic)*

wtrmln wtr - cucumber juice - mint
splash of soda

Wine by the Glass 5 ounces

BUBBLES

Sparkling Rosé, 13 Kings Cellars ‘Wild Beauty’,
Niagara, Ca

Prosecco, Casa Gheller

WHITE

Chardonnay, Bella Terra, Niagara, Ca

Pinot Grigio, Inniskillin Niagara Estate, Niagara, Ca

Sauvignon Blanc, Ravine , Niagara, Ca

Riesling, 13 Kings Cellars, Niagara, Ca

Sauvignon Blanc, Torrent Bay, Motueka, Nz

ROSÉ

Rosé, Ravine, Niagara, Ca

RED

Cabernet Franc, Bella Terra, Niagara, Ca

Cabernet Sauvignon, 13 Kings Cellars ‘Royal Red’,
Niagara, Ca

Super Tuscan, Ruffino ‘Il Ducale’, Tuscany, It

Pinot Noir, Domain Bachellery, Fr

Cabernet Sauvignon, CV05, DOP Valencia, Sp

Pinot Noir, Domain Bachellery, Fr

Monastrell, DOP Murvierdo, Sp

Merlot, Jackson-Triggs Grand Reserve, Niagara, Ca

Digestives

Nonino Quintessentia Amaro

Valdavi Grappa di Moscato

Tre Soli Tre Grappa di Nebbioli, Aged 8 years “2015

SoloPerGian Grappa, Aged 10 years ‘2010

Icewine 1.5 ounces

Vidal Icewine, Inniskillin, Niagara, Ca

Cabernet Franc, Inniskillin, Niagara, Ca

.....

Beer & Seltzer

Miller Lite 341ML

MGD 355ML

Coors Light 341ML

Coors Original 341ML

Heinkein Silver 330ML

Heinkein 330ML

SOL 330ML

Peroni Nastro Azzurro 330ML

Peroni 0.0 330ML

Thornbury Apple Cider 355ML

Screaming Tunnels Amber Lager 473ML

Thornbury King Pilsner 473ML

Omnipollo Zodiaak, Stockholm IPA 473ML

Brake Beer, Tre Caratteri, Sicily, Italy 330ML

TAG Vodka Soda *(blueberry lemon, orange twist)* 473ML

Remy Martin XO Cognac

Hennessy XO Cognac

Remy Martin Louis XIII Cognac

.....