STEAK FEST MENU CRAFT YOUR PERFECT AAA STEAK

1. CHOOSE YOUR CUT

Sirloin Steak

39

A classic 8oz steak with a balanced blend of tenderness and hearty flavor.

PAIR WITH: Wyndham Estate Bin 555 Shiraz Australia 50z 9 34

Filet Mignon

PAIR WITH:

44

Exquisitely tender, 7oz center-cut steak.

PAIR WITH:Black Oak Pinot Noir
California5oz11New York Strip44

A flavourful 12oz, well-marbled steak, a fairly lean cut with a flavorful fatty top "cap."

PAIR WITH: Slow Press Cabernet Sauvignon California 5oz 11 Flank 49

8 oz cut, marinated in our house made marinade to enhance it's bold flavours.

Sinopie ChiantiTuscany5oz11

2. SIDES

All Steaks come with your choice of:

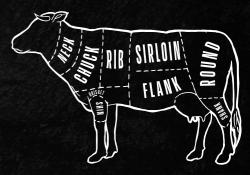
- Garlic Mashed Potatoes
- Roasted Fingerling Potatoes
- Fresh-Cut French Fries

3. STEAK TOPPINGS

All Steaks come with truffle butter at no extra charge.

- Argentinian Chimichurri sauce \$5.
- Garlic butter sautéed mushrooms \$6.
- Peppercorn and Brandy cream sauce \$6.
- Garlic butter sautéed shrimp \$8.
- Oscar-style with lump crab meat and

Béarnaise sauce \$9.





Chocolate Gift Cake

10

Choose between our White Chocolate or Double Chocolate gift cake served with crushed peppermint candy topping and a side of vanilla ice cream.

TEMPERATURE

RARE Grill-marked, cool, deep-red center.

MEDIUM-RARE Warm, red center, juicy.

MEDIUM Very warm center, rosy-pink.

MEDIUM-WELL Gently seared, somewhat pinkish center.

WELL-DONE Thoroughly seared, firm texture, no interior redness.

STERNAL DECEMBER 23

LIMITED TIME OFFER

