

SOUPS

JOSPER SMOKED TOMATO SOUP

josper smoked tomatoes, crème fraiche, parmesan crisp

9

LOBSTER BISQUE

seared scallop, caviar, tarragon + chive infused oil

15

ACCOMPANIMENTS

add your favourite seafood to compliment your steak

Sauteed Jumbo Prawns
20

Alaskan King Crab Legs
29

CLASSIC SAUCES

our custom enhancements for any steak

Shitake Peppercorn Cream Sauce
5

Stilton Butter
3

Béarnaise Sauce
5

Red Wine Demi
5

SHARED SIDES

Truffle + Parmesan Fries
10

Charred Asparagus
12

Josper Grilled Vegetables
9

Gorgonzola Mac + Cheese
12

Please inform your server if someone in your party has a food allergy. Our kitchen contains wheat, egg, dairy, soy, nuts, pork, fish & shellfish. Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.

At Atlas Steak + Fish we meticulously select and prepare only the finest ingredients. This, complemented by our dedicated service, ensures your dining experience will be a memorable one.

SALADS

THE CAESAR 13

(no tableside service)

crisp romaine, house made croutons, signature dressing

WEDGE SALAD 12

crisp baby iceberg wedges, buttermilk blue cheese dressing, josper smoked tomatoes, pancetta crisp

HOUSE SALAD 10

mixed greens, white balsamic vinaigrette, beets, daikon, carrots, almonds, tomatoes, goat cheese

STARTERS

ATLAS SIGNATURE JUMBO PRAWN COCKTAIL 20

jumbo poached prawns, house made cocktail sauce

JOSPER ROASTED MUSSELS + CLAMS 19

salt spring island mussels, manila clams, Spanish chorizo, fennel, smoked tomato bisque

BLACKENED AHI TUNA 13

blackened Ahi Tuna, cucumber ribbon, pickled ginger + carrot, Dijon mustard glaze, wonton hay, pea shoots

BRUSCHETTA 10

roma tomatoes, fresh basil, red onions, parmesan cheese

STEAKS

Choose from either the tastiest Alberta Angus Reserve or USDA Prime steak aged a minimum 40 days, and then grilled to perfection in our special Mesquite Charcoal fueled Josper oven

ALBERTA ANGUS RESERVE BEEF TENDERLOIN 32 (6 oz)

Alberta Angus Reserve Beef is a program designated for consistency and a top quality eating experience.

NEW YORK STRIP 33 (10 oz)

USDA Prime-Aged Beef is the top 2% of beef available in terms of tenderness, marbling and flavour

COWBOY RIB STEAK 65 (16 oz)

An outstanding example of USDA Prime at its best. Well marbled for peak flavor, delicious and juicy.

PRIME RIB

100% Alberta Angus Reserve Prime Rib - Slow roasted to perfection and served with roasted potatoes, seasonal vegetables, Yorkshire pudding and house made red wine jus.

Atlas chili rubbed prime rib - 8oz house cut: **34** | 12oz Gentleman's cut: **42**

CHICKEN

JOSPER ROASTED CHICKEN BREAST 30

double breasted organic chicken, bourguignon sauce, seasonal vegetables, roasted potatoes

SEAFOOD

All our seafood is delivered to our kitchen daily and only the absolute freshest, exceptional quality fish and shellfish are selected.

ARCTIC CHAR 27

Red pepper + balsamic relish, whipped brie potatoes

JOSPER GRILLED SALMON STEAK 28

Warm potato salad, chimichurri sauce

Development Chef: Matt Graydon