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

**SHARED SIDES**

**Truffle + Parmesan Fries 10**

**Charred Asparagus 12**

**Jasper 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.

**CHICKEN**

**JOSPER ROASTED CHICKEN BREAST 30**  
double breast 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