



ATLAS Steak + Fish is a flirtatious and modern twist on the iconic North American steakhouse. Sip and savour in our warm and casually elegant ambiance as we serve you with our stylish approach to hospitality and remarkable cuisine. Selecting the finest ingredients, exploring global flavours, showcasing unique cooking techniques, and engaging table-side service are all elements that speak to our commitment in crafting a truly distinctive dining experience.

SALADS

PREPARED TABLESIDE

CAESAR SALAD 13 *Priced per person*

heart of romaine, parmegiano-reggiano, traditional dressing

BABY KALE + SPINACH SALAD 13 *Priced per person*

warm bacon + mustard vinaigrette, shiitake mushroom

WEDGE SALAD 12

iceberg, blue cheese buttermilk dressing, smoked tomato, pancetta

HOUSE SALAD 10

organic greens, white balsamic vinaigrette, beets, daikon, carrot almonds, tomatoes, goat cheese

STARTERS

PRAWN COCKTAIL 20

poached jumbo prawns, gin cocktail sauce

SALT SPRING ISLAND MUSSELS + CLAMS 19

salt spring island mussels, manila clams, fennel, smoked tomato, chorizo sausage

STEAK TARTAR 17

hand minced tenderloin, miso mustard, pickled daikon quail's egg, gnocco fritto

MONTEREY BAY CALAMARI 15

san marzano tomato, mediterranean olives, aioli crostini

AHI TUNA POKE 15

pickled cucumber, carrot, edamame, wonton crisp

BRUSCHETTA 10

roma tomatoes, fresh basil, red onions, parmesan cheese

CHARCUTERIE + CHEESES 25

selection of cured meats, local + imported cheeses, gnocco fritto, cranberry port jelly, pecans

SOUPS

JOSPER SMOKED TOMATO BISQUE

crème fraîche, parmesan crisp
9

LOBSTER BISQUE

seared scallop, roe
15

SEASONAL OYSTERS

server has today's selection
4 each or 40/doz

ATLAS CHILLED SEAFOOD TOWER

84

for two

atlantic lobster tail, chilled king crab legs, seasonal oysters, mussels, poached jumbo prawns, gin cocktail sauce, champagne vinegar mignonette

ACCOMPANIMENTS

Grilled Atlantic Lobster Tail
22

Garlic Jumbo Prawns
20

Pan Seared Sea Scallops
20

Alaskan King Crab Legs
29

Tempura Softshell Crab
10

CLASSIC SAUCES

Béarnaise
5

Red Wine Demi Glace
5

Shiitake Mushroom
Peppercorn Cream
5

Café de Paris Butter
3

SHARED SIDES

Josper Roasted Vegetables
9

Whipped Brie
Mashed Potato
10

Blue Cheese Gnocchi
12

Truffle + Parmesan Fries
10

Roasted Wild Mushrooms
11

Charred Asparagus
12

Gorgonzola Mac + Cheese
12

STEAKS

Only the top percentage of Alberta Angus Reserve Beef and U.S.D.A Prime make the ATLAS cut and are selected for our dishes. Sourcing from North America's top producers, we seek out the ultimate commitment to quality and stewardship to ensure the best in marbling, tenderness, and flavour. Our steaks are hand-butchered from the top breeds, hand-selected, and aged before being prepared in our mesquite-fired Josper oven.

BEEF TENDERLOIN - ALBERTA ANGUS RESERVE

32 (6 oz) | **42** (9 oz) | **54** (12 oz)

OSCAR TOPPING ADD 18

dungeness crab, grilled asparagus, béarnaise

NEW YORK STRIPLOIN

33 (10 oz) USDA Prime | **42** (14 oz) Alberta angus reserve

CHILI RUBBED COWBOY RIB STEAK

65 (16 oz) USDA Prime

DOUBLE R RANCH TOMAHAWK STEAK

Family owned since 1968, Snake River Farms and Double R Ranch source cattle from Nicola Valley in British Columbia, hand-sorting the best product so we can provide our guests with exceptional ranch-to-table beef.

120 (48 oz)
for two

MAINS

TOMAHAWK PORK CHOP 37

snake river farms kurobuta pork chop, smoked pork belly + apple relish, warm potato salad

BROME LAKE DUCK BREAST 34

five spice, pan roasted sweet potato, apple slaw

SPICY LOBSTER SPAGHETTINI 34

roasted tomato, fresno chilies, salt spring mussels

JOSPER SMOKED CHICKEN BREAST 30

free run chicken breast, shiitake peppercorn sauce, roasted potatoes

WILD MUSHROOM RISOTTO 22

truffle oil, chives, parmesan crisp

GRILLED LAMB SIRLOIN 32

warm potato salad, chimichurri sauce, café de paris butter

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.

FISH

At ATLAS steak + fish only the freshest top-catch fish and shellfish are selected, then prepared to ensure the highest quality

SEAFOOD MIXED GRILL 76 FOR TWO

grilled lobster tail, alaskan king crab, monterey bay calamari, tempura soft shell crab, jumbo prawns

JOSPER GRILLED SALMON STEAK 28

warm potato salad, chimichurri sauce

WEST COAST BOUILLABAISSE 30

black tiger prawn, mussels, clams, salmon, rock fish, san marzano & lobster broth, baguette with sauce rouille

TUNA PROVENCAL 25

josper grilled ahi tuna, mediterranean olives, tomato, zucchini, capers, fresh herbs, baby roast potatoes, potato hay

SEAFOOD RISOTTO 35

jumbo prawns, calamari, manila clams, salt spring mussels, dungeness crab, daikon slaw

DESSERTS

BAKED ALASKA (FLAMBE TABLESIDE) 17

raspberry coconut ice cream, lemon sorbet, orange vanilla cake, italian meringue

APPLE GALETTE 10

rosemary ice cream, bourbon maple caramel sauce, candied pecans

VIETNAMESE COFFEE PARFAIT 10

espresso chocolate mousse, dark chocolate brownie, coffee jelly, condensed milk ice cream, coconut biscotti, cocoa nibs, bailey's irish cream

VANILLA CHEESECAKE 10

dolce de leche, brown sugar shortbread, raspberry gel, candied orange zest

SALTED CARAMEL CREME BRULEE 10

baked sous-vide, chocolate dipped biscotti

FROZEN TRIO 10

house made sorbet, ice cream, gelato

CHEESE PLATTER 17

gnocco fritto, fig