

*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

*minimum 2 people*

#### CAESAR SALAD 14

heart of romaine, parmegiano-reggiano, traditional dressing

#### BABY KALE + SPINACH SALAD 14

warm bacon + mustard vinaigrette, shiitake mushroom

#### WEDGE SALAD 13

iceberg, blue cheese buttermilk dressing, smoked tomato, pancetta

#### HOUSE SALAD 11

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 21

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

#### STEAK TARTAR 17

hand minced tenderloin, miso mustard, pickled daikon quails egg, gnocco fritto

#### MONTEREY BAY CALAMARI 15

san marzano tomato, mediterranean olives, aioli crostini

#### AHI TUNA POKE 16

pickled cucumber, carrot, edamame, wonton crisp

#### BRUSCHETTA 10

roma tomatoes, fresh basil, red onions, parmesan cheese

#### CHARCUTERIE + CHEESES 26

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

88

*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  
23

Garlic Jumbo Prawns  
20

Pan Seared Sea Scallops  
20

Alaskan King Crab Legs  
29

Tempura Softshell Crab  
10

## CLASSIC SAUCES

Béarnaise  
4

Red Wine Demi Glace  
4

Shiitake Mushroom  
Peppercorn Cream  
4

Café de Paris Butter  
4

## 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  
13

Gorgonzola Mac + Cheese  
12

## STEAKS

*Only Certified Angus Beef and USDA 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 and aged a minimum of 40 days before being prepared in our mesquite-fired Josper oven.*

### BEEF TENDERLOIN - CERTIFIED ANGUS RESERVE

**35** (6 oz) | **45** (9 oz) | **56** (12 oz)

### OSCAR TOPPING ADD 18

dungeness crab, grilled asparagus, béarnaise

### NEW YORK STRIPLOIN

**37** (10 oz) USDA Prime | **46** (14 oz) Alberta Angus Beef

### CHILI RUBBED COWBOY RIB STEAK

**65** (16 oz) Certified Angus Beef

### USDA PRIME CERTIFIED ANGUS BEEF TOMAHAWK STEAK

*Our 48 oz bone-in USDA PRIME Certified Angus Beef tomahawk steak is hand-butchered, aged for a minimum of 40 days, and grilled to perfection in our mesquite-fired Josper oven.*

**120** (48 oz)

## MAINS

### TOMAHAWK PORK CHOP 37

sakura farms 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

rossdown farms chicken breast, shiitake peppercorn sauce, roasted potatoes

### WILD MUSHROOM RISOTTO 23

truffle oil, chives, parmesan crisp

### GRILLED LAMB SIRLOIN 33

australian lamb, 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 FOR TWO 78**

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 tomato + lobster broth, baguette with sauce rouille

### **TUNA PROVENCAL 27**

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

### **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