



**PREPARED  
TABLESIDE**  
price per guest.  
min. 2

**SALADS**

**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 TARTARE - 17**  
hand minced tenderloin, miso mustard, pickled daikon, quails egg, gnocco fritto

**JOSPER GRILLED CALAMARI - 16**  
san marzano tomato, mediterranean olives, aioli crostini

**AHI TUNA POKE - 16**  
pickled cucumber, carrot, edamame, wonton crisp

**BRÛLÉE GOAT CHEESE BRUSCHETTA - 13**  
fresh tomato, caramelized garlic, balsamic vinegar pearls, basil aioli, toasted filone crostini

**CHARCUTERIE + CHEESE - 26**  
selection of cured meats, local + imported cheeses, gnocco fritto, cranberry port jelly, pecans

**SEASONAL OYSTERS - 40/doz or 24/half doz**  
today's selection, champagne vinegar mignonette

**OYSTERS ROCKEFELLER - 18**  
4 oysters baked with fresh spinach, reggiano-parmesan, buttered crumb, bearnaise

**SOUPS**

**JOSPER SMOKED TOMATO BISQUE - 9**  
crème fraîche, parmesan crisp

**LOBSTER BISQUE - 15**  
seared scallop, caviar

**ATLAS  
SEAFOOD TOWER**  
for two  
**88**  
atlantic lobster tail,  
chilled king crab legs,  
seasonal oysters,  
mussels, poached jumbo  
prawns, gin cocktail  
sauce,  
champagne vinegar  
mignonette  
served chilled

**ADD A LITTLE SPARKLE**

**Veuve Clicquot  
Ponsardin Champagne  
Brut - 120**

**Piper-Heidsieck  
Champagne Cuvée  
Brut - 135**

**Dom Perignon  
Champagne - 369**

Please inform your server if someone in your party has a food allergy. Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.

*Sourcing beef 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 Jospier oven.*

*Only Certified Angus Beef and USDA Prime make the ATLAS cut and are selected for our dishes.*

#### ACCOMPANIMENTS

Grilled Atlantic Lobster Tail - 23

Garlic Jumbo Prawns - 20

Pan Seared Sea Scallops - 20

Alaskan King Crab Legs - 29

Tempura Softshell Crab - 19

#### CLASSIC SAUCES

Béarnaise - 4

Red Wine Demi Glace - 4

Shiitake Mushroom Peppercorn Cream - 4

Café de Paris Butter - 4

#### SHARED SIDES

Jospier 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

##### 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) USDA Prime

##### USDA PRIME CERTIFIED ANGUS BEEF TOMAHAWK STEAK

48 oz bone-in USDA Prime tomahawk steak is hand-butchered, aged for a minimum of 40 days, and grilled to perfection in our mesquite-fired jospier oven. madagascar green peppercorn sauce presented tableside.

130 (48 oz)

#### ENTREES

##### TOMAHAWK PORK CHOP - 37

sakura farms pork chop, smoked pork belly + apple relish, warm potato salad

##### CRISPY CONFIT DUCK LEG WITH SEARED FOIE GRAS - 34

brome lake duck, white bean, chorizo sausage, spring vegetable

##### JOSPIER SMOKED CHICKEN BREAST - 30

rossdown farms chicken breast, shiitake peppercorn sauce, roasted potatoes

##### WILD MUSHROOM RISOTTO - 23

king oyster, crimini, oyster & shimeji mushrooms, truffle oil, chives, parmesan crisp

##### GRILLED LAMB SIRLOIN - 33

australian lamb, warm potato salad, chimichurri sauce, café de paris butter

##### ALBERTA ANGUS RESERVE PRIME RIB

available on select nights.

slow roasted, served with potato puree, fresh horseradish, yorkshire pudding, creamed kale & spinach, red wine jus

34 house cut (8 oz) | 42 gentleman's cut (12 oz)

Please inform your server if someone in your party has a food allergy.

## FISH

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

**JOSPER GRILLED SALMON STEAK - 28**  
warm potato salad, chimichurri sauce

**BAY AREA CIOPPINO - 30**  
dungeness crab legs, black tiger prawn, mussels, clams, salmon, white fish, san marzano tomato & fennel broth, basil crostini

**SPICY LOBSTER SPAGHETTINI - 34**  
roasted tomato, fresno chillies, salt spring mussels

**TUNA PROVENCAL - 27**  
josper grilled ahi tuna, mediterranean olives, tomato, baby roast potatoes, capers, fresh herbs, zucchini, potato hay

**LINGUINI VONGOLE - 26**  
fresh manila clams, white wine, herbs, butter toasted bread crumbs

**SEAFOOD MIXED GRILL FOR TWO - 88**  
grilled lobster tail, alaskan king crab, grilled calamari, jumbo tiger prawns, tempura soft shell crab

## DESSERTS

**CHEESECAKE 10**  
berry salad, chocolate shavings, oreo crumbs, biscotti croutons

**SALTED CARAMEL CRÈME BRÛLÉE 10**  
baked sous-vide, chocolate dipped biscotti

**FROZEN TRIO 10**  
house made sorbet, ice cream, gelato

**CHOCOLATE TORTE GANACHE 10**  
candied orange dust, whipped cream, fresh berries

**CHEESE BOARD 17**  
gnocco fritto, cranberry compote

**BAKED ALASKA (FLAMBÉ TABLESIDE) 18**  
raspberry coconut ice cream, lemon sorbet, orange vanilla cake, italian meringue