CAESAR SALAD - 15
heart of romaine, parmegiano-reggiano, traditional dressing

WEDGE SALAD - 14
iceberg, blue cheese buttermilk dressing, smoked tomato, pancetta

HOUSE SALAD - 12
organic greens, white balsamic vinaigrette, beets, daikon, carrot, almonds, tomatoes, goat cheese

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

PRAWN COCKTAIL - 20
poached jumbo prawns, gin cocktail sauce

SALT SPRING ISLAND MUSSELS + CLAMS - 22
salt spring island mussels, manila clams, fennel, smoked tomato, chorizo sausage

JOSPER GRILLED CALAMARI - 18
san marzano tomato, mediterranean olives, aioli crostini

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

BRÛLÉE GOAT CHEESE BRUSCHETTA - 14
fresh tomato, caramelized garlic, balsamic vinegar pearls, basil aioli, toasted filone crostini

CHARCUTERIE + CHEESE - 29
selection of cured meats, local + imported cheeses, gnocco fritto, cranberry port jelly, pecans

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

JOSPER SMOKED TOMATO BISQUE - 10
crème fraîche, parmesan crisp

LOBSTER BISQUE - 15
seared scallop, caviar

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

**BEEF TENDERLOIN - CERTIFIED ANGUS RESERVE**
38 (6 oz) | 48 (9 oz) | 59 (12 oz)
+ OSCAR TOPPING ADD 19
dungeness crab, grilled asparagus, béarnaise

**NEW YORK STRIPLOIN**
41 (10 oz) USDA Prime | 49 (14 oz) Alberta Angus Beef

**CHILI RUBBED COWBOY RIB STEAK**
68 (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 Josper oven. madagascar green peppercorn sauce presented tableside.
130 (48 oz)

**TOMAHAWK PORK CHOP - 39**
14oz sakura farms pork chop, smoked pork belly + apple relish, warm potato salad

**JOSPER SMOKED CHICKEN BREAST - 32**
rossdown farms chicken breast, shiitake peppercorn sauce, roasted potatoes

**WILD MUSHROOM RISOTTO - 26**
king oyster, crimini, oyster & shimeji mushrooms, truffle oil, chives, parmesan crisp

**GRILLED LAMB SIRLOIN - 34**
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
36 house cut (8 oz) | 44 gentleman’s cut (12 oz)

**ATLAS BURGER - 24**
house ground beef patty, brioche bun, aged cheddar, smoked bacon, garlic aioli, iceberg, vine ripened tomato, caramelized onion, served with truffle & parmesan fries

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**ACCOMPANIMENTS**

Grilled Atlantic Lobster Tail - 24
Garlic Jumbo Prawns - 22
Pan Seared Sea Scallops - 22
Alaskan King Crab Legs - 30
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**
Josper Roasted Vegetables - 11
Whipped Brie Mashed Potato - 11
Truffle + Parmesan Fries - 11
Roasted Wild Mushrooms - 11
Charred Asparagus - 13
Gorgonzola Mac + Cheese - 13

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*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 Josper oven.

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

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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 - 29
warm potato salad, chimichurri sauce

Spicy Lobster Spaghetti - 35
roasted tomato, fresno chilies, salt spring mussels

Tuna Provencal - 31
Josper grilled ahi tuna, mediterranean olives, tomato, baby roast potatoes, capers, fresh herbs, zucchini, potato hay

Linguini Vongole - 28
fresh manila clams, white wine, herbs, butter toasted bread crumbs

Seafood Mixed Grill for Two - 89
grilled lobster tail, alaskan king crab, grilled calamari, jumbo tiger prawns, tempura soft shell crab

DESSERTS

Cheesecake - 12
berry salad, chocolate shavings, oreo crumbs, biscotti croutons

Salted Caramel Crème Brûlée - 12
baked sous-vide, chocolate dipped biscotti

Chocolate Torte Ganache - 12
candied orange dust, whipped cream, fresh berries

Baked Alaska (Flambé Tableside) - 18
raspberry coconut ice cream, lemon sorbet, orange vanilla cake, italian meringue

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