



**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 + CHEESES - 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 BEEF®

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

+ OSCAR TOPPING ADD 18

dungeness crab, grilled asparagus, béarnaise

NEW YORK STRIPLOIN - USDA PRIME

37 (10 oz) USDA Prime | 46 (14 oz)

CHILI RUBBED COWBOY RIB STEAK

65 (16 oz) Certified Angus Beef®

CERTIFIED ANGUS BEEF® TOMAHAWK STEAK

48 oz bone-in Certified Angus Beef® 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

JOSPER 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

CERTIFIED ANGUS BEEF® 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)

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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 - 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 chilies, 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

VIETNAMESE COFFEE PARFAIT - 10
espresso chocolate mousse, dark chocolate brownie, coffee jelly, condensed milk ice cream, coconut biscotti

VANILLA CHEESECAKE - 10
dulce de leche, brown sugar shortbread, raspberry gel, candied orange zest

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

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

CHEESE BOARD - 17
gnocco fritto, cranberry compote

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