

SALADS

CAESAR SALAD 14

heart of romaine, parmegiano-reggiano, traditional dressing

BABY KALE + SPINACH SALAD 14

warm bacon + mustard vinaigrette, shiitake mushrooms

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

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**

SOUPS

JOSPER SMOKED TOMATO BISQUE - 9

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, or eggs may increase your risk of foodborne illness.

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

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

CHILI RUBBED COWBOY RIB STEAK

65 (16 oz) USDA Prime

USDA CERTIFIED ANGUS BEEF TOMAHAWK STEAK

48 oz bone-in tomahawk steak is hand-butchered, aged for a minimum of 40 days, and grilled to perfection in our mesquite-fired josper oven, served with our house-made peppercorn sauce
130 (48 oz)

ENTREÉS

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

brohm 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 & shemenji mushrooms, truffle oil, chives, parmesan crisp

GRILLED LAMB SIRLOIN - 33

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

ALBERTA 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

DESSERT

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

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 Jospet 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

Jospet 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

BUBBLES

STELLER'S JAY BRUT - Okanagan Valley, BC, CA

6oz 9oz btl
11 55

ROSÉ

KIM CRAWFORD ROSÉ - Hawke's Bay, North Island, NZ

13 20 58

WHITE

NK'MIP CELLARS CHARDONNAY QWAM QWNT - Okanagan Valley, BC, CA

13 19 52

SUMAC RIDGE SAUVIGNON BLANC PRIVATE RESERVE

- Okanagan Valley, BC, CA

11 15 38

KENDALL-JACKSON CHARDONNAY VINTNER'S RESERVE - California, US

15 24 60

INNISKILLIN PINOT GRIGIO - Okanagan Valley, BC, CA

10 14 42

KIM CRAWFORD SAUVIGNON BLANC - Marlborough, South Island, NZ

14 22 59

RED

ANGUS WINES CABERNET SAUVIGNON - THE BULL - Victoria, South Australia 14 18 55

RAVENSWOOD ZINFANDEL OLD - VINE VINTNERS BLEND - California, US 11 15 42

BLACK SAGE VINEYARD CABERNET FRANC - Okanagan Valley, BC, CA 16 22 62

CATENA ZAPATA MALBEC - Mendoza, Argentina 16 23 62

INNISKILLIN CABERNET SAUVIGNON - Okanagan Valley, BC, CA 11 15 42

RUFFINO CHIANTI CLASSICO - Tuscany, Italy 10 14 38

CHÂTEAU DE COURTEILLAC - Bordeaux, France 11 15 42

* Our full Wine List is available upon request

The safety of our staff & guests is our number one priority. If you have any questions or concerns, please ask to speak to one of our managers. For a full overview on our commitment to safety, please visit: atlassteakandfish.com

COCKTAILS

ATLAS NEGRONI

The Atlas spin on the classic Negroni. Gordons Gin, Campari, and Sweet Vermouth, finished with a house Jospet Smoked orange.

SINGLE DOUBLE
12^{3/4}

EL DIABLO

Fresh Sauza silver tequila, rich blackberry liqueur and sharp carbonated ginger ale.

8 12^{3/4}

CIAO BELLA

Playful flavours of bitter orange, dry gin, sweet vermouth and tart grapefruit.

12^{3/4}

ANEJO OLD FASHIONED

Hornitos Black Barrl Anejo Tequila gives flavours of whisky charred tequila with dark aromatics, touch of sweet agave and finished with flamed wam orange zest.

12^{3/4}

ZEN CUCUMBER

Cool and refreshing, sake enveloped with cucumber and carbonation.

8 12^{3/4}

IMPERIAL PEAR

Light flavours of pear, sake, vodka and a fizz with soda.

8 12^{3/4}

ATLAS CAESAR

Ligh heat with a touch of fresh horseradish, codka and premium thick small batch caesar mix.

8 12^{3/4}

FROZEN HOUND

Crisp and tart grapefruit granita, smooth vodka, hint or orange and a touch of agave.

12^{3/4}

AGUA DE VALENCIA

Cool and refreshing, dry English gin, fine orange liqueur with a touch of orange.

8 12^{3/4}

RITZ FLAMME

Tall and elegant, this sparkling cocktail features fine cognac, orange liqueur, orange citrus with a Jospet smoked orange wheel.

12^{3/4}

DRAFT BEER

GOOSE ISLAND IPA - Chicago, Illinois, US

7^{1/4}

HOEGAARDEN - Hoegaarden, Belgium

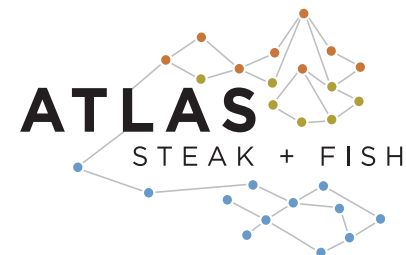
9^{1/2}

STANLEY PARK WINDSTORM WEST COAST PALE ALE - Delta, CA

7^{1/4}

STELLA ARTOIS - Leuven, Belgium

8^{1/4}



atlassteakandfish.com