

\$60

APPETIZERS choice of one

JOSPER SMOKED POTATO CHOWDER

potato vermicelli, sweet corn

STEAKHOUSE GREENS

organic greens, grape tomato, cucumber, golden sultanas, manchego cheese, toasted hazelnut

MAINS choice of one

CERTIFIED ANGUS BEEF TENDERLOIN (6oz)

served with warm potato salad, chimichurri sauce + seasonal vegetables

JOSPER GRILLED SALMON

served with warm potato salad, chimichurri sauce + seasonal vegetables

JOSPER SMOKED CHICKEN BREAST

rosdown farms chicken breast, shiitake peppercorn sauce, roasted potatoes

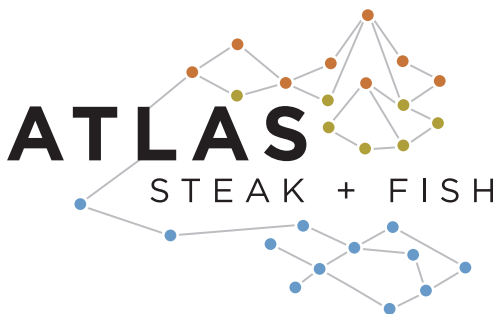
WILD MUSHROOM + TRUFFLE RISOTTO

truffled cheddar crisp, lemon aioli, shaved black truffle

DESSERTS

STRAWBERRY RHUBARB PAVLOVA CHEESECAKE

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.



\$70

APPETIZERS choice of one

LOBSTER BISQUE

tarragon + chive infused oil

CAESAR SALAD

heart of romaine, parmegiano-reggiano, traditional dressing

MAINS choice of one

CERTIFIED ANGUS BEEF TENDERLOIN (6oz)

served with warm potato salad, chimichurri sauce + seasonal vegetables

JOSPER GRILLED SALMON

served with warm potato salad, chimichurri sauce + seasonal vegetables

SPICY LOBSTER & SHRIMP SPAGHETTINI

1/2 atlantic lobster tail, sauteed red shrimp, salt spring mussels, roasted tomato, fresno chili

JOSPER SMOKED CHICKEN BREAST

rossdown farms chicken breast, shiitake peppercorn sauce, roasted potatoes

WILD MUSHROOM + TRUFFLE RISOTTO

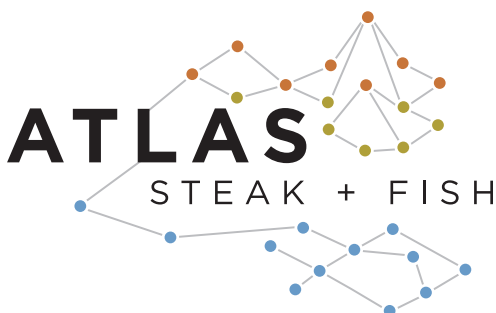
truffled cheddar crisp, lemon aioli, shaved black truffle

DESSERTS choice of one

SALTED CARAMEL CREME BRULEE

**STRAWBERRY RHUBARB PAVLOVA
CHEESECAKE**

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\$90

SOCIAL COURSE

CHARCUTERIE + CHEESE

selection of cured meats, local + imported cheeses, gnocco fritto, pecans

APPETIZERS choice of one

JOSPER SMOKED POTATO CHOWDER

potato vermicelli, sweet corn

STEAKHOUSE GREENS

organic greens, grape tomato, cucumber, golden sultanas, manchego cheese, toasted hazelnut

MAINS choice of one

CERTIFIED ANGUS BEEF TENDERLOIN (6oz)

served with warm potato salad, chimichurri sauce + seasonal vegetables

JOSPER GRILLED SALMON

served with warm potato salad, chimichurri sauce + seasonal vegetables

JOSPER SMOKED CHICKEN BREAST

rossdown farms chicken breast, shiitake peppercorn sauce, roasted potatoes

JOSPER SMOKED BROME LAKE DUCK BREAST

braised red cabbage, dark cherry brown butter, duck fat popover

WILD MUSHROOM + TRUFFLE RISOTTO

truffled cheddar crisp, lemon aioli, shaved black truffle

DESSERTS choice of one

CHOCOLATE PEANUT BUTTER MARQUIS BAR

SALTED CARAMEL CREME BRULEE

STRAWBERRY RHUBARB PAVLOVA CHEESECAKE

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