



SNACKS

TRUFFLE POPCORN TRUFFLE, GRANA PADANO	\$8
PARMESAN FRIES FRESH HOUSE-CUT FRIES, PARMESAN CHEESE ADD TRUFFLE OIL \$5	\$9
CRISPY RICE CAKES [RAW] ATLANTIC SALMON, GUACAMOLE, SUSHI GINGER, SESAME SEEDS	\$13

SMALL PLATES

MUSHROOM SALAD [V,D] MIXED MUSHROOMS, HOUSE-MADE CROUTONS, GREEN GODDESS DRESSING ADD GRILLED CHICKEN \$8 ADD GRILLED PRAWNS	\$17	\$10
CAESAR SALAD ROMAINE, HOUSE-MADE CROUTONS, BEEF JERKY ADD GRILLED CHICKEN \$8 ADD GRILLED PRAWNS	\$16	\$10
CHARRED BROCCOLINI [V,GF,N] PINEAPPLE VINAIGRETTE, CANDIED WALNUTS, PICKLED ONIONS ADD GRILLED CHICKEN \$8 ADD GRILLED PRAWNS	\$13	\$10
BURRATA SALAD [GF,N] HEIRLOOM TOMATOES, ROASTED PINE NUTS, STRAWBERRIES, PROSCIUTTO	\$21	
AHI TUNA TARTARE [RAW] PONZU, MANGO, SESAME SEEDS	\$17	

LOBSTER ROLL [S] ATLANTIC LOBSTER, DILL AIOLI, CHIVES	\$21
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WAGYU BEEF CARPACCIO [D,N,RAW] GARLIC OIL, PICKLED ONIONS, MUSHROOMS, CHIMI AIOLI, PEANUTS	\$21
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PRAWN CEVICHE [GF] GRAPEFRUIT, TOMATO, SERRANO CHILIES	\$18
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CHICKEN KARAAGE HOUSE-BREADED CHICKEN, SESAME, GOCHUJANG AIOLI	\$17
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SAMBAL PRAWNS FENNEL, PEA SHOOT, SAMBAL CREAM	\$18
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STEAK TARTARE [GF,RAW] AAA ALBERTA BEEF, DIJON MUSTARD, CAPERS, FRESH FARMED EGG YOLK	\$22
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LARGE PLATES

SWEET POTATO SPAGHETTI [V,GF] CHARRED BROCCOLINI, PEANUT SAUCE, SPICY PEANUTS	\$18
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FETTUCINE SAUTEED MUSHROOMS, GRILLED CHICKEN, TRUFFLE & LEMON CREAM SAUCE	\$24
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RIGATONI BRAISED AAA ALBERTA BEEF, GOUDA, SPICY RED SAUCE	\$26
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LOBSTER MAC'N'CHEESE [S] CUBAN LOBSTER, CAVATAPPI, CREAMY MAC SAUCE, CRUMBLE	\$37
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MISTER M. CHEESE BURGER ALBERTA WAGYU BEEF, CARAMELIZED ONIONS, DIJON MAYO, BACON, FRESHLY-CUT FRIES	\$24
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12oz RIBEYE [GF] COFFEE CRUSTED, CHIMICHURRI, SEASONAL VEGETABLES, DEMI GLAZE	\$54
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12oz NY STRIPLOIN [GF] CHIMICHURRI, COMPOUND BUTTER, CREAMY GARLIC MASHED POTATOES	\$58
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32oz TOMAHAWK [GF] COFFEE CRUSTED, CHIMICHURRI, SEASONAL VEGETABLES, DEMI GLAZE	M/P
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SALMON [GF] CREAMY GARLIC MASHED POTATOES, MANGO SALSA, GRILLED VEGETABLES	\$34
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HALF CHICKEN [GF] 24HRS MARINATED AUTHENTIC JAMAICAN JERK SERVED WITH HOUSE SALAD AND CHICKEN JUS	\$32
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SIDE DISHES

CREAMY GARLIC MASHED POTATOES [D] FRESH AND FLUFFY MASHED POTATOES, CONFIT GARLIC, CHIVES	\$8
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HOUSE SALAD MIX GREENS, TOMATOES, WITH A PINEAPPLE VINEGREATTE DRESSING	\$8
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CAESAR SALAD ROMAINE, HOUSE-MADE CROUTONS, BEEF JERKY	\$9
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SEASONAL VEGETABLES A SEASONAL MIX OF GRILLED, ROASTED AND STEAMED VEGETABLES	\$8
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DESSERTS

TRES LECHES THREE MILK SPONGE CAKE, PINEAPPLE COMPOTE	\$13
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HONEY SEMIFREDDO LEMON CRUMBLE, WARM LEMON CARAMEL SAUCE	\$13
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ULTIMATE CHOCOLATE UTOPIA CAKE DARK CHOCOLATE MULTI-LAYERED CAKE WRAPPED IN CHOCOLATE FUDGE ICING	\$14
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VEGAN DECADENCE CAKE [V,GF] PLANT-BASED INGREDIENTS, COCOA, RICH CHOCOLATE GLAZE	\$12
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CHAMPAGNE CHEESECAKE VANILLA CHEESECAKE, CHAMPAGNE MOUSSE	\$12
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TURTLE CHEESECAKE [GF] CANDIED PECAN, WHITE FOND, BROWNIE CUBES, CHOCOLATE AND CARAMEL	\$13
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SORBET [GF] ROTATING FLAVOURS MADE IN-HOUSE	\$10
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MISTER M. DESSERT PLATTER EXQUISITE SELECTION OF SWEET TREATS THAT SATISFY YOUR CRAVINGS. FOR THE UNSTOPPABLE ONES, WHO DON'T RESIST THE TEMPTATIONS. INDULGE IN A SHOWSTOPPER EXPERIENCE	\$75
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V - VEGETARIAN / D - CONTAINS DAIRY /
GF - GLUTEN FREE / S - CONTAINS SHELLFISH /
N - CONTAINS NUTS / RAW - CONTAINS RAW MEAT
NOTE - THE MENU ITEMS MAY CONTAIN
RAW INGREDIENTS

PLEASE, INFORM YOUR SERVER ABOUT ALLERGIES,
DIETARY PREFERENCES, AND ASK FOR POSSIBLE
AMENDMENTS OR SUBSTITUTIONS.
AN AUTO-GRATUITY OF 20% WILL BE APPLIED TO ANY
PARTY OF 6 GUESTS OR MORE.