

SIDECUT

GROUP MENU | \$195 PER PERSON

18% GRATUITY & 5% TAX

Caramelized Onion & Rosemary Potato Bread
maple butter

TO START

Baby Gem Caesar
Grana Padano, anchovy, egg, garlic crouton

Or

Truffle Burrata
chanterelle, porcini, arugula

Or

Canadian Seafood Chowder
clams, scallops, shrimp, grilled potato bread

MAIN

Grilled Beef Tenderloin 6oz
Canada Prime, Highriver, Alberta - 980 km

Or

Miso Glazed Cod 6oz
red miso glaze, pickled ginger, momiji oroshi and ponzu emulsion

Or

Grilled Beef Ribeye 12oz
Canada Prime, Highriver, Alberta - 980 km

Or

Wild Mushroom Risotto
carnaroli rice, Grana Padano, porcini, parmesan crisps

SIDES SERVED FAMILY STYLE

Potato Purée, Confit Garlic
Rigatoni 'Mac & Cheese', Buttered Crumbs
Broccolini, Chili-Garlic Butter
Sautéed Mushrooms, Sherry

DESSERT

Ginger Cranberry Financier
lemon cream, almond crumble, ginger ice cream, cranberry gel

Or

Decadent Chocolate Cake
*dark chocolate mousse, chocolate sponge,
Nutella ice cream, passion fruit gel.*

Share Your Dining Experience
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SIDECUT

GROUP MENU | \$185 PER PERSON

18% GRATUITY & 5% TAX

Caramelized Onion & Rosemary Potato Bread

maple butter

TO START

Canadian Seafood Chowder

clams, scallops, shrimp, grilled potato bread

Or

Truffle Burrata

chanterelle, porcini, arugula

MAIN

Grilled Beef Tenderloin 6oz

Canada Prime, Highriver, Alberta - 980 km

Or

Miso Glazed Cod 6oz

red miso glaze, pickled ginger, momiji oroshi and ponzu emulsion

Or

Wild Mushroom Risotto

carnaroli rice, Grana Padano, porcini, parmesan crisps

SIDES SERVED FAMILY STYLE

Potato Purée, Confit Garlic

Broccolini, Chili-Garlic Butter

Sautéed Mushrooms, Sherry

Roasted Cauliflower, Jalapeño Dressing

DESSERT

Classic Basque Cheesecake

citrus salad, caramelized pistachio, honey tuile

Or

Strawberry Almond Tart

oat and almond crust, vanilla Greek yogurt,

Share Your Dining Experience

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SIDECUT

GROUP MENU | \$155 PER PERSON

18% GRATUITY & 5% TAX

Caramelized Onion & Rosemary Potato Bread

maple butter

TO START

Baby Gem Caesar

Grana Padano, anchovy, egg, garlic crouton

Or

Miso Glazed Eggplant

caramelized cauliflower purée, Japanese plum, sesame

MAIN

Seared Steelhead 6oz

Organic, Lois Lake, B.C. – 258km

Or

Grilled Striploin 10oz

High River, Alberta - 980 km

Or

Wild Mushroom Risotto

carnaroli rice, Grana Padano, porcini, parmesan crisps

SIDES SERVED FAMILY STYLE

Potato Purée, Confit Garlic

Rigatoni ‘Mac & Cheese’, Buttered Crumbs

Sautéed Mushrooms, Sherry

DESSERT

Vanilla Crème Brûlée

Macallan 12 years marinated strawberry, strawberry tuile

Or

Infinite Chocolate Layer Cake

raspberry coulis

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