

SIDECUT

V VEGETARIAN **GF** GLUTEN FREE **DF** DAIRY FREE

STARTERS

DF GF Seasonal Oysters on Half Shell 6pc 38 / 12pc 76
traditional condiments

DF GF Seafood Symphony Trio 49
Abi tuna, Ora King salmon, Atlantic scallops,
yuzu miso vinaigrette

GF Delicata Squash Velouté 29
spiced crème fraîche, orange gelee, pumpkin seed croquette

V GF Miso Glazed Eggplant 29
caramelized cauliflower purée, Japanese plum, sesame

Sidecut Caesar Salad 36
baby gem lettuce, baby kale, Grana Padano, white anchovies, crispy maple bacon

CAVIAR SERVICE

served with potato blini and traditional condiments

Beluga Imperial 30g 580

Oscietre 30g 350

TABLESIDE CANADIAN PRIME TARTARE 55

capers, cornichons, egg yolk, Pecorino Toscano DOP,
sourdough craquelins
add-on bone marrow 20

SHARING FOR TWO OR MORE

DF Seafood Spectacular 140 / 210
chilled international selection of Atlantic lobster, octopus, jumbo shrimp, oysters, Ora
King salmon, Bigeye tuna sashimi, scallop ceviche & condiments

GF The ‘Long Bone’ Dry Aged Beef Ribeye 52oz 395
U.S.D.A. Prime, Double R Ranch, Washington

GF Chateaubriand Center Cut Tenderloin 18oz 295
Canada Prime, High River, Alberta

WAGYU

GF Olive-Fed A5 Wagyu
4oz 235 / 8oz 445 / 16oz 920
richly marbled and exceptionally tender, olive-fed Wagyu comes from Shōdoshima
in Kagawa Prefecture, Japan. Since 2006, the cattle have been fed a special diet of
caramelized, dehydrated and roasted olive mash, giving the beef a unique taste and
texture.

GF King River Wagyu
8oz 165 / 16oz 325
sourced from the esteemed pastures of northern Queensland, Australia, King River
Wagyu exemplifies the pinnacle of culinary excellence. Renowned for its exceptional
marbling, melt-in-your-mouth tenderness, and buttery texture, this Wagyu delivers a
symphony of umami flavours.

SIGNATURE PRIME

GF Ribeye 12oz 110
Canada Prime, High River, Alberta

GF Tenderloin 6oz 82
Canada Prime, High River, Alberta

GF New York Striploin 8oz 78 / 10oz 90
Canada Prime, High River, Alberta

STEAK RUBS

Black Angus, Sgt. Pepper, and Blueberry Hill

SAUCES

Red Wine Jus, Brandy Peppercorn,
Roasted Garlic Béarnaise, and Chimichurri

ELEVATE YOUR DISH

GF Nova Scotia Lobster Tail 65

GF Seared U10 Scallops 4oz 28

GF Jumbo Prawns 4oz 28

DF GF Truffle MP

DF GF Bone Marrow 5oz 22

GF Blue Cheese Crust 9

THE OCEAN & LAKES

GF Grilled Mixed Seafood 165
miso cod, steelhead, grilled jumbo prawn,
seared U10 scallops, lobster tail, octopus

DF GF Miso Cod 6oz 62
red miso glaze, pickled ginger,
momiji oroshi and ponzu emulsion

DF GF Grilled Cedar Plank Steelhead 6oz 52
fennel-dill salad, grilled lemon

THE LAND & GARDEN

GF Lamb Rack 88
pea and mint purée, charred broccolini, confit baby
turnips

GF Seasonal Mushroom Risotto 42
shaved summer truffle, aged Carnaroli rice, Grana
Padano

SIDES

V GF Potato Purée, confit garlic 21

DF GF Beef Tallow Roasted Potatoes, garlic, rosemary 23
Rigatoni ‘Mac & Cheese’, buttered crumbs 25
add lobster 29

V GF Sautéed Broccolini, chili-garlic butter 23

V GF Forest Mushrooms, sherry vinegar reduction 25

SIDECUT STEAKHOUSE