

SIDECUT

Prix Fixe Menu / CAD 69 per person

Choose one dish from each course

STARTERS

GF Chirashi Sushi
ora king salmon, big eye tuna, shrimp, pickled ginger, tobiko, lotus root, maple soy

GF **V** Roasted Corn Soup
textures of corn, citrus crème fraîche

Chicken Liver and Foie Gras Parfait
caraway dusted lavosh, port wine gelee, blueberry compote

FIRST COURSE

L Local B.C. Spot Prawn Agnolotti
ricotta, basil emulsion, poppy seeds, crustacean oil

GF Hokkaido Scallop
curry infused, pea and mint purée, corn relish

GF **V** Burrata Salad
poached pear, pickled beet, frisée, radish, aged balsamic

MAIN COURSE

Canadian Prime Striploin
flavours of carrot, beet scented cous cous, red wine jus

GF Ocean Wise Pacific Halibut
caviar butter sauce, braised spring peas and butter lettuce, green oil

GF Pan Seared Duck
braised lentils, crispy brussels, caramelized mandarin, duck au jus

L **V** Local B.C. Green Risotto
local farmed green vegetables, grana padano, arborio rice

DESSERT

Maple Cremeux
hazelnut biscuit, candied bacon and snow

Carrot Cheesecake
textures of carrot-tropical fruit salsa

Chocolate-Coffee Mousse
passion fruit gel, coffee cake, coffee-cocoa nibs tuile

"Our menu is thoughtful and fresh, bringing flavour and colour to each plate"

Executive Chef Sajish Kumar Das

V VEGETARIAN **GF** GLUTEN FREE **L** LOCAL

ELEVATE YOUR STARTERS

Oysters 3pc/6pc 12/24*

A LA CARTE

Choose to upgrade your main course or add any of the following items

Tenderloin 6oz 55/86*
Highriver, Alberta - 980 km

Striploin 10oz 45/76*
Canada Prime, Highriver, Alberta - 980 km

Ribeye 12oz 58/89*
Canada Prime, Highriver, Alberta - 980 km

Long bone 52oz 350*
U.S.D.A Prime, Double R Ranch, Washington - 568 km

Potato Purée 18*

Brocolini 17*
garlic chili butter

Sauteed Kale 16*
gcream caramelized onion

**Add on price for the Prix Fixe Menu*

The consumption of raw oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.

— Vancouver Medical Health Officer



Please inform your server of any dietary restrictions prior to ordering as we cannot guarantee the complete absence of cross-contamination. At Sidecut Steakhouse, we take pride in crafting our dishes with care and precision. To maintain the quality and integrity of our offerings, we kindly request no changes or substitutions to our menu items. Thank you for your understanding.

@sidecutsteakhouse