

Prix Fixe Menu / CAD 69 per person Choose one dish from each course

STARTERS

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

Roasted Corn Soup
textures of corn, citrus crème fraiche

FIRST COURSE

GF Hokkaido Scallop

MAIN COURSE

Canadian Prime Striploin

GF Ocean Wise Pacific Halibut

Local B.C. Green Risotto

Pan Seared Duck

DESSERT

GF V Burrata Salad

Local B.C. Spot Prawn Agnolotti

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

ricotta, basil emulsion, poppy seeds, crustacean oil

curry infused, pea and mint purée, corn relish

poached pear, pickled beet, frisée, radish, aged balsamic

flavours of carrot, beet scented cous cous, red wine jus

caviar butter sauce, braised spring peas and butter lettuce, green oil

braised lentils, crispy brussels, caramelized mandarin, duck au jus

local farmed green vegetables, grana padano, arborio rice

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

Executive Chef Sajish Kumar Das



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*

Broccolini 17* garlic chili butter

Sauteed Kale 16* gcream caramelized onion

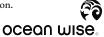
*Add on price for the Prix Fixe Menu

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 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