

SIDECUT

VEGETARIAN GLUTEN FREE LOCAL

STARTERS

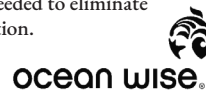
- GF French Onion Soup 26
gruyere cheese
- L Steamed Pacific Mussels 40
Whistler Brewery beer, garlic, wilted leeks
- GF Grilled Octopus Tentacle 40
cheese fonduta, sautéed greens, red wine-cured chorizo, lime drizzle

RAW / CHILLED

- GF Wild Salmon & Tuna Sashimi 43
maple soy glaze, ginger, wasabi
- L Hand-Cut Prime Tartare 42
capers, gherkin, shallots, parsley, organic egg, potato crisp
- L GF Cold Shucked Pacific Oysters 6pc / 12pc 39 / 68
green tomato mignonette, pickled onion, lime

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



SALADS

- V Baby Gem Caesar 33
Grana Padano, anchovy, garlic crouton, egg
- V GF Bitter Greens & Roasted Pear 30
endive, radicchio, frisée, walnuts, ice wine vinaigrette

VEGETARIAN

- V Mushroom Risotto 40
arborio rice, grana padano, truffle essence

SHARING FOR TWO OR MORE

GF "THE LONG BONE" DRY AGED

Beef Ribeye 52oz 350

U.S.D.A Prime, Double R Ranch, Washington - 568 km

GF CHATEAUBRIAND CENTERCUT TENDERLOIN

18oz 265

Canada Prime, Highriver, Alberta - 980 km

L GF CEDAR PLANK STEELHEAD

24oz 179

organic, Lois Lake, B.C. - 258 km

FISH & FOWL

- L GF Cedar Plank Steelhead 6oz. 61
organic, Lois Lake, B.C. - 258 km
- GF Mixed Seafood 87
steelhead trout, sablefish, lobster tail, scallops, prawns

MEAT

- GF Tenderloin 6oz 86
Canada Prime, Highriver, Alberta - 980 km
- GF New York Striploin 10oz 76
Canada Prime, Highriver, Alberta - 980 km
- GF Ribeye 12oz 89
Canada Prime, Highriver, Alberta - 980 km

ADD A SIGNATURE RUB

Classic

black pepper, toasted cumin, chili powder

Fruity

huckleberry, ground cumin, brown sugar

Zesty

szechuan peppercorns, pink peppercorn, coriander seeds

ELEVATE YOUR DISH

- V GF Black Winter Truffle per g. MP
- GF Lobster Tail 4oz, Sauce Vierge 35
- GF Seared U10 Scallops 4oz 28
- GF Jumbo Prawns 3oz 25
- GF Blue Cheese Crust 9

CLASSIC SIDES

- GF L Yukon Potato Purée, Confit Garlic 19
- GF L Duck Fat Pemberton Potatoes, Rosemary 18
- V Rigatoni 'Mac & Cheese', Buttered Crumbs 18
- V GF Kale, Balsamic, Caramelized Onions 17
- V GF Sautéed Broccolini, Chili-Garlic Butter 18
- V GF Sautéed Mushrooms, Sherry 20

SAUCES

- GF Brandy Peppercorn 7
- GF Béarnaise 6
- GF Horseradish Gorgonzola 7

@sidecutsteakhouse