

RAW BAR

OYSTERS ON THE HALF SHELL m.p
LEMON • TABASCO • HORSERADISH

SHRIMP COCKTAIL 16
COCKTAIL SAUCE • LEMON • HORSERADISH

HALF SNOW CRAB (+ 7 WITH PKG) 19
SPICY MAYO • COCKTAIL SAUCE • LEMON

★ SEA PLATTER 140
DOZEN OYSTERS • 5 SHRIMP COCKTAIL • SALMON SASHIMI
WHOLE SNOW CRAB • MUSCLES • SALMON TARTARE

TARTARE IMPERIAL ROLLS (+5 WITH PKG) 18
SPICY TUNA • WASABI MAYO • AVOCADO
SOY CARAMEL

THAI SALMON TARTARE 17 /28
COCONUT CREAM • AVOCADO • SHALLOTS • THAI BASIL
(BIG SERVED WITH FRIES AND SALAD)

CLASSIC BEEF TARTARE 17 /28
DIJON • CAPERS • GHERKINS • TABASCO
ONIONS • CHIVES • OLIVE OIL
(BIG SERVED WITH FRIES AND SALAD)

★ NOT AVAILABLE WITH PACKAGE

SALADS

ASIAN SLAW 15
THAI BASIL • TOMATOE • CUCUMBER • ONION • CARROTS
CRIPY TARO • DAIKON • PURPLE CABBAGE • RED PEPPER
ROASTED COCONUT FLAKES • SESAME SEEDS

ROMAINE CAESAR 14
LARDON • CROUTONS • ALMONDS • PARMESAN

FISH

SEARED SALMON 30
MISO AND GINGER LACQUERED • ASPARAGUS
WILD RICE

GRILLED SNAPPER 32
PARSNIP PURÉ • CHARRED BRUSSEL SPROUTS

OVEN ROASTED BLACK COD (+10 WITH PKG) 38
PORTO DEMI GLAZE • YUKON PURÉE

★ SIDES

HAND CUT FRIES 6
MAYONNAISE

ROASTED BRUSSEL SPROUTS 8
PARMESAN

FAT ONION RINGS 8

CREAMY SPINACH 9
GARLIC CREAM

WILD MUSHROOMS 10
SAUTEED

MONTE CARLO POTATO 9
SOUR CREAM • CHIVES • CHEDDAR CHEESE • BACON

SAUTEED RAPINI 6
GARLIC BUTTER • KOREAN CHILI FLAKES

BUTTERNUT SQUASH PURÉE 9

BREAD BASKET 3.50
WARM BREAD BASKET WITH OIL AND BALSAMIC

APPETIZERS

ONION SOUP DUMPLINGS 14
ONIONS • OKA CHEESE • BEEF BROTH

ASIAN DUCK CAKE 15
TRUFFLE MAYO • SESAME SEEDS

GENERAL TAO CAULIFLOWER & TOFU 15
TOFU • CRISPY CAULIFLOWER • ARUGULA

SMOKED MEAT CARPACCIO 12
SLAW • PICKLED MUSTARD SEEDS • RUSSIAN SAUCE

SALMON SASHIMI 14
WASABI SOY PONZU • TOBIKO • WATERMELON RADISH

GNOCCHI POUTINE 13
FOIE GRAS GRAVY • SMOKED SCAMORZA • LARDONS

CRISPY MAKI SUSHI

EMAKI (+5 WITH PKG) 18
AVOCADO • TEMPURA • CRISPY SHRIMP • SALMON

LOBSTER “ROLL” (+10 WITH PKG) 21
TOBIKO • LOBSTER • CRISPY NORI • SPICY SOY MAYO



MODERN M STKS

ALL OUR QUEBEC PRIME STEAKS ARE
DRY AGED MINIMUM 30 DAYS IN OUR MEAT LOCKER

BEEF SKIRT	8oz	28
FILET MIGNON	10oz	58(+30 WITH PKG)
* BONE-IN FILET	14oz	69(+40 WITH PKG)
NY STRIP	16oz	54(+25 WITH PKG)
BONE-IN KANSAS	16oz	52(+25 WITH PKG)
RIB STEAK	16oz	56(+30 WITH PKG)
T-BONE	16oz	58(+30 WITH PKG)
* TOMAHAWK ★	- oz	m.p

* UPON AVAILABILITY
ALL OUR STEAKS ARE SERVED WITH HAND CUT FRIES AND SMALL HOUSE SALAD

★ NOT AVAILABLE WITH PACKAGE

SAUCES

1 SAUCE INCLUDED... EACH ADDITIONAL SAUCE...\$2

M HOMEMADE STEAK SAUCE
PEPPER SAUCE
CHIMICHURRI
TRUFFLE BUTTER

ADD-ONS★

FOIE GRAS TORCHON	15
BLUE CHEESE CHUNK	5
JUMBO BUTTERFLY SHRIMP	13
HALF SNOW CRAB	19
ROASTED LOBSTER TAIL	28



Notice: The consumption of raw or uncooked meat, seafood or shellfish may increase your risk of foodborne illness.

