



STEAK FESTIVAL FEBRUARY 5 THROUGH 24, 2019

APPETIZERS

- OYSTERS ROCKEFELLER (3) \$15.95**
The classic recipe of Antoine’s in New Orleans. Cotuit oysters supplied by Rodney’s Oyster House, baked in their shells with spinach, scallion, celery, bread crumbs, garlic, cayenne, anchovy, bacon and Pernod.
- GRILLED COLOSSAL CHILI-RUBBED & FIMP (3) COCKTAIL with AVOCADO-CORN SALSA \$19.95**
- LUMP CRABMEAT SALAD with MANGO and MINT \$17.95**
- SEARED JUMBO SEA SCALLOPS (2) with LEMON and DILL \$17.95**
- PINGUE NIAGARA PROSCIUTTO with BOCCONCINI and BASIL-INFUSED EXTRA-VIRGIN OLIVE OIL \$15.95**
- SMOKED SCOTTISH SALMON with CAPERS, RED ONION and LEMON \$15.95**
- OUR OWN CHICKEN LIVER and GLENFIDDICH WHISKEY PATÉ with SODA BREAD TOASTS \$10.50**
- WAYNE SHELDSWELD BELGIAN BLUE CARPACCIO, with EXTRA-VIRGIN OLIVE OIL, LEMON JUICE and ARUGULA \$15.95**
- JOHN MAXWELL DEXTER CARPACCIO, with EXTRA-VIRGIN OLIVE OIL, LEMON JUICE and ARUGULA \$17.95**
- CARAMELIZED LEEK SOUP with BRIE TOAST \$9.25**

POTATOES

- BAKED with SOUR CREAM and CHIVES \$7.95**
- DOUBLE-BAKED, with GOATS’ CHEESE, GARLIC and SOUR CREAM \$8.95**
- THICK-CUT, SKIN-ON YUKON GOLD FRENCH FRIES \$7.50**
- MATCHSTICK YUKON GOLD FRENCH FRIES (Frites) \$7.50**
- SOUR CREAM and HORSERADISH MASHED with CHIVES \$8.25**
- PAN-FRIED SMASHED with PARMIGIANO-REGGIANO \$8.95**
- DUCK FAT ROASTED with GARLIC and ROSEMARY \$8.95**
- SWEET POTATO HASH BROWNS with DOUBLE-SMOKED BACON, CRÉME FRAICHE and CHIVES \$8.95**

VEGETABLES and SALADS

- ASPARAGUS STEAMED with LEMON BUTTER OR GRILLED with BALSAMIC GLAZE \$8.95**
- RAPINI SAUTEED with EXTRA-VIRGIN OLIVE OIL and GARLIC \$8.50**
- CREAMED SPINACH with BUTTERY CRUMBS \$8.95**
- ROASTED ANCHO CHILI ONION RINGS \$7.95**
- SAUTÉED BUTTON MUSHROOMS with MARSALA and THYME \$8.95**
- ROASTED TOMATOES with STILTON \$8.95**
- FENNEL SLAW with LEMON and DILL \$7.95**
- GRILLED RADDICHIO SALAD with ASIAGO and BALSAMIC GLAZE \$10.25**
- CAESAR SALAD with SHAVED PARMIGIANO-REGGIANO \$11.95**

SAUCES

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| BÉARNAISE \$4.95 | SHALLOT and PORT \$4.95 | GORGONZOLA BUTTER \$4.95 |
| HORSERADISH CREAM \$4.25 | DIJON MUSTARD CREAM \$4.25 | WILD MUSHROOM, THYME and MERLOT \$4.25 |
| HOUSE-MADE LAGER-MOLASSES STEAK SAUCE \$3.95 | | |

THE STEAKS - *ALL ARE DRYAGED*

GUIDELINES: MOST BONE-LESS STEAKS ARE CUT-TO-ORDER AND THEREFORE MAY BE AS LARGE AS YOU LIKE.
MINIMUM AND ADDITIONAL OUNCE PRICES ARE POSTED.
THAT WHICH YOU DO NOT FINISH WILL BE CAREFULLY PACKED FOR HOME.

STEAK TARTARE

GROUND-TO-ORDER SIRLOIN, ACCOMPANIED BY EGG YOLK, CAPERS, PARSLEY, RED ONION and ANCHOVY.

JACK FLANAGAN, MILLGROVE, ONTARIO; **HEREFORD**; HORMONE and ANTIBIOTIC-FREE;
FEED GRASS, HAY, BARLEY; AGED 35 DAYS. Appetizer \$15.95 Main Course \$27.00

BOUVRY FARMS, FORT MacLEOD, ALBERTA; **AMERICAN BISON**; HORMONE and ANTIBIOTIC-FREE;
FEED GRASS, HAY, OAT; AGED 18 DAYS. Appetizer \$18.95 Main Course \$29.50

STRIPLOIN STEAK - *ALL ARE CUT TO ORDER*

MURRAY BRUBACHER, ELMIRA, ONTARIO; **SHORTHORN**; HORMONE and ANTIBIOTIC-FREE;
FEED GRASS, RYE SILAGE, DRY CORN; AGED 35 DAYS. \$42.00 per 10 ounce; \$4.55 each additional ounce.

FRANK BATTY, MEAFORD, ONTARIO; **ANGUS**; HORMONE and ANTIBIOTIC-FREE;
FEED GRASS, HAY, ALFALFA, FIELD PEA, SOYBEAN; AGED 35 DAYS. \$44.00 per 10 ounce; \$4.75 each additional ounce.

EXCEL PACKERS, SCHUYLER, NEBRASKA; USDA PRIME; **HEREFORD**;
FEED GRASS, HAY, CORN; AGED 42 DAYS. \$48.00 per 10 ounce; \$4.95 each additional ounce.

JACK FLANAGAN, MILLGROVE, ONTARIO; **HEREFORD**; HORMONE and ANTIBIOTIC-FREE;
FEED GRASS, HAY, BARLEY; AGED 35 DAYS. \$44.00 per 10 ounce; \$4.75 each additional ounce.

WAYNE SHELDSWELD, ORILLIA, ONTARIO; **BELGIAN BLUE**; HORMONE and ANTIBIOTIC-FREE;
FEED GRASS, HAY, CORN, OAT, SOYBEAN; AGED 42 DAYS. \$42.00 per 10 ounce; \$4.55 each additional ounce.

THOMAS JOHNSTON; PETERBOROUGH, ONTARIO; **BLACK ANGUS**; HORMONE and ANTIBIOTIC-FREE;
FEED GRASS, CORN, HAY, BARLEY, SOYBEAN; AGED 38 DAYS. \$42.00 per 10 ounce; \$4.75 each additional ounce.

JOHN W. MAXWELL, WYATT FARM ORGANICS, FLAMBOROUGH CENTRE, ONTARIO; **DEXTER**; HORMONE and ANTIBIOTIC-FREE;
FEED GRASS, HAY; AGED 35 DAYS. \$44.00 per 8 ounce; \$4.95 each additional ounce.

JEFF ARNOLD, CANNINGTON, ONTARIO; **DEVON**; HORMONE and ANTIBIOTIC-FREE;
FEED GRASS, HAY; AGED 28 DAYS. \$42.00 per 10 ounce; \$4.55 each additional ounce.

PENOKEAN HILLS FARMS, BRUCE MINES, ONTARIO; **ANGUS**; HORMONE and ANTIBIOTIC-FREE;
FEED GRASS, BARLEY; AGED 42 DAYS. \$44.00 per 10 ounce; \$4.75 each additional ounce.

BONE-IN STRIPLOIN STEAK – *16 OUNCE*

HENRY TRAYNOR, ONTARIO; **LIMOUSIN**; HORMONE and ANTIBIOTIC-FREE;
FEED GRASS, HAY, BARLEY, CORN; AGED 60 DAYS. \$48.00

TENDERLOIN STEAK - *ALL ARE CUT TO ORDER*

PENOKEAN HILLS FARMS, BRUCE MINES, ONTARIO; **ANGUS**; HORMONE and ANTIBIOTIC-FREE;
FEED GRASS, BARLEY; AGED 42 DAYS. \$44.00 per 8 ounce; \$5.50 each additional ounce.

JACK FLANAGAN, MILLGROVE, ONTARIO; **HEREFORD**; HORMONE and ANTIBIOTIC-FREE;
FEED GRASS, HAY, BARLEY; AGED 35 DAYS. \$44.00 per 8 ounce; \$5.50 each additional ounce.

FRANK BATTY, MEAFORD, ONTARIO; **ANGUS**; HORMONE and ANTIBIOTIC-FREE;
FEED GRASS, HAY, ALFALFA, FIELD PEA, SOYBEAN; AGED 35 DAYS. \$44.00 per 8 ounce; \$5.50 each additional ounce.

WAYNE SHELDSWELD, ORILLIA, ONTARIO; **BELGIAN BLUE**; HORMONE and ANTIBIOTIC-FREE;
FEED GRASS, HAY, CORN, OAT, SOYBEAN; AGED 42 DAYS. \$42.00 per 8 ounce; \$5.25 each additional ounce.

THOMAS JOHNSTON; PETERBOROUGH, ONTARIO; **BLACK ANGUS**; HORMONE and ANTIBIOTIC-FREE;
FEED GRASS, CORN, HAY, BARLEY, SOYBEAN; AGED 38 DAYS. \$42.00 per 8 ounce; \$5.25 each additional ounce.

JOHN W. MAXWELL, WYATT FARM ORGANICS, FLAMBOROUGH CENTRE, ONTARIO; **DEXTER**; HORMONE and ANTIBIOTIC-FREE;
FEED GRASS, HAY; AGED 35 DAYS. \$44.00 per 6 ounce; \$5.75 each additional ounce.

MURRAY BRUBACHER; ELMIRA, ONTARIO; SHORTHORN; HORMONE and ANTIBIOTIC-FREE;
FEED GRASS, RYE SILAGE, DRY CORN; AGED 35 DAYS. \$42.00 per 8 ounce; \$5.25 each additional ounce.

JEFF ARNOLD, CANNINGTON, ONTARIO; DEVON; HORMONE and ANTIBIOTIC- FREE;
FEED GRASS, HAY; AGED 28 DAYS. \$42.00 per 8 ounce; \$5.25 each additional ounce.

BRIAN MORRISON, SUMMERSIDE, PRINCE EDWARD ISLAND; ANGUS; HORMONE and ANTIBIOTIC-FREE;
FEED GRASS, HAY, BARLEY, SOYBEAN, POTATO; AGED 28 DAYS. \$44.00 per 8 ounce; \$5.50 each additional ounce.

BOUVRY FARMS, FORT MacLEOD, ALBERTA; AMERICAN BISON; HORMONE and ANTIBIOTIC-FREE;
FEED GRASS, HAY, OAT; AGED 18 DAYS. \$46.00 per 8 ounce; \$5.50 each additional ounce.

EXCEL PACKERS, SCHUYLER, NEBRASKA; USDA PRIME; HEREFORD;
FEED GRASS, HAY, CORN; AGED 42 DAYS. \$48.00 per 8 ounce; \$5.75 each additional ounce.

BONE-IN TENDERLOIN STEAK - 16 OUNCE

PENOKEAN HILLS FARMS, BRUCE MINES, ONTARIO; ANGUS; HORMONE and ANTIBIOTIC-FREE;
FEED GRASS, BARLEY; AGED 42 DAYS. \$54.00

RIB-EYE STEAK - ALL ARE CUT TO ORDER.

JEFF ARNOLD, CANNINGTON, ONTARIO; DEVON; HORMONE and ANTIBIOTIC- FREE;
FEED GRASS, HAY; AGED 28 DAYS. \$46.00 per 12 ounce; \$4.95 each additional ounce.

EXCEL PACKERS, SCHUYLER, NEBRASKA; USDA PRIME; HEREFORD;
FEED GRASS, HAY, CORN; AGED 42 DAYS. \$48.00 per 12 ounce, \$5.25 each additional ounce.

JACK FLANAGAN, MILLGROVE, ONTARIO; HEREFORD; HORMONE and ANTIBIOTIC-FREE;
FEED GRASS, HAY, BARLEY; AGED 35 DAYS. \$46.00 per 12 ounce; \$4.95 each additional ounce.

WAYNE SHELDSWELD, ORILLIA, ONTARIO; BELGIAN BLUE; HORMONE and ANTIBIOTIC-FREE;
FEED GRASS, HAY, CORN, OAT, SOYBEAN; AGED 42 DAYS. \$46.00 per 12 ounce; \$4.95 each additional ounce.

BOUVRY FARMS, FORT MacLEOD, ALBERTA; AMERICAN BISON; HORMONE and ANTIBIOTIC-FREE;
FEED GRASS, HAY, OAT; AGED 18 DAYS. \$46.00 per 12 ounce; \$4.95 each additional ounce.

BONE-IN RIB STEAK

FRANK BATTY, MEAFORD, ONTARIO; ANGUS; HORMONE and ANTIBIOTIC-FREE;
FEED GRASS, HAY, ALFALFA, FIELD PEAS, SOYBEANS; AGED 35 DAYS. \$50.00 per 18 ounce.

PENOKEAN HILLS FARMS, BRUCE MINES, ONTARIO; ANGUS; HORMONE and ANTIBIOTIC-FREE;
FEED GRASS, BARLEY; AGED 42 DAYS. \$50.00 per 18 ounce.

JOHN W.MAXWELL, WYATT FARM ORGANICS, FLAMBOROUGH CENTRE, ONTARIO; DEXTER; HORMONE and ANTIBIOTIC-FREE;
FEED GRASS, HAY; AGED 35 DAYS. \$48.00 per 14 ounce.

SCOTT MacFARLANE, ANCASTER, ONTARIO; ANGUS; HORMONE and ANTIBIOTIC-FREE;
FEED GRASS, CORN SILAGE; AGED 35 DAYS. \$46.00 per 18 ounce

HENRY TRAYNOR, BLACKSTOCK, ONTARIO; LIMOUSIN; HORMONE and ANTIBIOTIC-FREE;
FEED GRASS, HAY, ALFALFA, BARLEY, CORN; AGED 60 DAYS. \$50.00 per 18 ounce.

TOP SIRLOIN STEAK

WAYNE SHELDSWELD, ORILLIA, ONTARIO; BELGIAN BLUE; HORMONE and ANTIBIOTIC-FREE;
FEED GRASS, HAY, CORN, OAT, SOYBEAN; AGED 42 DAYS. \$36.00 per 8 ounce.

JACK FLANAGAN, MILLGROVE, ONTARIO; HEREFORD; HORMONE and ANTIBIOTIC-FREE;
FEED GRASS, HAY; AGED 35 DAYS. \$36.00 per 8 ounce.

CHOPPED STEAK (SIRLOIN, CHOPPED TO ORDER) – 12 OUNCE

FRANK BATTY, MEAFORD, ONTARIO; ANGUS; HORMONE and ANTIBIOTIC-FREE;
FEED GRASS, HAY, ALFALFA, FIELD PEAS, SOYBEANS; AGED 35 DAYS. \$26.00.

PORTERHOUSE STEAK - 24 OUNCE

SCOTT MacFARLANE, ANCASTER, ONTARIO; ANGUS; HORMONE and ANTIBIOTIC-FREE;
FEED GRASS, CORN SILAGE; AGED 35 DAYS. \$58.00

TOMAHAWK RIB-EYE STEAK (Bone-in) - 32 OUNCE

MALTHEB FARMS, LINDSAY, ONTARIO; HEREFORD; HORMONE and ANTIBIOTIC-FREE;
FEED GRASS, HAY, GRAIN; AGED 35 DAYS. \$66.00

“KOBE KORNER” - THE WORLD-FAMOUS “WAGYU” BEEF

PLEASE NOTE: DUE TO ITS EXTREMELY HIGH FAT CONTENT (20-25% AS OPPOSED TO U.S. OR CANADIAN PRIME AT 4-6%), WAGYU BEEF IS BEST TREATED LIKE FOIE GRAS AND SEARED IN A VERY HOT PAN AND SERVED RARE. IT IS NOT GRILLED.

STRIPLOIN STEAK - CUT TO ORDER “DOUBLE CUT”

AUSTRALIAN AGRICULTURAL COMPANY, MILTON, QUEENSLAND, AUSTRALIA; WAGYU; (MARBLING SCALE 8+);
HORMONE and ANTIBIOTIC-FREE; FEED BARLEY, WHEAT STRAW, CORN, ALFALFA; AGED 60 DAYS.
\$86.00 PER 8 OUNCE; \$16.00 EACH ADDITIONAL OUNCE.

SNAKE RIVER FARMS, BOISE, IDAHO. WAGYU (MARBLING SCALE 7+); HORMONE and ANTIBIOTIC-FREE;
FEED GRASS, HAY, BARLEY; AGED 30 DAYS. \$72.00 PER 8 OUNCE; \$9.75 EACH ADDITIONAL OUNCE.

FRESH FISH STEAKS - 8 OUNCE
with BÉARNAISE or LIME-ORANGE VINAIGRETTE

AHITUNA; JAPAN. \$36.00

SWORDFISH; FLORIDA \$34.00



STEAKHOUSE FAVOURITE DESSERTS

- BITTERSWEET CHOCOLATE MOUSSE with MALDON SEA SALT FLAKES \$9.25**
An entirely dairy-free light and smooth mousse, the only ingredients of which are premium chocolate, sugar and a sprinkling of sea salt flakes.
- COCONUT CREAM PIE WITH DARK RUM and A CHOCOLATE WAFER CRUST \$8.95**
A custard of whole milk, cream and egg yolks is enlivened by Gosling’s Black Seal Bermuda Rum and blended with flaked coconut.
- MANHATTAN CHEESECAKE with GRAHAM CRACKER-WALNUT CRUST \$9.25**
Vanilla and Balvenie 14 Year Old Caribbean Cask Single Malt Whisky cheesecake, topped with a strawberry coulis.
- WHITE and DARK CHOCOLATE BREAD PUDDING with BAILEY’S IRISH CREAM SAUCE \$9.25**
Bittersweet and white chocolate are baked with eggs, cream, milk and French bread and served warm with a sauce of Bailey’s, cream and sugar.
- BUTTERSCOTCH - PECAN TART with GLENFIDDICH 12 WHIPPED CREAM \$9.25**

