

START

CAESAR

kale, romaine, bacon lardons, parm, croutons, lime, classic dressing 10
pulled chicken +6 | sustainable seafood +8

SOUP 100% vegan

candied sweet potato & valley apples, turmeric, spiced coconut milk 8
pulled chicken +4 | sustainable seafood +6

CALAMARI

flash fried, spicy tomato sauce, southeast asian shophouse aioli 12

MARROW

canoe cut, roasted bone marrow, crostini, mustard, red onion 12

POUTINE

braised beef shortrib, cheese curds, hand cut fries, beast jus, beer-raise 14

HANDHELD

burgers are hand pressed 6oz grass fed premium beef and served on toasted brioche
burgers comes with sea salted fries or side caesar, upgrade fries to shortrib poutine +6

PRIMAL BURGER

smashed beef, bacon, smoked cheddar, seasonal garden dressed, chipotle, kitchen mustard pickles 16

CARNIVORE BURGER

smashed beef, braised shortrib, bacon, smoked cheddar, bbq sauce, kitchen mustard pickles 20

RAW

OYSTERS

local cocktail oysters on black rocks, lime, purple horseradish 3 each
full dozen 24 | 1/2 dozen 15

SASHIMI

ocean wise tuna, pickled ginger, chilled asian noodle salad, soy sesame 14

CEVICHE

ocean wise tuna, scallop, shrimp, smoked pineapple, cucumber, red onion, citrus vinaigrette, crostini 15

TARTARE

classic AAA hand chopped beef steak, egg yolk, capers, mustard, crostini 16

TATAKI

flame seared grass fed premium beef, ginger infused cider reduction 16

SHARE

CHARCUTERIE (2 to 4 guests app)

beef biltong, goose proscuitto, pork sopressata salami, smoked fish pâté, steak & cheese dip, blue cheese, cheddar cheese, kitchen pickles, house crostini
choice of five 29
choice of three 22
additional charcuterie 6 each

BUTCHER BOARD (2 to 4 guests app)

spicy pork ribs, beef shortrib poutine, flash fried calamari, tuna taco 36
additional taco +6

ANTLER PLATTER (4 to 6 guests app)

ultimate PRIMAL meateater experience, chef's selection served on a natural moose antler, please see your server for selection 68

BOWLS

SEOUL BOWL

gochubang korean pork ribs, sticky rice, kimchi, carrot, cucumber, crispy chicken skin, sesame soy egg 19

BEAST LINGUINE

beef, pork and duck ragu, confit garlic, tomatoes, shredded parmesan 22

MALAY CURRY

vegetarian cape malay spiced curry, rice, cucumber mint raita, papadam 16
chicken curry +6 | seafood curry +8

PRIMAL

STEAKHOUSE

35+ day dry aged grass fed AAA premium beef substitutions 1 each, additional sauces 2 each

SAVOY STEAK

8oz tenderloin, shrimp & scallop, beast jus, potato puree, smoked maple seasonal vegetables 48

MUSHROOM STEAK

8oz striploin, four mushroom sauce, potato puree, vegetables 36
8oz beef tenderloin +9 | shrimp & scallop +8

PEPPERCORN STEAK

8oz striploin, peppercorn jus, potato puree, vegetables 34
8oz beef tenderloin +9 | shrimp & scallop +8

STEAK FRITES

8oz flank steak marinated in chimilantro, hand cut truffle parmesan fries 22
8oz beef striploin +9 | shrimp & scallop +8

FAVOURITES

CORNISH HEN

1/2 oven roasted hen, hasselback potato, singapore peanut satay sauce 22

HOG RIBS

PRIMAL smoked bbq hog back ribs, caesar salad or sea salted fries 33 full | 26 half

BEEF SHORTRIB

fall-off-the-bone braised beef shortrib, fried greens, smoked maple vegetables, potato mash, beast jus 33

FISHMONGER

fresh local and sustainable weekly feature, please see your server for selection market price

