

# EAT

## RAW

### OYSTERS

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

### CEVICHE

jumbo shrimp, tuna, scallop, cucumber, apple, lime, jalapeño, tomato, crostini 15

### BEEF TARTARE

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

### TUNA NIÇOISE

flame seared tuna, young potatoes, green beans, olives, tomatoes, egg 14

## HANDHELD

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

### CARNIVORE BURGER

smashed beef, bacon, smoked cheddar, lettuce, chipotle, kitchen pickles 16  
add beef shortrib +4

### BIRDBOX

2 p/c buttermilk fried chicken (bone-in), penne mac & cheese, coleslaw 16  
additional chicken +4 each

## START

### HUMMUS

vegetarian  
garbanzo beans, tahini, olives, balsamic, pita chips 8

### CAESAR

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

### BANG BANG CHICKEN

flash fried, pickled veg, spring onion, chili, garlic, bang bang sauce 12  
bang bang shrimp +6

### MARROW

canoe cut, roasted bone marrow, crostini, mustard, red onion 10  
add bone marrow shot: 1oz whiskey, vodka +6

### POUTINE

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

### TACOS

two seared tuna or two chorizo carnitas, chipotle mayo, tomato salsa, slaw 12  
additional taco +6 | add side caesar +4

### THINCRUST PIZZA

loaded 9", tomato, parm, curds, mozza 14  
seafood: shrimp, scallop, tuna or meat: chorizo sausage, chicken, steak  
add side caesar +4

## SHARE

### CHARCUTERIE

(2 to 4 guests appetizer)  
kitchen pickles, house crostini  
selection of cured & smoked meat and cheese  
choice of five 29 | choice of three 22

### KAYAKS & DIP

vegetarian (2 to 4 guests appetizer)  
jalapeño bean kayaks & hummus dip, sour cream, house crostini & chips 16

### BUTCHER BOARD

(2 to 4 guests appetizer)  
spicy pork ribs, beef shortrib poutine, bang bang chicken, tuna taco 36  
additional taco +6

### PRIMAL PLATTER

(4 to 6 guests appetizer)  
ultimate PRIMAL meateater experience, chef's selection, please see your server 68

## BOWLS

### SEOUL BOWL

gochubang korean pork ribs, sticky rice, kimchi, carrot, cucumber, roasted nori, chicken skin, sesame soy egg 21

### HERBIVORE PASTA

vegetarian  
penne, roasted vegetables, confit garlic, herbs, tomatoes, toasted bread crumbs 16  
chorizo & apple +6 | shrimp & scallop +8

### SEAFOOD RISOTTO

jumbo shrimp, scallop, tuna, saffron wine broth, loads of parmesan & butter 25

### PLANT POWER

vegetarian  
100% plant wellness, rice, veggie balls, kale, mushroom, tomatoes, olives, hummus 16

## 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, garlic potato mash, smoked maple seasonal vegetables 48

### BOURBON STEAK

8oz striploin, bourbon bordelaise cream, garlic potato mash, vegetables 36  
8oz beef tenderloin +9 | shrimp & scallop +8

### MUSHROOM STEAK

8oz striploin, sauteed mushroom jus, garlic potato mash, vegetables 34  
8oz beef tenderloin +9 | shrimp & scallop +8

### STEAK FRITES

8oz flank steak marinated in chimilantro, hand cut truffle parmesan fries 22

## FAVOURITES

### DUCK CONFIT

duck leg confit, port wine risotto, tomatoes, greens, loads of parmesan & butter, aged balsamic 27  
1/4 bbq sticky rib combo +8

### HOG RIBS

PRIMAL smoked & sticky 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