

# EAT

## RAW

### HARVEST SALAD

mixed young greens, cranberries, tomatoes, cucumber, carrot, toasted seeds, apple vinaigrette 14  
add jumbo shrimp or smoked brisket +6

### OYSTERS

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

### CEVICHE

jumbo shrimp, salmon, tuna, cucumber, ginger & garlic sesame-hoisin vinaigrette, mango, jalapeño, lime, crostini 16

### BEEF TARTARE

classic hand chopped premium AAA beef, egg yolk, capers, mustard, crostini 18

## HANDHELD

burgers are house-smashed 6oz grass fed premium AAA canadian beef and served on toasted brioche  
burgers are served with side harvest salad or bbq spiced fries, upgrade fries to shortrib poutine +6

### BEASTRO BURGER

all-beef carnivore, house-smashed beef, smoked brisket, braised shortrib, lettuce, tomato, confit garlic, bbq mustard 22  
add bacon & cheese +4

### PRIMAL BURGER

old school classic, house-smashed beef, bacon, lettuce, tomato, aged cheddar, confit garlic, bbq mustard 18

## START

### TOMATO & GOAT CHEESE

smoked tomato, tomato water, goat cheese, cantaloupe, grilled zucchini, strawberry fig balsamic 12  
add jumbo shrimp or smoked brisket +6

### CALAMARI

buttermilk flash fried, tomato sauce, spring onion, smoked chipotle 16

### CHARCUTERIE (2 to 4 guests appetizer)

beef biltong, smoked chorizo sausage, beef brisket, duck rilette, aged cheddar  
choice of five 29 | choice of three 22

### SEACUTERIE (2 to 4 guests appetizer)

calamari, smoked salmon pâté, drunken jumbo shrimp, tuna pastrami, cape malay pickled cod,  
choice of five 35 | choice of three 28

### BUTCHER BOARD (2 to 4 guests appetizer)

spicy pork ribs, beef shortrib poutine, peri peri chicken, singapore duck 39

### SINGAPORE DUCK

(two) whole-braised duck, cucumber, crispy eggroll wrappers, pickled daikon, chai spice, sesame hoisin 16

### SALMON TACOS

(two) flame grilled salmon toro, lettuce, confit garlic, tomato jalapeño salsa, slaw, smoked chipotle 14

## STEAKHOUSE

45+ day dry aged grass fed premium AAA canadian beef  
substitutions 1 each, additional sauces 2 each  
add jumbo shrimp +8

### STEAK FRITES

8oz AAA flank, chimichurri marinated, confit garlic, lime, truffle parm fries 26

### SAVOY STEAK

8oz AAA striploin, grilled shrimp, beast jus, garlic potato mash, fried broccolini 42

### BOURBON STEAK

8oz AAA striploin, bourbon bordelaise jus, garlic potato mash, fried broccolini 35

### LAMB LEG

54°C sous vide medium rare, smoked tomatoes, grilled zucchini, potatoes, rosemary jus 37

## BOWLS

### ATLANTIC SALMON

panroasted, young potatoes, side harvest salad, saffron cider marmalade 32

### SEOUL BOWL

gochubang korean pork ribs, sticky rice, house kimchi, carrot, cucumber, roasted nori, crispy duck skin, sunny egg 25

### SHRIMP & CHORIZO LINGUINE

jumbo shrimp, chorizo sausage, tomatoes, spicy tomato sauce, loads of parm 26

### SHORTRIB POUTINE

beef shortrib, quebec cheese curds, hand cut fries, spring onion, beast jus, beer-naise 16

## FAVOURITES

### PRIMAL FEATURE

features are created from pasture or sea, please see your server, market price

### HOG RIBS

PRIMAL smoked & sticky hog back ribs, young salad or bbq spiced fries 35 full | 27 half

### BEEF SHORTRIB

fall-off-the-bone braised beef shortrib, smoked maple vegetables, potato mash, beast jus 36

### PERI PERI CHICKEN

charcoal grilled bone-in chicken, lemon, garlic, chili, thyme, tomatoes, olive oil, flame grilled corn polenta, popcorn aioli 21

### SIDES 8 each

green harvest salad, garlic buttered broccolini, bbq spiced fries, truffle parm fries

## SUGAR

### MALVA PUDDING

mom's recipe, south african sticky toffee pudding, warm caramel, apricot brandy, whipped cream 10

### FRESH FRUIT CRUMBLE

please see your server,  
served with vanilla ice cream 15

### S'MORE TART

modern twist on a classic canadian campfire favourite, 70% callebaut, cinnamon ganache, stout marshmallow 12

### SUMMER BERRY SORBET

gluten & dairy free 8