BULLISH ON BAY

SELECT ONE OF EACH | 45

FIRST COURSE

SALMON + TUNA MAKI 4PCS
SALMON KAPPA MAKI + SPICY TUNA MAKI

NIGIRI SUSHI 4PCS
SALMON, TUNA, YELLOWTAIL

BLUE BOVINE CAESAR
ROMAINE HEARTS, PARMIGIANO REGGIANO,
CROUTONS, DOUBLE SMOKED BACON,
HOUSE CAESAR DRESSING

BULLISH ON BAY SALAD
CRISP GREENS, CUCUMBER, TOMATO, RADISH,
FINE HERBS, HOUSE VINAIGRETTE

MAIN COURSE

6OZ CANADIAN PRIME SIRLOIN
GRILLED PRIME SIRLOIN, MISO BUTTER,
KENNEBEC DUCK FAT FRIES

STEAK FRITES
GRILLED PRIME FLAT IRON STEAK, MÂITRE D' BUTTER,
KENNEBEC DUCK FAT FRIES

SHORT RIB RAVIOLI
RICOTTA, PORCINI MUSHROOM JUS

GRILLED CHICKEN PAILLARD
THINLY POUNDED GRILLED CHICKEN, ARUGULA,
SHAVED FENNEL, LEMON-SOY VINAIGRETTE

PAN ROASTED BRANZINO
FINGERLING POTATO + DILL SALAD

DESSERT

ROYAL CHEESECAKE
WEST COAST BLACK RASPBERRY,
WHITE CHOCOLATE

COCONUT CREAM PIE
BUTTER GRAHAM CRUST, COCONUT BAVAROIS,
WHIPPED CREAM WITH TOASTED COCONUT,
PINEAPPLE COULIS

BACI
CHOCOLATE DOME WITH HAZELNUT CENTRE

BOVINE DESSERT PLATE
TRIO OF OUR BOVINE DESSERT SELECTION

LUNCH MENU

STARTERS + SHAREABLES

RICE PAPER VEGETABLE SPRING ROLL 18
SEASONAL VEGETABLES, BLUEBOVINE SPICY SAUCE, RICE PAPER

CRISPY BRUSSELS SPROUTS 22
TOSSED IN WHITE PEACH + SAKE

PRIME STEAK TARTARE 22
CAPERS, SHALLOT, PICKLES, WORCESTERSHIRE, TABASCO, CROSTINI

SUSHI COMBO PLATE 26
CHEF SELECTION OF NIGIRI SUSHI + MAKI

KARAAGE CHICKEN 22
CRISPY FRIED MARINATED CHICKEN THIGH, LEMON, SRIRACHA MAYO

BINCHO MAGURO TATAKI 26
SPICED BC ALBACORE TUNA, UMAMI SAUCE

SALADS

CAESAR SALAD 22
ROMAINE, RUSTIC CROUTONS, PARMESAN, DOUBLE SMOKED BACON, HOUSEMADE CAESAR DRESSING

UNION GREENS 24
MIXED GREENS, HEIRLOOM TOMATOES, AVOCADO, CUCUMBER, HOUSE DRESSING
ADD SAUTÉED SHRIMP OR GRILLED CHICKEN BREAST 15

SPICY SASHIMI SALAD 28
TUNA, SALMON, WHITE FISH, CHO JANG, LOCAL VEGETABLES

MAINS

SIRLOIN STEAK FRITES 36
MARTIN FARM'S STRIPLOIN, DUCK FAT FRIES, PEPPERCORN SAUCE

FILET MIGNON STEAK FRITES 38
6OZ AAA FILET, DUCK FAT FRIES, PEPPERCORN SAUCE

WAGYU CIABATTA 38
CHIMICHURRI, AUSTRALIAN WAGYU PICANHA, JALAPENO AIOLI, ARUGULA, CRISPY ONIONS, KENNEBEC DUCK FAT FRIES

WAGYU STEAK BURGER 32
AGED CHEDDAR, GARLIC AIOLI, DUCK FAT FRIES

LOBSTER GRILLED CHEESE 38
SEASONED LOBSTER, AGED CHEDDAR, SESAME SEEDS, CAESAR SALAD

GRILLED OCTOPUS 30
ARUGULA SALAD, SCALLION, CHERRY TOMATO, KALAMATA OLIVES, AGED BALSAMIC

MISO MARINATED BLACK COD 38
CRISPY BRUSSEL SPROUTS WITH WHITE PEACH SAKE + LEMON

BLACK BBQ GLAZED CHICKEN BOWL 29
NAPA CABBAGE, ARUGULA SLAW, WATERMELON RADISH, WHITE MISO DRESSING

BOVINE STIR-FRY 25
VEGETABLES IN A SOY + GINGER SAUCE, SPECIAL SUSHI RICE WITH CHOICE OF CHICKEN, BEEF OR VEGETABLE

MISO GLAZED CAULIFLOWER STEAK 36
EDAMAME, WASABI, BRAISED ONION