TURF

CANADIAN PRIME, AGED 28 DAYS

CENTRE CUT FILET	GREEN BAY, PRINCE EDWARD ISLAND	8 OZ	85
STRIPLOIN	ERIN, ONTARIO	12 OZ	85
RIB EYE	ERIN, ONTARIO	16 OZ	130
BONE-IN RIB EYE	ERIN, ONTARIO	22 OZ	140
PORTERHOUSE	HIGHRIVER, ALBERTA	40 OZ	250

AMERICAN PRIME, AGED 28 DAYS

BARREL CUT FILET	WHEELER COUNTY, NEBRASKA	8 OZ	90
CENTRE CUT STRIPLOIN	WHEELER COUNTY, NEBRASKA	16 OZ	130
BONE-IN RIB EYE	WICHITA, KANSAS	18 OZ	130
TOMAHAWK	DAKOTA CITY, NEBRASKA	50 OZ	275

CANADIAN AAA

STRIPLOIN	FORT MACLEOD, ALBERTA	14 OZ	85
RIB EYE	GUELPH, ONTARIO	18 OZ	90
TENDERLOIN	GUELPH, ONTARIO	10 OZ	80

BLUE BOVINE DRY AGED 35 DAYS

CDN CENTRE CUT STRIPLOIN	ROCKWOOD, ONTARIO	12 OZ	85
CDN PORTERHOUSE	HIGH RIVER, ALBERTA	40 OZ	250
T-BONE	HIGH RIVER, ALBERTA	24 OZ	150
USDA TOMAHAWK	DAKOTA CITY, NEBRASKA	44 OZ	240

WAGYU AMERICAN, MISHIMA RESERVE

FILET MIGNON	6 OZ	110

WAGYU AUSTRALIAN, MB9+

RIB EYE	14 OZ	240
FILET MIGNON	6 OZ	140
STRIPLOIN	10 OZ	240
TOMAHAWK HENNESSY FIRED TABLESIDE	44 OZ	480

KOBE

FILET MIGNON	6 OZ	250
STRIPLOIN	per 2 OZ	80
RIB EYE	per 2 OZ	80

WAGYU FILET TASTING

MISHIMA RESERVE, AMERICAN 4 OZ | KOBE, JAPANESE 4 OZ | MB9+, AUSTRALIAN 4 OZ

280

SAUCES

BÉARNAISE | CHIMICHURRI | COGNAC PEPPERCORN MOREL | MUSHROOM | RED WINE JUS

7

ANY TURF CAN SURF WITH LOBSTER TAIL, CRAB LEGS, JUMBO PRAWNS, SCALLOPS

MARKET PRICE

APPETIZERS

LOBSTER BISQUE, COGNAC CREAM 24

PRIME STEAK TARTARE IN A BONE MARROW CANOE, HOUSE MADE PICKLES, TOASTED SOURDOUGH 36

SHORT RIB RAVIOLI, RICOTTA, PORCINI MUSHROOM JUS 29

GRILLED OCTOPUS, CHORIZO SAUSAGE, SCALLION, CHERRY TOMATO, AGED BALSAMIC 30

CHILLED JUMBO PRAWNS, HOUSEMADE LEMON-GIN COCKTAIL SAUCE 9/EA

BIGEYE TUNA TARTARE, AVOCADO, CRISPY SHALLOTS, SOY MIRIN, CRISPY WONTON 36

HALF DOZEN OYSTERS MKT

AUSTRAILIAN WAGYU, SPICY JAPANESE PEPPERCORN, WASABI STEM ON A HOT ROCK 30

SEAFOOD TOWER

KING CRAB, LOBSTER, JUMBO PRAWNS, OYSTERS, SALMON CRUDO

SEAFOOD TOWER FOR 2 170

SEAFOOD TOWER FOR 4 340

CAVIAR

30G SERVED WITH BLINI, EGG WHITE, CHIVE, SHALLOTS, AND LEMON CRÈME FRAÎCHE

OSCIETRA (ITALY) 280

BELUGA (IRAN) 450

SURF

SESAME CRUSTED SUSHI GRADE AHI TUNA 55

MISO GLAZED CHILEAN SEA BASS 75

ROASTED ATLANTIC SALMON 50

SEARED JUMBO SCALLOPS NERO RISOTTO 60

GRILLED TIGER PRAWNS 60

STEAMED ALASKAN KING CRAB MKT

ENTRÉES

HALF ROASTED ORGANIC CORNISH HEN WITH NATURAL JUS 45

OPAL VALLEY, AUSTRALIA LAMB RACK, PISTACHIO, MAPLE, POMMERY MUSTARD 80

WAGYU STEAKBURGER, AGED CHEDDAR, BRIOCHE BUN, KENNEBEC DUCK FAT FRIES 45

SALADS

CLASSIC TABLE SIDE CAESAR

MINIMUM 2 PEOPLE

25 PER PERSON

BLUE BOVINE CHOPPED

ICEBERG, GEM, CUCUMBER, BLUE CHEESE, EGG, PROSCIUTTO, AVOCADO, TOMATO, HEARTS OF PALM, WHITE BALSAMIC VINAIGRETTE

24

TUNA + SALMON POKE BOWL

DICED TUNA AND SALMON SASHIMI, RED CABBAGE, EDAMAME, WAKAME, GINGER, SESAME, CHO JANG

28

UNION KALE

GOAT CHEESE, GALA APPLE, SPICED PECANS, WHITE BALSAMIC VINAIGRETTE

22

VEGETABLES

CRISPY BRUSSEL SPROUTS WITH WHITE PEACH + SAKE

SAUTÉED SPINACH

BROCCOLINI WITH MORNAY

GRILLED ASPARAGUS WITH HOLLANDAISE

CREAMED WELSH FARM CORN WITH CORN NUTS

HAND-FORAGED WOODLAND MUSHROOMS

ONION RINGS WITH SAFFRON AIOLI

20

STARCHES

HOUSEMADE GORGONZOLA GNOCCHI

POLENTA SQUARES

HAND-CUT KENNEBEC DUCK FAT FRIES

BAKED POTATO

GARLIC WHIPPED POTATOES

20

TRUFFLE POTATO GRATIN

LOBSTER MAC + CHEESE

24

BLUE BOVINE

STEAK + SUSHI HOUSE

EXECUTIVE CHEF SEAN BLOMELEY

EXECUTIVE SUSHI CHEF YI JOO NA

STARTER FROM SUSHI BAR

HAMACHI USUZUKURI SERRANO
YELLOW TAIL, SERRANO, YUZU CITRUS, GARLIC OIL,
TARO FLAKES MOROMI MISO
27

SCALLOP TABBOULEH
HOKKAIDO SCALLOP, TABBOULEH SALSA, KIWI,
AJI AMARILLO, TRUFFLE MISO, YAM NEST
31

O-TORO TARTARE WITH CAVIAR
TUNA BELLY, CAVIAR, SHALLOT, GARLIC,
PONZU CITRUS, MENEGI
45

KARI KARI TEMAKI
FRIED DUMPLING FILLED WITH A CHOICE OF
SURF OR TURF OR VEGAN
17

SASHIMI OR NIGIRI SUSHI A LA CARTE 2PCS

MA DAI - SEA BREAM	18
HAMACHI - YELLOW TAIL	16
SHIMA AJI - STRIPED JACK	22
AKAMI - TUNA RED MEAT	19
CHU TORO - MEDIUM FATTY TUNA	22
O-TORO - FATTY TUNA	27
MASU NO SUKE - ORA-KING SALMON	14
BOTAN EBI - SPOT PRAWN	17
HOTATE GAI - SCALLOP	16
IKURA - SALMON ROE	23
UNAGI SUSHI - FRESH WATER EEL	15
A5 WAGYU SUSHI	27
HOKKAIDO UNI - SEA URCHIN	MP

CLASSIC + SIGNATURE MAKI SUSHI

VEGETABLE MAKI - SOY BEAN PAPER, ASPARAGUS, CUCUMBER, AVOCADO, INARI, SAKURA, NO HA	19
NEGI HAMACHI - YELLOW TAIL, SCALLIONS	23
SPICY TUNA MAKI - BLUE BOVINE SPICY SAUCE, BLUEFIN TUNA, TEMPURA BITS, SCALLION	22
SALMON KAPPA MAKI - ORGANIC KING SALMON, CUCUMBER	17
FUTO MAKI - BLUEFIN TUNA, PICKLED RADISH, SHRIMP TEMPURA, CAVIAR, GRILLED SEA EEL, TAMAGO, AVOCADO CUCUMBER	28
SOFT SHELL CRAB MAKI - MITSUNA, AVOCADO	24
SHRIMP TEMPURA MAKI - AVOCADO, CUCUMBER	23
SEAFOOD NIJI MAKI - FRESH SALMON, TUNA, SHIROMI, SCALLOP, YUZU, CUCUMBER, BLUE BOVINE SPICY SAUCE	26
A5 WAGYU MAKI - MIYAZAKI A5 WAGYU, ASPARAGUS, SOY GLAZE	37
AREA 65 - SNOW CRAB, SCALLOP, YUZU TOBIKO, AVOCADO, GARLIC BUTTER, SCALLION	47

SIGNATURE SUSHI TOWER

MINIMUM 2 PEOPLE
FRESH SASHIMI 4PC | NIGIRI SUSHI 4PC | MAKI SUSHI 4PC
65 PER PERSON

CHEF SELECTION

NIGIRI SUSHI 8 PIECES
65

SASHIMI 12 PIECES
85