

TO START

AHI TUNA TARTARE | avocado, celery, yuzu hot sauce, black sesame crackers 80

SALMON CEVICHE | fried squid, cucumber, nori, jalapeño vinaigrette 75

HAMACHI | crispy black rice, honey soy glaze, chili mayo 75

SEABASS CEVICHE | watermelon, agua de chile, cilantro, shiso, tortilla 72

SCORCHED WAGYU | yuzu, truffle, radish 75

add sliced fresh truffle 25

BEEF TARTARE | mustard, chili, olive oil, homemade crispy bread 95

BURRATA & TOMATO | with arugula pesto, aged balsamic, grilled bread 95 ⓪

BURRATA & MUSHROOM | black truffle, grilled bread 95 ⓪

FRIED CALAMARI | crispy lemon, pickled red chili, chipotle mayo 75

BAJA FISH TACOS | red cabbage, jalapeño, lime, cilantro 70

CRAB CAKES | green goddess, fresh herbs, crab sour cream 75

LOBSTER ROLL | celery, truffle mornay sauce 110

LOBSTER POUTINE | hollandaise, tarragon, house fries 110

CHARCOAL GRILLED FLATBREAD

PULLED SHORT RIB | ricotta, crispy shallot, pickled jalapeño, cilantro 92

BURRATA | San Marzano, basil 85 ⓪

GRILLED CHICKEN WINGS | adobo chili, apple, celery 65

FOIE GRAS WITH GRAPES | grape juice, truffle crème fraîche, brioche 80

SPICE RUBBED LAMB RIBS | grilled lime, cilantro 78

SALADS

WESLODGE CHOP | avocado, goat cheese, dill vinaigrette 60 ⓪

BABY GEM | feta, olives, basil, roast garlic vinaigrette 60 ⓪

QUINOA | pumpkin, rocket, sunflower seeds, lemon sesame dressing 60 ⓪

MEAT | FISH | POULTRY | VEG

WHOLE SEABASS | ja lapeño relish, lemon, olive oil 160
MAPLE GLAZED SALMON | pickled fennel, grilled lemon 140
CHILEAN SEABASS | charred pepper, chili, burnt tomato & avocado salsa 240
1.2KG CORN FED CHICKEN | brown butter vinaigrette 160
LAMB CHOPS | cucumber, horseradish, labneh, mint, dill 175
PASTRAMI SHORT RIB | horseradish, labneh, parsley 175
WESLODGE SLIDERS | cheddar, iceberg, Russian dressing 90
FRIED CHICKEN

SOUTHERN | tabasco honey, ranch, house pickles 95

BUFFALO | dill, blue cheese sauce 95

SPELT BARLEY RISOTTO | truffle, porcini, morel 195 ⓪

WHOLE CANADIAN LOBSTER | charmoula, bisque butter, charred lemon 295

STEAK

All of our steaks are cooked over hardwood & charcoal, seasoned with Montreal steak spice, and served with your choice of a sauce

Pepperoncini salsa verde | rosemary veal jus | black truffle butter

250GM WAGYU TENDERLOIN AUSTRALIAN 380

250GM TENDERLOIN USDA PRIME 290

250GM OYSTER BLADE RANGER'S VALLEY AUSTRALIA 160

350GM SIRLOIN RANGER'S VALLEY AUSTRALIA 265

350GM RIBEYE USDA PRIME 300

400GM VEAL CHOP ALBERTA CANADA 320

300GM KIWAMI GRADE 9+ WAGYU STRIPLOIN 680

1 KG TOMAHAWK BLACK ONYX AUSTRALIA | accompanied by all three sauces 695

SIDES

TRIPLE COOKED CHIPS | house ketchup 45 ⓪

TRUFFLE FRIES | truffle aioli, fresh truffle, parmesan 85 ⓪

PICKLED ONION RINGS | malt vinegar aioli, chives 35 ⓪

GRILLED BROCCOLINI | chili, lemon, garlic 40 ⓪

GRILLED CORN ON THE COB | chili lime butter, huitlacoche aioli 45 ⓪

ROAST CAULIFLOWER | ajo blanco, brown butter vinaigrette, curry leaf 45 ⓪ ⓪

MAC & CHEESE | pimento cheese, cheddar, jalapeño 60 ⓪

TRUFFLE MAC & CHEESE | truffle mornay sauce, cheddar 85 ⓪

MUSHROOMS | black truffle, garlic butter, balsamic 45 ⓪