



STARTERS

NOBU SCALLOPS \$22

Miso-glazed and roasted U10 scallops with watermelon radish, apple, chive, wasabi lime aioli and scallion.

MUSSELS OF THE MOMENT \$24

One half pound order of Salt Spring Mussels served in a variety of broths, chosen based on the weather and the mood of the kitchen. Based on market availability.

GIANT BRUSCHETTA \$16

Heirloom tomato relish baked on The SOUR toast with buffalo mozzarella, apples, micro-basil and balsamic caviar.

CHARRED BEEF TIPS \$24

Certified Angus Beef tenderloin marinated in soy sauce and grilled. Served with wasabi lime dressing and Journey Microgreens

SIGNATURES

ELK BOLOGNESE \$32

Ground Rocky Mountain elk stewed with tomato, onion, celery, parsnip and garlic. Served with fettucine pasta and garnished with herbed bread crumb and horseradish cream.

SEASONAL SEAFOOD \$MP

Inspired by the freshest seasonal availability, our seafood and its accompaniments are chosen by what the market provides.

Ask your server for details

FOREST FLOOR RISOTTO \$38

Confit jidori chicken leg and thigh served on arborio rice risotto with hen of the woods mushroom and roasted parsnip, truffle gouda sauce and Journey Microgreens.

CHICKEN ALFREDO \$34

Jidori chicken breast cooked in house-made alfredo sauce, served on a bed of fettucine pasta.

SIDES

BAKED POTATOES

hasselbeck and persillade butter

ASPARAGUS

with lemon butter

WILD MUSHROOM MIX

sautéed in brown butter

BRUSSELS SPROUTS

honey lime dressing

\$6 a la carte

SALADS

CHARRED ROMAINE CAESAR \$18

Char-broiled head of romaine lettuce draped in house-made Caesar dressing, freshly shaved parmesan and The SOUR crouton.

ICEBERG WEDGE \$16

Thick cut iceberg wedge drizzled in house-made blue cheese dressing and topped with smoked bacon lardon, Point Reyes blue cheese crumble, grape tomato, chopped egg and chive.

STEAKS

9OZ ANGUS TENDERLOIN \$48

(PETITE \$35)

16OZ ANGUS RIBEYE \$55

12OZ BONE-IN HALUKA PORK CHOP \$38

14OZ WAGYU NEW YORK \$80

32OZ DRY AGED WAGYU TOMAHAWK \$140

One side included.

SUPPLEMENTALS

FOIE GRAS (3OZ) \$25

SHRIMP SCAMPI \$14

An elevated classic.

BLUE CHEESE BUTTER \$8

Bold, creamy Point Reyes blue cheese butter and Maldon sea salt.

DEMI GLACÉ \$5

Our house-made Demi glacé takes two days of slow reduction to arrive at the perfect consistency and flavor.

Consuming raw or undercooked foods may increase your risk of foodborne illness. Please, inform us of allergy concerns.

20% gratuity will be added to all parties of 6 or more.