



## 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.

## SUPPLEMENTS

### 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.