

## HORS D'OEUVRES

BITE SIZE, 2 PCS PER ORDER

- CRISPY HEN EGG** 7  
Pepperoni Jam
- POTATO DOUGHNUTS** 8  
French Onion Custard, Chive
- MAJOR TOTS** 8  
Smoked Sturgeon, Pickled Onion
- CRAB & SHRIMP ROLL** 16  
Connecticut Style,  
Old Bay Butter, Lemon

## APPETIZERS

- CHEESE TOAST** 15  
Parsley, Parmesan
- OYSTERS ON THE HALF SHELL** 1/2 dozen 23  
dozen 43  
Green Apple Mignonette,  
MT Hot Sauce
- YELLOWFIN TUNA CRUDO** 23  
Sesame, Olive Oil Jam, Crispy Lavash
- STEAK TARTARE** 25  
Green Peppercorn, Caper,  
MT Sourdough Toasts
- FOIE GRAS MOUSSE** 23  
Hazelnut & Maple Granola,  
Haskap Berry, Milk Bread

## VEGETABLES

- CAESAR SALAD** 18  
Parmesan, Garlic, Croutons,  
Hot-Smoked Bacon
- ENDIVE "WALDORF"** 18  
Apple, Walnut, Raisin,  
Cambozola Blue
- CITRUS & FENNEL SALAD** 16  
Radicchio, Green Olive Dressing,  
Pepita Praline
- CHARRED SWEET POTATO** 15  
Chili Butter, Lime, Coriander
- BEET SALAD** 17  
Whipped Feta, Pistachio,  
Smoked Pepper, Citrus Vinaigrette

## PASTA

- FUSILLI** 27  
Shrimp, Roasted Tomato, Chili, Mint
- RIGATONI** 16 | 29  
Beef and Pork Bolognese,  
Tomato, Reggiano Cheese
- SPAGHETTI** 13 | 23  
Romano & Reggiano Cheeses,  
Crushed Peppercorns
- CAVATELLI** 16 | 29  
Elm Oyster Mushrooms,  
Brown Butter, Spinach

## MAINS

- MT CHEESEBURGER** 29  
Benchmark Aged Brisket,  
American Cheese, Caramelized  
Onions, Pickles, French Fries
- ROASTED ALBERTA LAMB** 75  
Half-Rack, English Peas,  
Vadouvan, Chevre Panisse
- CRISPY HALF CHICKEN** 41  
Potato Purée, Glazed Mushrooms,  
Chicken Jus
- STEAK FRITES** 40  
Alberta Angus Flat Iron,  
French Fries, Steak Butter
- ICELANDIC COD** 45  
Crispy Potato Pavé, Leeks,  
Glazed Mushrooms

## DESSERTS

- SPICED CARROT CAKE** 14  
Whipped Mascarpone, Candied Walnut
- CHOCOLATE MILLEFEUILLE** 14  
Malted Milk, Espresso
- LONDON FOG VERRINE** 14  
Earl Grey Mousse, Vanilla, Lavender
- "OLD FASHIONED" BAKED ALASKA** 19  
Bourbon Semifreddo,  
Angostura Caramel, Pecan  
· Dinner only

## MT BEEF PROGRAM

Our beef program is built around quality, flavour, consistency and respectful practices; we found the finest examples of these attributes in our partners. All of our steaks are brushed with MT Steak Butter and are broiled at 1800° to ensure a deeply caramelized crust.

### BENCHMARK ANGUS

AGED TO OUR SPECIFICATIONS

**FILET MIGNON** 8oz | 59

**DRY AGED BONE IN STRIPLOIN** 16oz | 69

### ALBERTA BEEF

**NY STRIPLOIN** 12oz | 61  
Canada Prime

**PRIME RIB** 12oz | 67  
American or English cut ·  
dinner only · limited availability

**BUTCHERS CUT** MP

### A5 WAGYU

MIYAZAKI PREFECTURE, JAPAN

**STRIPLOIN** 6oz • 12oz | MP

**FILET** 6oz | MP

## SEAFOOD

- GARLIC SHRIMP** 20
- ROASTED SCALLOPS** 27
- GLAZED KING CRAB** 57

## SIDES

- FRENCH FRIES WITH GARLIC AIOLI** 11
- POTATO PURÉE** 11
- HONEY GLAZED SMOKED PORK BELLY** 15
- MARSALA MUSHROOMS** 16
- GRILLED BROCCOLINI & CHERMOULA** 13

## SAUCES

- HORSERADISH AIOLI** 4
- "M1" CLASSIC STEAK SAUCE** 5
- BEARNAISE SAUCE** 6
- PEPPERCORN BRANDY SAUCE** 8
- TRUFFLE & MADEIRA JUS** 9
- SLICE OF BLUE CHEESE** 8