

STARTERS

AERA CORNBREAD 15.
roasted garlic, pimento,
aged cheddar, scallions

CAESAR SALAD 21.
garlic, anchovies, black
pepper, brioche, bacon

**ROASTED BEET &
BURRATA SALAD** 26.
dill, cucumber,
endive, radish

WEDGE SALAD 21.
boursin dressing, cured
tomato, bacon, pickles

STEAK TARTARE 29.
dill pickle, sesame, nori,
tempura bits

PB & J FOIE GRAS 36.
seared foie gras, kernel
peanuts, brioche,
concord grapes

CLASSIC
COLLECTION

GARLIC ESCARGOTS 25.
mushroom caps,
garlic butter

SHRIMP SCAMPI 28.
broiled garlic butter
shrimp, toasted crumbs

OYSTERS ROCKEFELLER 24.
two oysters, spinach,
gruyère

BROILED SCALLOPS 32.
three bacon-wrapped
scallops

BACON STEAK 30.
pork belly, house spices,
maple

RAW BAR
& CAVIAR

CAVIAR 165.
chips & silver dollar
pancakes

SHRIMP COCKTAIL 36.
five shrimps, cocktail
sauce, cognac, lemon

HAMACHI CRUDO 37.
ponzu, pumpkin,
maitake mushrooms

SCALLOP CEVICHE 32.
miso, charred jalapeño,
sea buckthorn, squash

MARITIME TUNA TARTARE 39.
chili crisp, avocado,
grapefruit

OYSTERS 36.
coastal & international
selection

**SEAFOOD TOWER
RAW BAR** 250.
shrimp, hamachi, scallop,
oyster, chef's addition

BROILED
SEAFOOD

**BROILED MARITIME
LOBSTER** 95.
drawn butter

ROASTED SALMON 38.
hollandaise

TUNA STEAK 45.
chiminasty salsa

*please inform us of any allergies. we will do our utmost to accommodate,
though we are unable to guarantee an allergen-free kitchen.*

COMPOSED
PLATES

- STUFFED CHICKEN BREAST** 39.
truffled mushroom stuffing, forestière sauce
- DRY-AGED BEEF BURGER** 34.
american cheese, caramelized onion, pickles
- BROILED SABLEFISH** 52.
miso, maple, charred eggplant
- LOBSTER & SCALLOP AGNOLOTTI** 50.
bisque cream, tarragon, kale, crème fraîche
- MAC & CHEESE** 28.
aged cheddar, truffled onion, toast crumbs
- RIGATONCINI** 29.
tomato, roasted peppers, burrata cream, basil
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STEAKS,
LOINS & CHOPS

served au jus

- WELLINGTON COUNTY, ONTARIO PICAÑA** 7oz 49.
- WELLINGTON COUNTY, ONTARIO FILET MIGNON** 5oz / 10oz 49. / 95.
- U.S. PRIME RIB EYE** 16oz / 24oz 135. / 175.
- U.S. PRIME STRIP LOIN** 10oz 85.
- U.S. PRIME PORTERHOUSE** 40oz 295.
- AUSTRALIAN A8-9 WAGYU** 8oz 140.
- COOKSTOWN, ONTARIO WHITE VALLEY CHOICE VEAL CHOP** 16oz 65.
- TOTTENHAM, ONTARIO CRAIGMORE FARM LAMB CHOPS** 9oz 45.
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VEGETABLES
& SIDES

- FRENCH FRIES** 18.
aera aioli
- CAULIFLOWER & CHEDDAR GRATIN** 18.
brown butter, brioche crumbs
- CREAMED SPINACH** 18.
horseradish, gruyère
- CRISPY BRUSSELS SPROUTS** 18.
garlic, chili, sherry
- STEAMED BROCCOLINI** 18.
- WILD & TAME MUSHROOMS** 18.
thyme, pearl onions
- WHIPPED POTATOES** 18.
buttermilk, butter
- DELMONICO DOUBLE-BAKED POTATO CASSEROLE** 18.
- SAUCES** 8.
complement any cut with sauce
glen breton whisky peppercorn béarnaise
jalapeño chimichurri

SASHIMI

two pieces per order

maguro tuna

akami 16. | chutoro 20. | otoro 28.

sake salmon 13.

hamachi amberjack 17.

tai royal bream 17.

botan ebi british columbia spot prawn 16.

hokkaido hotate scallop 18.

NIGIRI

two pieces per order

maguro tuna

akami 16. | chutoro 20. | otoro 28.

sake salmon 13.

hamachi amberjack 17.

tai royal bream 17.

botan ebi british columbia spot prawn 16.

hokkaido hotate scallop 16.

SIGNATURE ROLLS

vegetarian roll avocado, asparagus,
chipotle soy, sea truffle 15.

creamy tuna crunch roll tuna, avocado,
diced takuan & negi 30.

spicy scallop roll avocado, spicy scallops,
chipotle mayo & tobiko 28.

add caviar 45.

MAKI

cucumber 8.

tuna 13.

TEMPURA

served with warm ginger soy sauce

ebi prawn, three pieces 18.

kinoko mushroom 18.

robusutā lobster, yuzu-kosho mayo 32.