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# HIY STEAKS

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MODERN CUISINE

FRIDAY - SATURDAY 5PM - 9PM

## TO START

### Lobster Bisque — 12

Crème Fraîche.

### Beef Carpaccio — 18

Seared Tenderloin. Pickled Shimeji Mushrooms. Brown Butter Vinaigrette. Chia Crisps.

### Seared Albacore Tuna — 19

Textures of Beets, Tomato & Fennel. Chèvre. Yuzu Pearls. Lacto Tomato.

### Prawns and Agnolotti — 17

Ricotta. Prosciutto. Butternut Squash Purée. Brown Butter.

### Seared Hokkaido Scallops — 23

Corn Pureé. Chorizo Vinaigrette. Puffed Farro.

### Braised Pork Belly — 16

Coconut Lemongrass. Toasted Sesame.

## ENTRÉES

### Miso Black Cod — 38

Celeriac and Parsnip. Shitake. Bacon Truffle Dashi Broth.

### Chicken Supreme — 32

Italian Sausage and Leek Cassoulet. Braised Leeks. Poultry Jus.

### Lobster Mac n Cheese — 32

Atlantic Lobster. Brown butter. Toasted Bread Crumbs.

### Corn Risotto — 19

Last Year's Harvest of Alberta Corn. Furikake Popcorn. Grana Padano.

### Brome Lake Duck Breast — 36

Duck Confit Arancini. Caramelized Onion Pureé. Beets. Saskatoon Berry Jus.

### Braised Short Rib 7oz — 34

Sweet Soy Glaze. Braised Cabbage. Onion Rings.

### Ovation Lamb Shank — 36

Pomme Pureé. Romesco. Shallot Crisps.

*Please ask server for suggested wine pairings.*

## STEAKS

*All steaks are Canada Prime, Served with Red Wine Demi Glace*

**Tenderloin 8 oz — 44**

**NY Striploin 10 oz — 36**

**Ribeye 14 oz — 57**

**Bison Striploin 7 oz — 38**

**Wagyu Striploin 6 oz — 85**

## SIDES — 7

Yukon Gold Mashed Potato | Scalloped Potatoes | Grilled Broccolini  
Honey Roasted Carrots | Maple Brussels Sprouts | Roasted Wild Mushrooms | Roasted Beets

## SAUCES — 5

Brown Butter Bearnaise | Classic Peppercorn Sauce | Red Wine Demi | Truffle Butter

## TO FINISH

**Strawberry Rhubarb Tart — 10**

Custard. Strawberry Sorbet.

**White Chocolate Matcha Mousse Bomb — 10**

Black berry. Pistachio daquoise. Mirror glaze.



# HIY STEAKS

MODERN CUISINE

		6oz	9oz	Bottle
<b>ROSE</b>	JT Rose (Okanagan Valley)	12	15	36
	Les Freres Bastards (France)			40
<b>PORT</b>		<b>3oz</b>		<b>Bottle</b>
	Porto Quevedo 10 Year (Portugal)	9		25
<b>WHITES</b>	Red Deer Resort & Casino Sauvignon Blanc (Chile)	9	13	33
	Charisma Pinot Gris (Okanagan Valley, BC)	15	21	60
	Gold Hill Sauvignon Blanc (Oliver, BC)	18	23	70
	Bread and Butter Chardonnay (Napa Valley)	17	22	65
	Ruffino Pinot Gris (Tuscany Italy)	11	15	34
	Wente Morning Fog Chardonnay (California)			60
	Frind Sparkling Brut (Kelowna, BC)			66
	Mission Hill Riesling (Okanagan Valley, BC)			75
	Domaine de L'Aigle Chardonnay(France)			145
	Michael David Lust Zinfandel (Lodi, California)			175
<b>REDS</b>	Red Deer Resort & Casino Pinot Noir (Chile)	9	13	33
	Lindeman Shiraz (Australia)	10	14	32
	Mount Riley Pinot Noir (New Zealand)	13	17	50
	Bread & Butter Cabernet Sauvignon (Napa Valley)	13	17	63
	Alamos Malbec (Mendoza)	13	17	63
	19 Crimes Cabernet Sauvignon (Okanagan Valley)			45
	Charisma Cabernet Merlot (Okanagan Valley)			60
	Bread & Butter Merlot (Napa Valley)			65
	J. Lohr Cabernet Sauvignon (Paso Robles)			75
	Wente Mount Diablo Red Blend (California)			55
	Stags Leap Merlot (Napa Valley AVA)			120
	Kangarilla Road Shiraz (Kangarilla SA, Australia)			180
	Ricardo Santos (Russell, Maipu)			82
<b>BEER</b>	Tree Brewing Cranberry Orange Sour	12		
	Seachange the Wolf (Beaumont)	12		
	Seachange Irish Red (Beaumont)	12		
	Troubled Monk Juicy Gossip (Red Deer)	12		
	Troubled Monk Daycation (Red Deer)	12		
	Troubled Monk Fall & Oats (Red Deer)	12		
	Miller Genuine Draft	10		
	Sawback West Coast IPA (Red Deer)	12		
	Dark Woods Red Smoking Fire (Innisfail)	12		
	Vizzy Hard Seltzer	9		
	Corona	10		
	Select Domestics	9		
<b>NON-ALCOHOLIC</b>	Ole Mocktail	6		
	Corona Sunbrew	6		