

TO START

- AHI TUNA TARTARE | avocado, celery, yuzu hot sauce, black sesame crackers 80
- SALMON CEVICHE | fried squid, cucumber, nori, jalapeño vinaigrette 75
- HAMACHI | crispy black rice, honey soy glaze, chili mayo 75
- SEABASS CEVICHE | watermelon, agua de chile, cilantro, shiso, tortilla 72
- SCORCHED WAGYU | yuzu, truffle, radish 75
 - add sliced fresh truffle 25
- BEEF TARTARE | mustard, chili, olive oil, homemade crispy bread 95

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- BURRATA & TOMATO | warm pesto, aged balsamic, grilled bread 95 
 - BURRATA & MUSHROOM | black truffle, grilled bread 95 
 - FRIED CALAMARI | crispy lemon, pickled red chili, chipotle mayo 75
 - BAJA FISH TACOS | red cabbage, jalapeño, lime, cilantro 70
 - CRAB CAKES | green goddess, fresh herbs, crab sour cream 75
 - LOBSTER ROLL | celery, truffle mornay sauce 110
 - LOBSTER POUTINE | hollandaise, tarragon, house fries 110
 - CHARCOAL GRILLED FLATBREAD
 - PULLED SHORT RIB | ricotta, crispy shallot, pickled jalapeño, cilantro 92
 - BURRATA | San Marzano, basil 85 
 - GRILLED CHICKEN WINGS | adobo chili, apple, celery 65
 - FOIE GRAS WITH GRAPES | grape juice, truffle crème fraîche, brioche 80
 - SPICE RUBBED LAMB RIBS | grilled lime, cilantro 78

SALADS

- WESLODGE CHOP | avocado, goat cheese, dill vinaigrette 60 
- BABY GEM | feta, olives, basil, roast garlic vinaigrette 60 
- QUINOA | pumpkin, rocket, sunflower seeds, lemon sesame dressing 60 

MEAT | FISH | POULTRY | VEG

- WHOLE SEABASS | jalapeño relish, lemon, olive oil 160
- MAPLE GLAZED SALMON | pickled fennel, grilled lemon 140
- CHILEAN SEABASS | charred pepper, chili, burnt tomato & avocado salsa 240
- 1.2KG CORN FED CHICKEN | brown butter vinaigrette 160
- LAMB CHOPS | cucumber, horseradish, labneh, mint, dill 175
- PASTRAMI SHORT RIB | horseradish, labneh, parsley 175
- WESLODGE SLIDERS | cheddar, iceberg, Russian dressing 90
- FRIED CHICKEN
 - SOUTHERN | tabasco honey, ranch, house pickles 95
 - BUFFALO | dill, blue cheese sauce 95

- SPELT BARLEY RISOTTO | truffle, porcini, morel 195 ⓧ
- WHOLE CANADIAN LOBSTER | charmoula, bisque butter, charred lemon 295

STEAK

All of our steaks are cooked over hardwood & charcoal, seasoned with Montreal steak spice, and served with your choice of a sauce

Pepperoncini salsa verde | rosemary veal jus ⓧ | black truffle butter

- 250GM WAGYU TENDERLOIN AUSTRALIAN 380
- 250GM TENDERLOIN USDA PRIME 290
- 250GM OYSTER BLADE RANGER'S VALLEY AUSTRALIA 160
- 350GM SIRLOIN RANGER'S VALLEY AUSTRALIA 265
- 350GM RIBEYE USDA PRIME 300
- 400GM VEAL CHOP ALBERTA CANADA 320
- 300GM KIWAMI GRADE 9+ WAGYU STRIPLOIN 680
- 1 KG TOMAHAWK BLACK ONYX AUSTRALIA | accompanied by all three sauces 695

SIDES

- TRIPLE COOKED CHIPS | house ketchup 45 ⓧ
- TRUFFLE FRIES | truffle aioli, fresh truffle, parmesan 85 ⓧ
- PICKLED ONION RINGS | malt vinegar aioli, chives 35 ⓧ
- GRILLED BROCCOLINI | chili, lemon, garlic 40 ⓧ
- GRILLED CORN ON THE COB | chili lime butter, huitlacoche aioli 45 ⓧ
- ROAST CAULIFLOWER | ajo blanco, brown butter vinaigrette, curry leaf 45 ⓧ Ⓝ
- MAC & CHEESE | pimento cheese, cheddar, jalapeño 60 ⓧ
- TRUFFLE MAC & CHEESE | truffle mornay sauce, cheddar 85 ⓧ
- MUSHROOMS | black truffle, garlic butter, balsamic 45 ⓧ



DESSERT

DOUBLE DOWN

skillet baked hazelnut brownie, chocolate chip cookie, vanilla ice cream

60

MAPLE BRULEE

maple syrup creme brulee, blueberry sorbet, maple tossed blueberries

50

DEATH BY CHOCOLATE

chocolate cremeux, chocolate sorbet, salted caramel

60

APPLE PIE

granny smith apples, caramelised pecans, rum + raisin ice cream

50

DESSERT PLATTER

double down, maple brulee, death by chocolate, ice creams, sorbets, fresh fruits

175

FIRST COURSE

choice of one to share

BURRATA & TOMATO (v)

warm pesto, aged balsamic, grilled bread

SEABASS CEVICHE

watermelon, agua de chile, cilantro, shiso, tortilla

SECOND COURSE

choice of one to share

FRIED CALAMARI

crispy lemon, pickled red chili, chipotle mayo

BABY GEM SALAD (v)

feta, olives, basil, roast garlic vinaigrette

THIRD COURSE

choice of one to share

SOUTHERN FRIED CHICKEN

tabasco honey, ranch, dill pickle

WHOLE SEABASS

jalapeno relish, brown butter vinaigrette, lemon

OYSTER BLADE BLACK ONYX AUSTRALIA

pepperoncini salsa verde

SIDES

choice of one to share

ROAST CAULIFLOWER (n) (v)

almond, curry leaf, sherry vinegar

GRILLED BROCCOLINI (v)

chili, lemon, garlic

TRIPLE COOKED CHIPS (v)

house ketchup

DESSERT

choice of one to share

DOUBLE DOWN (n) (v)

skillet baked hazelnut brownie, chocolate chip cookie, vanilla ice cream

MAPLE BRULEE

maple syrup creme brulee, blueberry sorbet, maple tossed blueberries

FIRST COURSE

choice of one to share

BURRATA & MUSHROOMS

black truffle, grilled bread

WESLODGE CHOP

avocado, goat cheese, dill vinaigrette

SECOND COURSE

choice of one to share

QUINOASALAD

pumpkin, rocket, sunflower seeds, lemon sesame dressing

BABY GEM SALAD

feta, olives, basil, roast garlic vinaigrette

THIRD COURSE

choice of one to share

CHARCOAL GRILLED FLATBREAD BURRATA

san Marzano, basil

SPELT BARLEY RISOTTO

truffle, porcini, morel

SIDES

choice of one to share

ROAST CAULIFLOWER ⁽ⁿ⁾

ajo blanco, brown butter vinaigrette, curry leaves

GRILLED BROCCOLINI

chili, lemon, garlic

TRIPLE COOKED CHIPS

house ketchup

DESSERT

choice of one to share

DOUBLE DOWN ⁽ⁿ⁾

skillet baked hazelnut brownie, chocolate chip cookie, vanilla ice cream

MAPLE BRULEE

maple syrup creme brulee, blueberry sorbet, maple tossed
blueberries