LOBSTER “CAPPUCINO” SOUP
Nova Scotia lobster, tomato, corn, carrot, fresh herbs, white wine, cream froth, white truffle oil

PRAWN COCKTAIL
Trap caught prawns, fresh avocado, ciroc vodka cocktail sauce

ONYX TEMPURA BACON
Applewood smoked bacon, pepperoncini, maple chive smoked sour cream

CAESAR SALAD
Romaine, avocado, parmesan, crispy capers, house made bacon bits + bacon infused croutons

CARPACCIO
Thinly sliced filet mignon, arugula, heirloom tomato, parmesan, balsamic reduction, lemon soy drizzle, toast points

ANCIENT COCONUT CURRY BOWL
Fresh coconut, ginger, jalapeno, fennel seed, cumin, carrot, green beans, potato, cashew mint rice pilaf, red chili threads

SLOW ROASTED PRIME RIB
40 day aged angus AAA, roasted garlic mashed potatoes, market vegetables, au jus, beaver horseradish *while quantities last

BONE-IN NEW YORK STRIPLOIN
40 day aged angus AAA, roasted garlic mashed potatoes, market vegetables
  supplement bone-in filet mignon 7oz 16¼
  supplement bone-in rib steak 16oz 22¼
  supplement bone-in new york striploin 14oz 21¼

ROASTED TOMATO FRASER VALLEY CHICKEN
Fraser valley free run chicken breast, pesto orzo, roasted tomato, provolone, market vegetables, chili oil drizzle

LOBSTER STUFFED WILD SALMON
BC wild salmon, Nova Scotia lobster, panko, cream cheese, cashew mint rice pilaf, market vegetables, grand marnier beurre blanc

SIDES | built to share
TRUFFLE LOBSTER MAC + CHEESE 17½
BACON CREAMED CORN 8¼
GARLIC STEAMED ATLANTIC LOBSTER TAIL 25
GARLIC STEAMED ALASKAN KING CRAB 25
BACON ALMOND BRUSSEL SPROUTS 8¼

LEMON GINGER CRÈME BRÛLÉE
Lemon, ginger, vanilla, sugar crust, seasonal berry compote

MAPLE BACON CHEESECAKE
Vanilla wafer crust, pecans, maple syrup, vanilla bean, vista d’oro farms blueberry bourbon compote, candied bacon garnish

STEAK SAUCE
BRANDY PEPPERCORN SAUCE
PORT DEMI GLACE
SCOTCH DEMI GLACE, or BLUE CHEESE BUTTER 3
## Cocktails + Martinis

### Signature Caesars

- **Margarita Caesar**
  - Jose cuervo tequila, blue curacao, lemonade, lime juice, guava purée
  - 8¼

- **Mr. Pimms**
  - Gordon’s gin, pimm’s no. 1 cup, gingerale, fresh fruit
  - 7¼

- **Guava Bellini**
  - Captain morgans white rum, peach schnapps, peach juice, guava purée, prosecco + red wine float
  - 7¼

- **Whiskey Sour**
  - Bulliet bourbon, lemon juice, simple syrup, egg white, angostura bitters
  - 8¼

- **French 75**
  - Tanqueray gin, lemon juice, simple syrup, prosecco, angostura bitters
  - 9¾

- **Little Honey Martini**
  - Smirnoff vodka, white grapefruit juice, lime juice, basil honey syrup
  - 9

- **Vintage Sangria**
  - Red or white wine, st. remy brandy, triple sec, orange + pineapple juice, 7up, fresh fruit
  - 9

### Premium Caesars

- **Onyx 30 Minute Caesar**
  - Ketel one vodka, Onyx signature rub rim, shaken, fresh horseradish, lime juice, cucumber, spicy dill pickle
  - 8½

- **Garden Caesar**
  - Our 30 minute caesar with basil, cucumber, pearl onion + spicy dill pickle
  - 8½

- **Seafood Caesar**
  - Ketel one vodka, Onyx signature rub rim, shaken, lime juice, cocktail sauce + two chilled poached prawns
  - 12¼

### Onyx 30 Minute Caesar

- Ketel one vodka, Onyx signature rub rim, shaken, fresh horseradish, lime juice, cucumber, spicy dill pickle
  - 8½

### Garden Caesar

- Our 30 minute caesar with basil, cucumber, pearl onion + spicy dill pickle
  - 8½

### Seafood Caesar

- Ketel one vodka, Onyx signature rub rim, shaken, lime juice, cocktail sauce + two chilled poached prawns
  - 12¼

### Premium Beers

- **DeBeers Lager**
  - 6½

- **Rough Cut Pale Ale**
  - 6½

- **Dead Frog Seasonal**
  - 6½

- **Dead Frog “The Classic”**
  - 6½

- **Nut Brown Ale**
  - 6½

- **Steamworks Pilsner**
  - 6½

- **Craft Beer Sampler**
  - (any 3 craft beers)
  - 8¼

- **Parallels 49 Filthy Dirty I.P.A**
  - 6½

- **Parallels 49 Jerkface**
  - 6½

- **9000 Wheat Ale**
  - 6½

- **Grolsch (20oz)**
  - 9¾

### Draft Beers

- DeBeers Lager
  - 6½

- Rough Cut Pale Ale
  - 6½

- Dead Frog Seasonal
  - 6½

- Dead Frog “The Classic”
  - 6½

- Nut Brown Ale
  - 6½

- Steamworks Pilsner
  - 6½

- This offer is valid for dinner. This offer is not valid on holidays or special events. Cannot be combined with other offers/discounts/promotions. Not valid with Costco Gift Cards.