

STONE PEAK

R E S T A U R A N T

FIRST PLATES

Lobster Louis Salad 24

| butter poached rock lobster | iceberg lettuce | baby dill pickle |
| seasonal garden vegetables | soft poached egg | mary rose remoulade |

CHEF'S BURGER

Mexican "Birria" Bison Burger 29

| 7oz bison burger | "carnitas style" pulled pork | aged white cheddar |
| brioche bun | pork dip | cilantro aioli | fries |

CHEF'S CUTS

Tenderloin Steak 58

grilled 6oz Alberta tenderloin	pomme dauphine	
roasted baby carrots	sunchoke puree	fresh green peas
carrot top chimichurri	fresh dill & pea shoots	

Miso Sablefish 44

| kombu dashi | bok choy |
| shiitake & oyster mushroom | garlic sushi rice |

DESSERT

Pavlova 13

| diplomat cream | berries |

DRINK

El Dorado 16

| gold tequila | grand marnier | demerara syrup | lemon & lime juice |

Food Paired Wine Flights 28

| ask your server for tonight's wine pairings |