

INTREPID

STEAK | SEAFOOD | RAW BAR

Bread & Butter (V)
House Baked Rolls, Whipped Butter 12

Selection of Olives with Feta (V)
In Olive Oil 14

STARTERS

Broccoli Tempura (V)
Spicy Aioli 21

Crispy Pork Belly
Rum Glaze 26

Oysters Rockefeller
Béarnaise, Spinach, Herbs 30

Lump Crab Cake
Jumbo Lump Crab, Cajun Remoulade 28

Beef Carpaccio
Roasted Garlic Mayo, Crispy Leeks, Capers, Crostini 30

Wedge Salad (GF)
Iceberg, Blue Cheese, Crispy Bacon, Cherry Tomato 24

Classic Caesar Salad
Romaine, Parmesan, Croutons (Add Bacon) 22

Crab & Lobster Salad
Tobiko, Wonton Crisps, Shallots, Cilantro 34

Shrimp Cocktail
Lemon, Cocktail Sauce 25 PER 3 pieces

ENTREES

Tonnarelli Pasta (V)
Aged Reggiano, Tomato Fondue, Green Peas 34

Herb Crusted Sea Bass
Roasted Corn Couscous, Zucchini 47

Catch of the Day (GF)
Carrot Puree, Herbed Potatoes, Edamame, Hibiscus Butter 48

Roasted Cage-Free Half Chicken
Rosemary Potatoes, Brussel Sprouts, Natural Jus 41

Miso Glazed 8oz Organic King Salmon (GF)
Basmati Rice, Miso Butter, Mustard Greens Salad 47

Eggplant Tournedos (VG)
Grilled Eggplant, Sautéed Kale, Couscous, Grilled Tofu 38

Whole Canadian Lobster (GF)
Roasted Potatoes, Baby Tomatoes, Onions, Cognac Stew 85

SEAFOOD TOWER

FOR 2 PERSONS 150

6 Oysters (GF)
4 Tiger Shrimp (GF)
2oz Catch of Day Sashimi
1oz Scallop with XO

Marinated 1/2 Canadian Lobster (GF) | Marinated Whole Canadian Lobster (GF)

Cocktail Sauce, House-Made Mayo, Mignonette Sauce

FOR 4 PERSONS 270

12 Oysters (GF)
8 Tiger Shrimp (GF)
4oz Catch of Day Sashimi
2oz Scallop with XO

SEAFOOD BAR

MAKI ROLLS

Organic Salmon Roll (GF)
Cucumber, Avocado, Scallion 23

Spider Roll
Crispy Soft Shell Crab, Avocado,
Bonito Flakes, Eel Sauce 24

Spicy Tuna Roll (GF)
Tuna, Scallion 23

Intrepid Roll
Lobster, Shrimp Tempura, Lemon
Butter, Panko, Asparagus 26

Veg Nori (GF)
Cucumber, Mango,
Asparagus, Avocado 18

Add Wakame Salad 12

NIGIRI SET 3 PCS

Marinated Tofu, Soy Glaze
(V/VG/GF) 18

Maguro, Tuna & Soy
Reduction 20

Sake, Organic Salmon &
Pickled Plum 19

Fish of the Day 17

SASHIMI (GF)

Maguro, Tuna 20

Hamachi, Yellowtail Jack 24

Sake, Organic Salmon 20

Fish of the Day 21

RAW

Hamachi Crudo 25

Catch of the Day Ceviche 21

Tuna Tartare 26

Fresh Oysters (GF)

38 FOR 6 OYSTERS | 72 FOR 12 OYSTERS

Horseradish, Cocktail Sauce, Mignonette Sauce, Intrepid Hot Sauce

CAVIAR

30^{GR} Petrossian Alverta Caviar 159

30^{GR} Petrossian Ossetra Caviar 235

Served with Blinis & Crème Fraîche, Chopped Egg, Shallots

STEAKS & CHOPS

6oz Tenderloin (GF) 49

10oz Prime Striploin (GF) 52

12oz CAB Ribeye (GF) 54

10oz Niman Ranch Pork Chop (GF) 40

14oz Rack of Lamb (GF) 49

Land & Sea (GF) 80

6oz Tenderloin, Canadian Lobster Tail

Sauces: Béarnaise (GF), Peppercorn Cream (GF), Bordelaise (GF), Chimichurri (GF), Lemon Caper (GF), Maître D'hôtel Butter (GF) \$4 Supplement

BUTCHER RESERVE

36oz 35 DAYS DRY AGED NATURALLY
RAISED NIMAN RANCH PRIME PORTERHOUSE STEAK 195

28oz 30 DAYS DRY AGED HAND SELECT
CAB NIMAN RANCH RIBEYE CHOPS 138

Choice of Two Sauces

SELECTION OF SIDES

Sautéed Mushrooms (VG/GF)16

Garlic Mashed Potato (V/GF)16

Seasonal Vegetables (V/GF)16

Roasted Spicy Broccolini (V/GF)16

Smashed Truffle Potatoes (V)18

Pommes Frites (V)14

Roasted Brussel Sprouts (VG/GF)16

Bone Marrow Canoe (GF)24

Smoke-House Mac & Cheese (V)16

With 4oz Lobster28

Potato Gratin (V)16

Creamed Spinach (V)16

FINAL COURSE 16

Golden Eye
Baked Apple
Galette (N)

Vanilla Ice Cream,
Almonds, Cinnamon
Puff Pastry

Kahlua
Espresso
Tiramisu

Mascarpone
Cream, Milano
Biscuit, Lady
Finger Sponge

Lemon
Meringue
Cheesecake

Honey Meringue,
Lemon Curd

Intrepid
007 Layer
Chocolate Cake

Brigadeiro
Cream, Chocolate
Ganache

Coconut
Panna
Cotta (V/GF)

Tapioca Sauce,
Pineapple Sorbet,
Lime Salsa, Meringue

Chef's
Selection of
Ice Cream

Seasonal
Flavours

Chef's
Selection of
Cheese

Served with
Princess Honey &
Water Crackers

Made fresh to order, please allow
20 minutes for preparation

(V) - Vegetarian | (GF) - Gluten Free | (VG) - Vegan | (N) - Contains Nuts | CAB - Certified Angus Beef

17% gratuities will be added to the menu price listed.

If you have any intolerance or specific diet, please ask your waiter for guidance. Consumption of raw or under-cooked meats can present a potential health risk.

08.24.23-V05

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