

INTREPID

STEAK | SEAFOOD | RAW BAR

Bread & Butter (V)

House Baked Rolls, Whipped Butter 12

Selection of Olives & Feta (V)

In Olive Oil 14

Deviled Eggs

Caviar, Paprika, Cress 16

STARTERS

French Onion Soup

Gruyère Cheese Gratinée 20

Broccoli Tempura (V)

Spicy Aioli 21

Crispy Pork Belly

Rum Glaze 26

Oysters Rockefeller

Béarnaise, Spinach, Herbs 29

Seared Scallops & Chorizo

Celeriac Purée, Edamame, Chorizo Butter 32

Lump Crab Cake

Jumbo Lump Crab, Cajun Remoulade 29

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

ENTREES

Mushroom Gnocchi (V)

Wild Mushrooms, Cream Sauce, Green Peas, Aged Parmesan 36

Tonnarelli Pasta (V)

Aged Reggiano, Tomato Fondue, Green Peas 34

Herb Crusted Sea Bass

Roasted Corn Couscous, Zucchini 47

Fish of the Day (GF)

Carrot Purée, Herbed Potatoes, Edamame, Hibiscus Butter 49

Roasted Cage-Free Half Chicken

Rosemary Potatoes, Brussels Sprouts, Natural Jus 41

Miso Glazed 8oz Organic King Salmon (GF)

Basmati Rice, Miso Butter, Mustard Greens 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 Prawns (GF)

2oz Fish of the Day Sashimi

1oz Scallop with XO

1/2 Canadian Lobster Tail (GF)

FOR 4 PERSONS 270

12 Oysters (GF)

8 Tiger Prawns (GF)

4oz Catch of Day Sashimi

2oz Scallop with XO

Whole Canadian Lobster Tail (GF)

Cocktail Sauce, House-Made Mayo, Mignonette Sauce, Wasabi

SEAFOOD BAR

MAKI & NIGIRI SUSHI

Organic Salmon Roll (GF)

Cucumber, Avocado, Scallion 23

Spicy Tuna Roll (GF)

Tuna, Scallion 23

Veg Nori Roll (GF)

Cucumber, Mango, Asparagus, Avocado 19

Sake Nigiri (3 pcs)

Organic Salmon & Pickled Plum 19

Spider Roll

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

Intrepid Roll

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

Maguro Nigiri (3 pcs)

Tuna & Soy Reduction 20

Add Wakame Salad 12

SASHIMI (GF)

Maguro, Tuna 21

Hamachi, Yellowtail Jack 24

Sake, Organic Salmon 21

Fish of the Day 23

RAW

Hamachi Crudo 26

Fish of the Day Ceviche 23

Tuna Tartare 26

Fresh Oysters (GF)

38 FOR 6 OYSTERS | 72 FOR 12 OYSTERS

Horseradish, Cocktail Sauce, Mignonette Sauce, Intrepid Hot Sauce

Tiger Prawn Cocktail

Lemon, Cocktail Sauce 26 PER 3 pieces

CAVIAR

30^{GR} Petrossian Baika Caviar 170

30^{GR} Petrossian Ossetra Caviar 235

Served with Blinis & Crème Fraîche, Chopped Egg, Shallots

STEAKS & CHOPS

6oz CAB Prime Tenderloin (GF) 49

10oz CAB Prime Striploin (GF) 52

12oz CAB Ribeye (GF) 54

10oz Niman Ranch Pork Chop (GF) 41

14oz Rack of Lamb (GF) 52

Dijon & Herb Crusted

Land & Sea (GF) 83

6oz Tenderloin, Canadian Lobster Tail

INTREPID STRIPLOIN FLIGHT 75

3oz Australian Wagyu Striploin 6-7MS

3oz CAB Prime Beef Striploin

3oz US Wagyu Striploin Signature MS

10oz Australian Wagyu Striploin 6-7MS (GF) 93

10oz US Wagyu Striploin Signature MS (GF) 89

BUTCHER RESERVE

36oz 35 DAYS DRY AGED
NATURALLY RAISED NIMAN RANCH
PRIME PORTERHOUSE STEAK 198

28oz 30 DAYS DRY AGED
HAND SELECT CAB NIMAN RANCH
RIBEYE CHOPS 148

Choice of Two Sauces

SAUCE ENHANCEMENTS: Béarnaise (GF), Peppercorn Cream (GF), Bordelaise (GF), Chimichurri (GF), Blue Cheese (GF), Lemon Caper (GF), Maître D'hôtel Butter (GF) 4

ADD TO YOUR DISH: Grilled Tiger Prawn (GF) 11 | Grilled 7oz Lobster Tail (GF) MP (Market Price) | Seared Foie Gras 29

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

Sticky Date Pudding

Bourbon Orange Ice Cream, Warm Clotted Cream, Caramel

Selection of Ice Cream

Seasonal Flavours

Selection of Cheese

With Princess Honey, Water Crackers & Bread

Made fresh to order, please allow 20 minutes for preparation

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

07.22.24-V07

As part of our commitment to sustainability and responsible sourcing, we work closely with our suppliers to serve sustainable/local/organic produce, seafood, coffee and tea where possible. Please speak with your server for more information regarding our menu items.

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.

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