

# Surf+Turf

## CARPACCIO 22

Nonay Beef, pickled shimeji mushrooms, bonito-rosemary aioli, crispy capers, shaved pecorino, parsley, wild yeast cracker

## SMOKED SEAFOOD

### ARTICHOKE DIP 22

Warm toasted baguette

## STEAK TARTARE 22

Hand cut steak, cured egg yolk, pickled mustard seeds, crispy shallot bread + butter pickle relish, roasted garlic mayo, kettle chip

## EFFING FRESH OYSTERS ⑤

Shallot mignonette, smoked hot sauce, lemon

½ dozen 24

1 dozen 36

## SALMON TARTARE 20

Diced salmon, avocado, cherry tomatoes, sesame seed, miso sesame aioli, house made chips

## OYSTERS

### ROCKEFELLER ⑤ 28

Effing oysters, baked kale, bacon, béarnaise sauce

### CLASSIC 'SMOKED' PRAWN COCKTAIL 20

Hayloft cocktail sauce, charred lemon ⑤

## ODDS + ENDS

### CRISPY BRUSSEL SPROUTS 15

For those who know, you know-sriracha sour cream

### BREAD+'BUTTER' 10

Grilled baguette, whipped bone marrow + beef tallow, coarse salt

### PEI MUSSELS 25

Smoked tomato broth, Bonito aioli, grilled baguette

### FRENCH ONION DIP 19

Crusty bread, caramelized onions, rich beef jus, cheese blend, baked

## Soup & Salads

### TOMATO SALAD ⑤ ⑥ 15

Beefsteak tomato, pickled red onion, blue cheese, basil, olive oil, balsamic

### BEET SALAD 14

Oven roasted beets, pickled beets, orange fromage blanc, beet puree, pea tendrils, beet powder

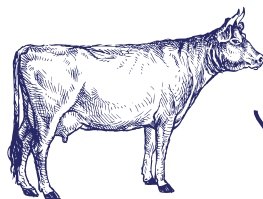
### KALE 'MIMOSA' half 12 full 18

crunchy kale, smoked bacon, hard boiled egg, aged cheddar, crutons, 'Mom's mimosa dressing

ADD SALMON +12 OR CHICKEN +8

### Lobster Bisque 20

buttered lobster, creamy lobster veloute, creme fraiche,



### CLASSIC STEAK CUTS ⑤ MP

Your more traditional 'Steak' cuts, found at most steakhouses. These cuts include **Ribeye, Tenderloin, Striploin, Flat iron, Sirloin** and the like. We offer 3-4 of these selections daily. The cuts are simply seasoned with salt and pepper, and grilled to your preferred doneness.

~ Ask your server for today's selections ~

### CHEF'S CUT

#### BRAISED SHORT RIB RIGATONI 37

Braised beef ragu, buttered rigatoni, fromage blanc, micro basil

#### LOFT BURGER 30

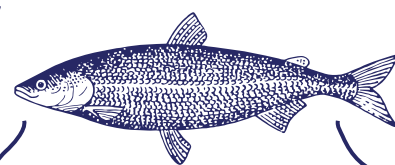
8oz Lakeside Farmstead brisket patty, lettuce chaga cheddar, house made beef bacon, beer battered onion ring, tomato chili relish, marrow butter griddled bun, fresh cut fries

#### 'NONAY' CUT 38

Chef's daily steak creation, tallow potatoes, roasted mushroom

#### STEAK SANDWICH 35

7oz Chef's cut, cooked to your liking, marrow butter griddled baguette, tomato chili relish, arugula, crisp shallot, beef jus, fresh cut fries



### SALMON ⑤ 39

Pan roasted, green pea risotto, carrot purée, orange ginger creme fraiche

### SCALLOPS ⑤ 44

Grilled, beef bacon + thyme cream corn, brown butter hazelnut sauce, leek coin, leek frites

### SABLE FISH 47

Miso marinated, kimchi fried cabbage, pickled shimeji, ginger & garlic risotto shaved nori

### THE EFFING CATCH MP

Ask your server for today's creations

### THAT+THE OTHER

#### CHICKEN 39

Pan roasted chicken supreme, chaga mash, confit carrots, mustard + sage veloute

#### PEAS + CARROTS ⑤ 30

roast carrot puree, buttered peas, green pea + fromage blanc risotto, confit carrot, pea tendrils, carrot crumble

## SAUCES+TOPPERS

Peppercorn Sauce 5

Béarnaise 6

Lobster Béarnaise 12

Chasseur-Braised Beef, Mushroom, Herb+ Tomato Gravy 6

Blue Cheese Crumble 8

Bone Marrow Butter 6

Grilled Prawn & Scallop Skewer- Rojo chimichurri marinated 15

## BESIDE OURSELVES

Green pea

Risotto ⑤ ⑥ 14

Crispy Fried Potato Pave Herbed Cream Sauce ⑤ ⑥ 14

Chaga Cheddar Mashed Potatoes ⑤ 12

Lobster mac + Cheese 24

Tallow Roasted Baby Potatoes ⑤ 13

Rosemary Parmesan Fries ⑤ ⑥ 10

Sautéed Mushroom tallow marrow butter 12

Bacon + Thyme Creamed Corn ⑤ 11

Peas + Carrots thyme buttered ⑤ ⑥ 10

Crispy Beet Wedge sesame maple glaze ⑤ ⑥ 10