



WE CHOOSE TO SUPPORT LOCAL BC FARMERS, ARTISANAL PRODUCERS
AND UTILIZE SUSTAINABLE PRODUCTS WHEREVER POSSIBLE.

FOR THE TABLE

Warm Cured Olives | 14

sundried tomatoes, nuts & seeds, confit garlic, mixed herbs

Charcuterie for 1 | 18 for 2 | 29 each additional | 8

cured meats, artisan crafted cheeses, seasonal accoutrements

Fresh Shucked B.C Oysters 1/2 dozen | 19 1 dozen | 36

today's best selection, house hot sauce, classic mignonette,
citrus bubbles, fresh horseradish

Chilled Seafood Tower small tower | 60 large tower | 115

snow crab, prawns, pickled octopus, marinated clams & mussels,
scallops ceviche, oysters, albacore tuna crudo

TO START

Snake River Farms Wagyu Beef Carpaccio | 22

pepper greens, radish, horseradish cream, fried capers, stone ground mustard

Cast-Iron Seared Foie Gras | 30

caramelized apples, sweet & sour butternut squash,
fennel pollen sunflower crust, spicy radish

Potted Wild Keta Salmon | 21

grilled bread, lavosh crisps, pickled onions, micro herb salad, dill verde

KVS Caesar Salad | 14

romaine, baby kale, prosciutto brioche crumble, parmesan frico, confit garlic vinaigrette

Grilled Radicchio | 16

shaved fennel, salt roasted beets, blood orange, whipped Okanagan goat chevre, pistachio

French Onion Soup | 14

red wine melted onions, veal bone broth, brioche, cave aged gruyere gratin

Lobster Bisque | 15

butter poached crab, smoky paprika, crab shell oil,
crispy sourdough, brandy crème fraiche

Beef Tallow Pomme Frites | 16

black truffle oil, truffle salt, picked thyme, parmesan,
served with a glass of Big White Bubbles



CUTS

WE HAVE HAND SELECTED EACH CUT OF BEEF FOR ITS SUPERIOR GRADE AND QUALITY FROM THE VERY BEST BREEDS OF CATTLE. EVERY STEAK HAS BEEN AGED FOR A MINIMUM OF 28 DAYS FOR MAXIMUM FLAVOUR AND TENDERNESS.

BUTCHER BLOCK PRIME RIB | six hour slow roasted, rosemary sea salt crust
16oz | 36 12oz | 32 10oz | 30

SNAKE RIVER FARMS WAGYU FLAT IRON | marinated with aromatics & fire grilled
8oz | 49

CANADIAN PRIME STRIPLOIN | peppercorn CTC espresso crusted & fire grilled
14oz | 44 8oz | 35

BERRETA FARMS BEEF RIBEYE | rosemary sea salt, roasted garlic tallow butter
16oz | 52

RESERVE ANGUS FILET MIGNON | pan seared & herb butter basted
10oz | 52 8oz | 46 6oz | 40

TOMAHAWK CHOP | our signature bone in R.R. Ranch ribeye carved tableside for 2,
roasted bone marrow, roasted garlic tallow butter
50oz | 130

SIDES

Sauces béarnaise, KVS steak sauce, madagascar peppercorn, bordelaise	05
Creamed Corn with jalapenos & aged cheddar	11
Wild & Cultivated Mushrooms with shallots & herbs	13
Charred Broccoli with garlic & lemon	10
Sautéed Asparagus with whole grain mustard & tarragon	13
Pan Roasted Ocean Wise Prawns with old bay spice	15
1/2 lb. Steamed Snow Crab Legs with clarified butter	18
Caramelized Brussel Sprouts with smoky bacon & almonds	12

[All steaks include crème fraiche pomme puree & selection of locally sourced market vegetables]

GRAINS

Fromage Farrotto | 26

farro grains cooked in the risotto style, parmesan, gruyere, aged cheddar, local mushrooms, mirepoix, lemon dressed baby kale

Bucatini Pasta & Short Rib Ragout | 28

red wine braised Berretta Farms beef short rib & winter root vegetables, smoked gorgonzola cream, natural braising sauce

Hand Made Sweet Potato Gnocchi | 29

slow roasted chicken, bacon lardons, brown butter, fried sage, roasted hazelnut & buckwheat crunch

COMPOSED

Purveyor's Cut | M/P

ethically & sustainably raised meats, ask for today's cut

Tasting of Popkum BC Farmed Rabbit | 42

prosciutto crusted & apple stuffed loin, confit leg, braised thigh, potato press, rabbit glacé

Milk Poached West Coast Ling Cod | 35

new potato, melted leek, shaved fennel, pickled celery, crispy ling cod mousseline, milk nage

All Natural Duck Breast | 38

duck bacon & cranberry bread pudding, cauliflower soubise, spicy pecan, roasted duck jus