

GRAZE

Bread + Butter 8

Toasted sourdough, truffle butter

MEAT & CHEESE BOARD

Chef's assortment of cured meats, artisan cheeses, preserves, seasonal accompaniments, toasted breads 40

Dill Pickle Popcorn 8

Air popped corn, dill dusted

Tuna Carpaccio 21

Sliced albacore tuna, compressed watermelon, wasabi aioli, nori, taro root chips

LUX Bacon 19

A signature house specialty 24 hr braised slab bacon, maple, black pepper

Camembert 20

Phyllo wrapped camembert, bourbon cherry compote, toasted bread, candied walnuts

Truffle Perogies 16

Bite sized potato stuffed perogies, shaved truffle, caramelized onions, chives, sour cream

STK Tartare 20

Hand diced Alberta beef, gherkins, egg yolk, mustard caviar, aioli, toasted bread

Prawn Cocktail 18

The steakhouse classic, jumbo prawns, cocktail sauce, lemon

Lil' BRGRS 15

All beef patties, American cheddar, special sauce, shredded lettuce, sesame buns

Calamari Karaage 17

Crispy battered calamari, shaved brussels, herbs, lemon, wasabi aioli

Oysters M/P

Chefs fresh selection of oysters. Limited availability please ask your server

KETTLE & GREENS

House Salad 8 / 13

Baby greens, cucumber, gem tomatoes, white balsamic vinaigrette

Caesar Salad 10 / 15

As it should be - Crisp romaine, bacon, shaved parmesan, croutons, lemon

Forest Mushroom Soup 6 / 9

Roasted mushrooms, truffle crema, chives

Kale Super Salad 19

Chopped kale, brussels, blueberry, almonds, red quinoa, avocado, goat cheese, apple cider vinaigrette

BeefSTK

Tomato + Mozz 19

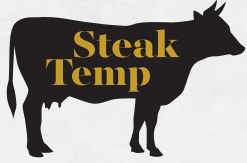
Heirloom tomatoes, Fior di latte mozzarella, fresh herbs, EVOO, balsamic reduction

Iceberg Wedge 18

Crisp iceberg lettuce, blue cheese, gem tomatoes, bacon lardons, avocado dressing, crispy onions

Add Atlantic Salmon 12 | Grilled Chicken 7 | Sautéed Garlic Prawns 9 | AAA Alberta Sirloin 16 | Seared Tuna 14

STEAKS



Blue

Your steak still moos occasionally

Rare

Caveman quality sear

Medium Rare

Warm red center

Medium

Warm pink center

Medium Well

Mostly brown center

Well Done

Firm and brown throughout

Enhancers 4EA

A100 STK Sauce

Peppercorn Sauce

Bearnaise

Truffle Gravy

Chimichurri

Blue Cheese Crust

Sirloin

7oz | 27

Striploin

8oz / 12oz | 38 / 48

Tenderloin

6oz / 9oz | 42 / 52

Ribeye

12oz | 65

Lollipop Ribeye

24oz bone in | 127

Tomahawk

44oz bone in | M/P

Pork Tomahawk Chop

26oz bone in | 45

'Surf & Turf'

6oz tenderloin, truffle lobster Mac + cheese, grilled prawns, bearnaise 66

Add Ons Sautéed Garlic Prawns 9 | Lobster Tail M/P

OUR DRYAGED STORY

LUX Steakhouse + BAR94 continues to bring only the highest quality of steaks to our guests. Our exclusive 45-day dry aged beef starts with only the finest premium choice loins, which are then hung in a climate and humidity controlled room allowing the beef to naturally age. During this process the meat loses up to 20% of its original weight as the juices are absorbed into the meat resulting in an enhanced and intense flavour profile. This process is time consuming, costly, requiring special training & knowledge, but we believe it's worth it. Please Enjoy.

~ Limited availability ~

Please ask your server

Escorts

The Next Best Thing Beside
A Great Steak Is A Great Side

Fries 8

House cut, russet potatoes, chipotle aioli

Lobster Mac & Cheese 21

A LUX classic, Atlantic lobster, seafood velouté, grana padano

Broccolini 12

Sautéed fresh broccolini, shaved grana padano

Mashed Potatoes 9

Roasted garlic, Yukon mash

Roasted Fingerling Potatoes 8

Baby fingerling potatoes, fresh herbs

Crispy Brussels 10

Fried brussels, shaved grana padano

French Onion Poutine 12

Crispy fries, caramelized onion, beef gravy, gruyere cheese

Shrooms 12

Forest mushroom blend, chardonnay, garlic

Creamed Spinach 11

Sautéed spinach, fresh cream, shaved grana padano

Bacon Cream Corn 12

Crispy sautéed bacon, truffle crema, fresh herbs

Asparagus Frites 16

Tempura battered asparagus, sriracha honey

MAIN PLATES

Grilled Salmon 30

Atlantic grilled salmon, roasted asparagus, red quinoa, chimichurri

Chicken Supreme 29

Sous vide chicken supreme, poulet au jus, potato and chive gnocchi, blistered tomato, corn, asparagus

Mushroom Ravioli 27

Sautéed forest mushrooms, truffle crema, shaved Grana Padano

Pan Seared Sablefish 34

Pacific black cod, roasted forest mushroom, butternut squash, cherry tomato jus

Bison Meatloaf 29

Bacon wrapped bison, garlic mashed potatoes, black garlic bbq, bacon cream corn

LUX

'Black Label' Burger

Chef's select house grind, aged cheddar, crispy onions, 24 hour bacon, garlic aioli, all the groceries, brioche bun | Limited availability 30

HAPPY ENDINGS

Passion Fruit Pineapple Cheesecake 10

Passion fruit coulis, pineapple chutney, graham crumb, cream cheese

Colossal Black Forest Chocolate Cake 13

House made chocolate cake, bourbon-soaked cherries, whipped cream

Crispy Banana Split 12

Fried bananas, vanilla bean ice cream, cherries, pineapple, whipped cream, candied walnuts