

DINNER MENU N°1

\$75 / PERSON

STARTERS

CHOOSE 1

Caesar

Crisp romaine lettuce, bacon, shaved parmesan, toasted croutons, lemon

House Greens

Baby greens, cucumber, baby tomatoes, white balsamic vinaigrette

Forest Mushroom Soup

Roasted mushroom, truffle crema, chopped chives

MAINS

CHOOSE 1

NY Striploin

*8oz AAA Alberta striploin,
roasted Yukon gold potato, peppercorn
sauce, seasonal vegetables*

Roasted Chicken

*Oven roasted chicken,
fingerling potatoes, charred lemon,
au jus, seasonal vegetables*

Salmon

*Grilled Atlantic salmon, red quinoa,
chimichurri, seasonal vegetables*

Mushroom Ravioli

*Sautéed forest mushrooms,
truffle crema, shaved grana
Padano parmesan*

DESSERT

CHOOSE 1

Passionfruit Pineapple Cheesecake

Passionfruit coulis, pineapple chutney, graham crumb, cream cheese

Black Forest Chocolate Cake

House made chocolate cake, bourbon soaked cherries, whipped cream

DINNER MENU Nº2

\$95 / PERSON

STARTERS

CHOOSE 1

Caesar

*Crisp romaine lettuce,
bacon, shaved
parmesan, toasted
croutons, lemon*

House Salad

*Baby greens, cucumber,
baby tomatoes, white
balsamic vinaigrette*

Forest

Mushroom Soup

*Roasted mushroom,
truffle crema,
chopped chives*

SECOND COURSE

CHOOSE 1

Prawn Cocktail

*The steakhouse classic, jumbo
prawns, cocktail sauce, lemon*

LUX Bacon

*Braised slab bacon, maple,
black pepper*

Truffle Perogies

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

BeefSTK Tomato Salad

*Heirloom tomatoes, Fior di latte
mozzarella, fresh herbs, evoo,
balsamic reductions*

MAIN COURSE

CHOOSE 1

NY striploin

*8oz AAA Alberta striploin,
roasted Yukon gold potato, peppercorn
sauce, seasonal vegetables*

Roasted chicken

*Oven roasted chicken,
fingerling potatoes, charred lemon,
au jus, seasonal vegetables*

Salmon

*Grilled Atlantic salmon, red quinoa,
chimichurri, seasonal vegetables*

Mushroom Ravioli

*Sautéed forest mushrooms, truffle
crema, shaved grana Padano parmesan*

DESSERT

CHOOSE 1

Passionfruit Pineapple Cheesecake

Passionfruit coulis, pineapple chutney, graham crumb, cream cheese

Black Forest Chocolate Cake

House made chocolate cake, bourbon soaked cherries, whipped cream

DINNER MENU Nº3

\$120 / PERSON

STARTERS

CHOOSE 1

Caesar

*Crisp romaine lettuce,
bacon, shaved
parmesan, toasted
croutons, lemon*

House Greens

*Baby greens,
cucumber, baby
tomatoes, white
balsamic vinaigrette*

Forest

Mushroom Soup

*Roasted mushroom,
truffle crema,
chopped chives*

SECOND COURSE

CHOOSE 1

Camembert

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

Truffle Perogies

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

LUX Bacon

*Braised slab bacon, maple,
black pepper*

STK Tartare

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

MAIN COURSE

CHOOSE 1

NY striploin

*8oz AAA Alberta striploin,
roasted Yukon gold potato, peppercorn
sauce, seasonal vegetables*

Roasted chicken

*Oven roasted chicken,
fingerling potatoes, charred lemon,
au jus, seasonal vegetables*

Salmon

*Grilled Atlantic salmon, red quinoa,
chimichurri, seasonal vegetables*

Mushroom Ravioli

*Sautéed forest mushrooms, truffle
crema, shaved grana Padano parmesan*

Surf + Turf

*8oz AAA Alberta tenderloin, Lobster mac + cheese,
seasonal vegetables, bernaïse*

DESSERT

CHOOSE 1

Passionfruit Pineapple Cheesecake

Passionfruit coulis, pineapple chutney, graham crumb, cream cheese

Black Forest Chocolate Cake

House made chocolate cake, bourbon soaked cherries, whipped cream



LET THEM EAT STEAK



steakhouse+bar



LUXSTEAKHOUSE.COM