

GRAZE

MEAT & CHEESE BOARD

Chef's assortment of cured meats, artisan cheeses, preserves, seasonal accompaniments, toasted breads 44

Bread + Butter 8

Toasted sourdough, truffle butter

C+C Salmon 20

House cured + candied Atlantic salmon, celery apple remoulade, grilled bread

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

Crispy Calamari 17

Crispy battered squid, pickled peppers, Century seasoning, flaky sea salt

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

Forest Mushroom Soup 6 / 9

Roasted mushrooms, truffle crema, chives

Caesar Salad 10 / 15

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

Heirloom Beet Salad 17

Roasted beets, greens, ricotta, with candied walnuts and radish with a walnut vinaigrette

Kale Super Salad 19

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

Iceberg Wedge 18

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

BeefSTK Tomato + Mozz 19

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

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 | M/P

Tomahawk

44oz bone in | M/P

'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

Mashed Potatoes 9

Roasted garlic, Yukon mash

Broccoli + Kim Cheese 12

Steamed broccoli, kim chi cheese sauce

Roasted Fingerling Potatoes 8

Baby fingerling potatoes, fresh herbs

Crispy Brussels 10

Fried brussels, shaved grana padano

Truffle Mushroom Poutine 12

Sauteed forest mushrooms, truffle gravy, shaved parmesan

Shrooms 12

Forest mushroom blend, chardonnay, garlic

Creamed Spinach & Kale 11

Sautéed spinach & kale, fresh cream, shaved grana padano

Bacon Cream Corn 12

Crispy sautéed bacon, truffle crema, fresh herbs

Twice Baked Potato 13

Goats cheese, herbs, whipped Yukon gold potato, chives

MAIN PLATES

Dry Aged Beef Shepherd's Pie 28

45 day dry aged beef, topped with garlic mashed potato, seasonal vegetables, arugula salad

Mushroom Ravioli 27

Sautéed forest mushrooms, truffle crema, shaved Grana Padano

Chicken Supreme 29

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

Grilled Salmon 30

Atlantic grilled salmon, grilled vegetables, red quinoa, chimichurri

Catch of the day

Ask your server about our fresh fish feature

M/P

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

Cast Iron Cookie 12

Fresh baked peanut butter cookie, banana ice cream, toasted walnuts