

# GRAZE

## MEAT & CHEESE BOARD

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

### Bread + Butter

Toasted sourdough, truffle butter

### C+C Salmon

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

### LUX Bacon

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

### 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

### STK Tartare

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

### Prawn Cocktail

The steakhouse classic, jumbo prawns, cocktail sauce, lemon

### Lil' BRGRS

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

### Crispy Calamari

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

### Oysters

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

## KETTLE & GREENS

### House Salad S/L

Baby greens, cucumber, gem tomatoes, white balsamic vinaigrette

### Forest Mushroom Soup S/L

Roasted mushrooms, truffle crema, chives

### Caesar Salad S/L

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

### Heirloom Beet Salad

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

### Kale Super Salad

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

### Iceberg Wedge

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

### BeefSTK Tomato + Mozz

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

**Add** Atlantic Salmon | Grilled Chicken | Sautéed Garlic Prawns | AAA Alberta Sirloin | Seared Tuna

## 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

*A100 STK Sauce*

*Peppercorn Sauce*

*Bearnaise*

*Truffle Gravy*

*Chimichurri*

*Blue Cheese Crust*

### Sirloin

7oz

### Striploin

8oz / 12oz

### Tenderloin

6oz / 9oz

### Ribeye

12oz

### Lollipop Ribeye

24oz bone in

### Tomahawk

44oz bone in

### 'Surf & Turf'

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

**Add Ons** Sautéed Garlic Prawns | Lobster Tail

## 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

House cut, russet potatoes, chipotle aioli

### Lobster Mac & Cheese

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

### Mashed Potatoes

Roasted garlic, Yukon mash

### Broccoli + Kim Cheese

Steamed broccoli, kim chi cheese sauce

### Roasted Fingerling Potatoes

Baby fingerling potatoes, fresh herbs

### Crispy Brussels

Fried brussels, shaved grana padano

### Truffle Mushroom Poutine

Sauteed forest mushrooms, truffle gravy, shaved parmesan

### Shrooms

Forest mushroom blend, chardonnay, garlic

### Creamed Spinach & Kale

Sautéed spinach & kale, fresh cream, shaved grana padano

### Bacon Cream Corn

Crispy sautéed bacon, truffle crema, fresh herbs

### Twice Baked Potato

Goats cheese, herbs, whipped Yukon gold potato, chives

## MAIN PLATES

### Dry Aged Beef Shepherd's Pie

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

### Mushroom Ravioli

Sautéed forest mushrooms, truffle crema, shaved Grana Padano

### Chicken Supreme

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*

### Grilled Salmon

Atlantic grilled salmon, grilled vegetables, red quinoa, chimichurri

### Catch of the day

Ask your server about our fresh fish feature

## HAPPY ENDINGS

### Passion Fruit Pineapple Cheesecake

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

### Colossal Black Forest Chocolate Cake

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

### Cast Iron Cookie

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