

GRAZE

MEAT & CHEESE BOARD

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

Bread + Butter

Toasted sourdough, truffle butter

Camembert

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

LUX Bacon

A signature house specialty

24 hr braised slab bacon, maple, black pepper

Truffle Perogies

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

C&C Salmon

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

Prawn Cocktail

The steakhouse classic, jumbo prawns, cocktail sauce, lemon

Crispy Calamari

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

Lil' BRGRS

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

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

Sirloin	Striploin	Tenderloin	Ribeye
7oz	8oz / 12oz	6oz / 9oz	12oz

'Surf & Turf'

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

Add Ons

Sautéed Garlic Prawns | Lobster Tail

OUR DRY AGED 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

Mashed Potatoes

Roasted garlic, Yukon gold mash

Shrooms

Forest mushroom blend, chardonnay, garlic

Broccoli + Kim Cheese

Steamed broccoli, kim chi cheese sauce

Roasted Fingerling Potatoes

Baby fingerling potatoes, fresh herbs

Lobster Mac & Cheese

Atlantic lobster, seafood velouté, grana padano

Truffle Mushroom Poutine

Sautéed forest mushrooms, truffle gravy, shaved parmesan

Creamed Spinach & Kale

Sautéed spinach & kale, fresh cream, shaved grana padano

Bacon Cream Corn

Crispy sautéed bacon, truffle crema, fresh herbs

Crispy Brussels

Fried brussels, shaved grana padano

Enhancers

A100 STK Sauce

Peppercorn Sauce

Bearnaise

Truffle Gravy

Chimichurri

Blue Cheese Crust

BETWEEN THE BREAD

Your choice of Fries, Soup, or Salad

Club

Roasted chicken, bacon, aged white cheddar, heirloom tomato, crisp lettuce, mayo, 9 grain toast

Burger

All beef patty, garlic mayo, crisp lettuce, tomato, onion, brioche bun

Gravlax

Vodka dill cured salmon, tossed greens, chives, ancient grain toast

STK Sandwich

7oz sirloin, grilled focaccia, A100 STK sauce, crispy onions

'Black & Blue' STK Wrap

AAA Alberta beef, cajun spiced steak bites, crumbled blue cheese, shredded lettuce, tomato, mayo

Mushroom Toast

Sautéed forest mushrooms, grilled focaccia, egg yolk, chimichurri, shaved parmesan

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