

# GRAZE

## TRUFFLE HONEY POPCORN 9

Air popped corn, truffle butter, honey drizzle, flaky sea salt

## PEROGIES 16

Potato cheddar perogies, crumbled garlic sausage, pickles, fresh dill, sour cream

ADD | LUX BACON 6

## LUX BACON 23

24 hr braised slab bacon, maple, black pepper

## MEAT & CHEESE BOARD 44

Chef's house made, cured and roasted meats, select cheese, baked sourdough baguette, house pickles and preserves

## SOUTHERN FRIED WINGS 18

Buttermilk chicken wings, Hart's hot sauce, ranch, pickles

## ESCARGOT & BONE MARROW 27

Roasted bone marrow, escargot, parsley + arugula salad, toasted garlic butter, sourdough

## BREAD + BUTTER 9

Warm sourdough, truffle butter

## BAKED BRIE 20

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

## LIL' BRGRS 15

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

# RAW BAR

## OYSTERS M/P

Chefs fresh selection  
~ LIMITED AVAILABILITY ~

## PRAWN COCKTAIL 18

The steakhouse classic, jumbo prawns, cocktail sauce, lemon

## STK TARTARE 20

CAB tenderloin, gherkins, egg yolk, mustard caviar, aioli, toasted bread

## TUNA TATAKI 21

Togarashi seared Ahi Tuna, pickled peppers, ponzu sauce, shaved onions

# KETTLE & GREENS

## FOREST MUSHROOM SOUP 6 / 9

Roasted mushrooms, truffle crema, chives

## HOUSE SALAD 8 / 13

Baby greens, cucumber, gem tomatoes, white balsamic vinaigrette

## CAESAR SALAD 10 / 15

As it should be - crisp romaine, chopped bacon, shaved parmesan, garlic croutons, lemon

## TOMATO + MOZZ 20

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

## KALE SUPER SALAD 19

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

## THE ICEBERG 19

Crisp iceberg lettuce, blue cheese, gem tomatoes, bacon lardons, avocado dressing, potato threads

## STK SALAD 26

Grilled 6oz Certified Angus Beef skirt steak, arugula, candied walnuts, blue cheese, crisp radish, red onion, chimichurri ranch

ADD Atlantic Salmon 12 | Grilled Chicken 7 | Sautéed Garlic Prawns 9 | CAB Skirt Steak 16

# LET THEM EAT STEAK

## SIRLOIN

7oz | 28

## STRIPLOIN

8oz / 12oz | 48 / 58

## TENDERLOIN

6oz / 9oz | 52 / 62

## RIBEYE

12oz | 65

## LOLLIPOP RIBEYE

24oz bone in | M/P

## TOMAHAWK

44oz bone in | M/P



## 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

## ARM CANDY

THE NEXT BEST THING BESIDE A GREAT STEAK IS A GREAT SIDE

## FRIES 8

House cut russet potatoes, chipotle aioli

## GRANVILLE ONION RINGS 12

Granville Island Brewing beer battered onion rings, chimichurri ranch

## MONEY MASH 9

Yukon gold potatoes, garlic confit

## SHROOMS 12

Forest mushroom blend, chardonnay, garlic

## CONFIT CARROTS 11

Confit & roasted baby carrots

## LUX POUTINE 9

Hand cut fries, cheese curds, duck fat gravy ADD | FOIE GRAS 12

## LOBSTER MAC & CHEESE 22

Atlantic lobster, seafood velouté, truffle, Grana Padano

## BROCCOLINI 11

Shaved parmesan, togarashi, butter

## BACON CREAM CORN 12

Crispy sautéed bacon, truffle crema, fresh herbs

## CRISPY BRUSSELS 10

Fried brussels, shaved Grana Padano

## TWICE BAKED POTATO 13

Whipped Yukon gold potato, goat cheese, fresh herbs, chives

# 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 Certified Angus 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.



LUXSTEAKHOUSE.COM

## OUR DRY AGED

Always Rotating & Limited In Availability - M/P

## BUTCHER'S CUT M/P

ask your server for the butcher's selection

## 'SURF & TURF' 77

6oz tenderloin, truffle lobster mac & cheese, grilled prawns, béarnaise

ADD Sautéed Garlic Prawns 9 | Lobster Tail M/P

Bone Marrow 11 | Foie Gras 12 | Scallops 16

## ENHANCERS 4 EA

A100 STK SAUCE

TRUFFLE GRAVY

BÉARNAISE

CHIMICHURRI

TRUFFLE BUTTER

BLUE CHEESE CRUST

PEPPERCORN SAUCE

BONE MARROW BUTTER

# MAIN PLATES

## CHICKEN SUPREME 30

Roast chicken supreme, sage butter, roasted gnocchi, grilled broccolini, pan gravy

## SHEPHERD'S PIE 28

45-day dry aged Certified Angus Beef, topped with garlic mashed potato, seasonal vegetables, arugula salad

## SCALLOP LINGUINE 32

Pan seared scallops, spinach crema, shaved parmesan, garlic bread

## LUX 'BLACK LABEL' BURGER 30

Chef's select house grind, aged white cheddar, onion ring, 24 hour bacon, garlic aioli, all the groceries, brioche bun

~ LIMITED IN AVAILABILITY ~

## "WHERE'S THE BEEF?"

## STROGANOFF 29

Slow cooked mushrooms, vegetarian gravy, dill pickles, sour cream, egg noodles, fresh dill

## GRILLED SALMON 32

Seared Atlantic salmon walnut and barley risotto, confit carrots, herb beurre blanc

# HAPPY ENDINGS

## BETTY SMITH PIE 12

A Canadian classic with a LUX twist, flaky pie crust, butter tart filling, crushed walnut, salted caramel ice cream

## CHOCOLATE TORTE 13

All of the chocolate none of the guilt - flourless chocolate torte, berry coulis, shaved almonds, whipped cream

## SASKATOON BERRY CHEESECAKE 12

New York style cheesecake, graham crust, Saskatoon berry compote