SET MENU Nº1

\$80

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

MAIN PLATES

CHOOSE 1

NY STRIPLOIN

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

GRILLED SALMON

Walnut & barley risotto, confit carrots, herb beurre blanc

MUSHROOM STROGANOFF

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

CHICKEN SUPREME

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

HAPPY ENDING

CHOOSE 1

ALMOND CHOCOLATE TORTE

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

BETTY SMITH'S PIE

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

SASKATOON BERRY CHEESECAKE

NY style cheesecake, graham crust, Saskatoon berry compote

SET MENU Nº2

\$100

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

PRAWN COCKTAIL

The steakhouse classic, jumbo prawns, cocktail sauce, lemon

PEROGIES

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

LUX BACON

Braised slab bacon, maple, black pepper

TOMATO + MOZZ

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

MAIN PLATES

CHOOSE

NY STRIPLOIN

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

CHICKEN SUPREME

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

MUSHROOM STROGANOFF

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

GRILLED SALMON

Walnut & barley risotto, confit carrots, herb beurre blanc

HAPPY ENDING

CHOOSE 1

CHOCOLATE TORTE

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

BETTY SMITH'S PIE

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

SASKATOON BERRY CHEESECAKE

NY style cheesecake, graham crust, Saskatoon berry compote

SET MENU Nº3

\$125

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

PEROGIES

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

BAKED BRIE

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

STK TARTARE

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

LUX BACON

Braised slab bacon, maple, black pepper

MAIN PLATES

CHOOSE 1

NY STRIPLOIN

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

MUSHROOM STROGANOFF

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

SURF & TURF

9oz AAA Alberta tenderloin, lobster mac & cheese, seasonal vegetables, bearnaise

CHICKEN SUPREME

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

GRILLED SALMON

Walnut & barley risotto, confit carrots, herb beurre blanc

HAPPY ENDING

CHOOSE 1

CHOCOLATE TORTE

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

BETTY SMITH'S PIE

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

SASKATOON BERRY CHEESECAKE

NY style cheesecake, graham crust, Saskatoon berry compote



LETTHEM BAT STEAK



LUXSTEAKHOUSE.COM