



*“Our Kitchen is  
Your Kitchen”*

Please let our service team know of any special requests & we will do our best to accommodate them

**Craig D’Cruze**  
Executive Chef

**Advisory:**  
Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness. Thorough cooking of such foods reduces this risk.

## Small Plates

### Appetizers

#### *Beet Carpaccio*

Watercress | Peppered goat cheese | Pickled red onion  
11

#### *Dungeness Crab Cakes*

Preserved lemon tarragon aioli | Chili arugula  
13

#### *Duck Confit Arancini*

Smoked tomato jam | Reggiano cheese  
11

#### *BC Qualicum Bay Scallops*

Rhubarb coulis | Hotchkiss micro cress | Local carrot and beet crisps |  
Alberta Highwood canola oil  
14

### Soups

#### *BC Dungeness Crab Bisque*

Cognac and orange | Fresh crabmeat | Thyme crème fraîche  
8

#### *Sweet Corn Tarragon Purée*

Sweet potato | Double smoked bacon | Chili oil  
7

### Salads

#### *Baby Spinach*

Crumbled goat cheese | Vine tomato | Maple apple cider vinaigrette | Chili walnuts  
12

#### *Alberta Romaine Wedge*

Shaved aged parmesan | Peppered Pancetta |  
Roasted garlic preserved lemon emulsion  
12

#### *Seared BC Albacore Tuna Salad*

Arugula greens | Pickled ginger | Grapefruit yogurt dressing  
18

### Steakhouse Enhancements

Garlic herb butter mushrooms 7      Signature creamed spinach 6

Orange butter asparagus 8      NSI Creamed corn with fine herbs 6

 3 Seared Qualicum Bay scallops 10       6 Garlic jumbo prawns 12

## Entrées

All entrées served with Chef's daily vegetables and choice of white cheddar mash potato, duck fat fingerling potato, Alberta wild rice pea shoot risotto, or lemon thyme ricotta gnocchi

Enhance your steak:    extra oz of beef - 3    extra oz of bison - 4

### *Fire Grilled Alberta AAA Tenderloin*

Wild mushroom fricassée | Herb infused demi glace

6oz - 38    8oz - 42

### *Chèvre Crusted Alberta AAA Tenderloin*

Fairwinds Farms goat cheese | Butter braised leeks | Herb infused demi glace

6oz - 40    8oz - 44

### *Fire Grilled Alberta AAA NY Striploin*

Watercress salata | Caramelized onion demi glace

8oz - 36    10oz - 40

### *Slow Roasted Alberta AAA Prime Rib*

Horseradish herb infused demi glace

8oz - 33    10oz - 37

### *BC Arctic Char*

Carrot orange ginger beurre blanc | Garlic spinach

31

### *BC Sockeye Salmon*

Tarragon tomato relish | Garlic spinach

28

### *Alberta Duck Breast*

Caramelized Brussels sprout leaves | Vine tomato | Shallot cherry reduction

29

### *Rocky Mountain Bison Striploin*

Saskatoon berry and shiitake mushroom demi

8oz - 44    10oz - 50

### *Rocky Mountain Elk Osso Buco*

Slow red wine braised elk shank | Thyme preserved lemon gremolata |

Sour cherry braising reduction

34

### *8 Hour "Sous Vide" Shoulder of Lamb*

Dijon braising jus | Sweet potato crisps

32

### *Porcini Crusted Tofu "Scallops"*

Shiitake and local carrot ragout | Garlic spinach | Smoked tomato coulis

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# NORTH 51

STEAKHOUSE



We are proud supporters of our Alberta farming community. This menu features some of the best locally grown & raised beef, bison & produce.

*Dining out can make a world of difference!*



**Ocean Wise**  
Part of the Sustainable Seafood Program

We have partnered with the Vancouver Aquarium's Ocean Wise™ program to assist in recommending ocean friendly seafood options.