

ANTIPASTI

CAESAR SALAD	Pancetta + Parmesan + Focaccia Croutons	15
BURRATA SQUASH	Maple Roasted Squash + Arugula + Pumpkin + Murgella Burrata + Aged Balsamic + Pomegranate	19
TUNA TARTARE	Ahi Tuna + Sesame + Soy + Avocado + Potato Crisps	22
OYSTERS	B.C. Kusshi + Mignonette + Horseradish + Lemon	MP
BONE MARROW	Charred Sourdough + Herb Salad + Malden Salt + Tomato Jam	18
BEEF TARTARE	Cured Egg Yolk + Truffle Pecorino + Charred Sourdough	22
PORK BELLY	Crispy Confit + Truffle Honey + Fennel Salad + Cauliflower Puree	19
CALAMARI	Peppers + Dill + Tarragon Aioli	17

PASTA

C|Prime proudly serves fresh pasta made in house by our chefs

GNOCCHI	San Marzano Tomato + Gremolata + Burrata	22
RISOTTO	Foraged Mushrooms + Parmesan + Winter Herbs	24
FETTUCINE	Short Rib + Cafe a la Cream + Mushrooms + Pine Nuts + Sundried Tomatoes	26
CAMPANELLE	Bolognese	27
TORTELLINI	Dungeness Crab + Crab Cream Sauce	32

SIDES

ROASTED GARLIC MASH	6	FRIED BRUSSEL SPROUTS	7
TRUFFLE FRIES	6	SMOKED HONEY GLAZED CARROTS	7
POTATO ROSTI	8	BROCCOLINI	7
CRISPY ONIONS	4		

SEAFOOD AND MODERN CLASSICS

BC SALMON	Seared + Guanciale + Swiss Chard + White Bean Ragu + Pesto	35
ATLANTIC COD	Gnocchi + Manilla Clams + Cherry Tomatoes + Vermouth Sauce	39
CHICKEN	Breast + Garlic Mash + Lemon Thyme Jus + Broccolini	27
SHORT RIB	Slow Braised + Potato Rosti + Honey Carrots + Peppercorn	38
BURGER	8oz Prime + Caramelized Onions + Brioche Bun + Cheddar + Bacon	22
LAMB SHANK	Braised + Saffron Risotto + Brussels Sprouts + Gremolata	38
STEAK FRITES	6oz + Truffle Fries + Arugula + Red Wine Demi	28

PRIME CUTS

6 OZ. FILET Berretta Farms, Ontario	49
12 OZ. STRIPLOIN Northern Gold, Alberta	45
14 OZ. RIBEYE Benchmark Angus, S. Alberta	55
8 OZ. WAGYU STRIPLOIN Snakeriver, Idaho	60

42 OZ. FIORENTINA Bradner Farms, Alberta	125
50 OZ. TOMAHAWK CHOP Bluedot Reserve, PEI	175

C|Prime Proudly Serves Beef Handpicked from Our Chefs and Aged a Minimum of 35 Days