

WELLINGTON

SOUPS & APPETIZERS

REAL FRENCH ONION SOUP

SEAFOOD BISQUE

chef's selection of seafood garnish · MP

PRIME RIB STUFFED YORKIES

au jus · eighteen

port · sixteen

HOT GIANT SHRIMP (2)

choice of garlic or Cajun · eighteen

529 LONG DRY RIBS

eighteen

PROSCIUTTO WRAPPED SCALLOPS (2)

eighteen

SMOKED MANITOBA GOLDEYE

spicy cocktail sauce · eighteen

GARLIC CHEESE BREAD

twelve

CHICKEN LIVER PÂTÉ

cornichons & toast points · fourteen

GIANT SHRIMP COCKTAIL (2)

house made cocktail sauce · sixteen

*PRIME BEEF CARPACCIO *OYSTERS ON THE HALF SHELL

traditional condiments · three fifty each

*TUNA TARTARE

529 ONION RING TOWER

sesame vinaigrette, wasabi mayo & toast points 🔻 eighteen sweet chili aioli · fourteen

SMOKED SALMON

chef's condiments · nineteen

SALADS

CRESCENT

tomato, onion, cucumber & sherry vinaigrette · ten

BEEFSTEAK TOMATO

red onion & blue cheese buttermilk dressing · fourteen

parmigiana reggiano, fried capers & toast points - nineteen

SPINACH

gorgonzola, candied walnuts & sherry vinaigrette · fourteen

*CLASSIC CAESAR

prepared to order by your server · fourteen

529 CAPRESE

beefsteak tomatoes, fresh mozzarella · fourteen

ARUGULA & QUINOA

hazelnuts, beets, goat cheese & Dijon vinaigrette · fourteen

529 STEAKHOUSE COMBOS

6 oz beef tenderloin

SAUTÉED PORTABELLA

cabernet jus · forty-eight

KING CRAB & ASPARAGUS

béarnaise · fifty-seven

GIANT PRAWNS (2)

garlic sautéed · fifty-eight

SCALLOPS (2)

prosciutto wrapped · fifty-eight

LOBSTER TAIL

butter basted · sixty-five

SEARED FOIE GRAS

truffle cabernet jus · fifty-two

SEAFOOD TRIO

half lobster tail, prosciutto wrapped scallop, giant prawn - sixty-nine

CANADA PRIME STEAKS

TENDERLOIN

SIMPLY THE BEST 8 OZ · fifty-seven

12 OZ sixty-seven

NEW YORK STRIP

10 OZ · fifty-two

14 OZ sixty-two

RIB EYE

14 OZ · fifty-two

20 OZ * seventy

PRIME STEAK ON THE BONE

TENDERLOIN

20 OZ sixty-eight

NEW YORK

16 OZ sixty-two

PORTERHOUSE

22 OZ · seventy-five

BROILED RIB STEAK

22 OZ · sixty-five

PEPPERED RIB STEAK

22 OZ cognac sauce · sixty-nine

SEARED RIB STEAK

22 OZ marrow sauce · sixty-nine

SAUCES FOR TWO

CABERNET JUS

six

CLASSIC

· six

TRUFFLE JUS

· eight

MARROW

BEARNAISE

CHIMICHURRI

SAUCE

eight

COGNAC **PEPPERCORN**

seven

SAUCE

•six

^{*}Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. If you have specific dietary requirements or food allergies please ask for assistance from your server.

PRIME PRIME RIB SUNDAYS

INCREDIBLY WELL MARBLED & RICH, OUR SLOW & GENTLY ROASTED PRIME RIB IS SERVED COMPLETE WITH CABERNET JUS, YORKSHIRE PUDDING, BUTTERED ASPARAGUS & CREAMED MASHED POTATOES

10 OZ ENGLISH CUT

forty-eight

16 OZ CANADIAN CUT

sixty-eight

20 OZ CANADIAN CUT

seventy-eight

CHEF'S SUGGESTIONS

16 OZ MILK FED VEAL CHOP

grilled forty-nine

QUEBEC PROVIMI LAMB

full rack · sixty-two

MIXED GRILL

tenderloin, veal, lamb, mushroom sauce fifty-eight

CHEF'S STUFFED BREAST OF CHICKEN

as quoted

FRESH FISH MARKET

ON GARLIC SAUTÉED SPINACH

G FRESH WILD ORGANIC KING SALMON

grilled, lemon caper vinaigrette or béarnaise sauce · thirty-nine

SUSHI GRADE AHI TUNA

grilled rare, lemon caper vinaigrette · forty-five

SUSHI GRADE AHI TUNA

blackened, warm tomato olive caper relish · forty-five

WEST COAST BLACK COD

soy mirin butter sauce · thirty-nine

CHEF'S FISH TRIO

· as quoted

SHELLFISH

ON GARLIC SAUTÉED SPINACH

GIANT SHRIMP (4)

sautéed, lemon garlic butter · forty-two

CAJUN SHRIMP (4)

warm tomato olive caper relish · forty-two

PAIR OF LOBSTER TAILS

drawn butter · fifty-nine

SCALLOPS (5)

prosciutto wrapped · forty-eight

LIVE LOBSTER FROM THE TANK

steamed, drawn butter, lemon · market price

SIDE DISHES

PORTIONED TO SHARE

SWEET POTATO FRIES

sweet chili mayo · thirteen

CHEF'S PONTALBA POTATOES

scallions, mushrooms, peppercorn sauce · thirteen

529 AU GRATIN POTATOES

gruyere & parmesan crust · thirteen

DOUG'S MASHED POTATOES

creamy & buttery thirteen

SWEET POTATO MASH

maple pecan butter · thirteen

HOUSE CUT FRIES

from Kennebec potatoes fifteen

ASPARAGUS

real hollandaise · fifteen

steamed, béarnaise sauce · thirteen

BROCCOLI FLORETS BUTTON MUSHROOMS

sautéed thirteen

WILD MUSHROOMS

sautéed · fifteen

SNAP PEAS

sautéed in sesame, ginger · thirteen

CHEF'S MAC & CHEESE

TWICE BAKED POTATO

white cheddar, bacon, scallion & crème fraîche · thirteen

JUMBO BAKED POTATO

traditional condiments · ten