$99 PER PERSON | THREE COURSE MENU

BEST OF ALBERTA

Our beef is legendary for a reason. Experience the best of Alberta ranches with our exclusive multi-course menu. Indulge in premium cuts of the highest-quality, locally sourced Alberta beef prepared in Chuck's signature cowboy style served up next to decadent sides.

Select your appetizer, your choice of Alberta steak, share in hearty sides served family-style, and conclude with a signature dessert.

APPETIZERS

Choose one

CHUCK'S TARTARE
Mustard mayo, mustard leaf, sunflower seeds

or

MOREL SAUSAGE
Black truffle, creamy lentils, braised cabbage

or

FRENCH ONION SOUP
Gruyēre, bone marrow, crostini

ALBERTA STEAKS

Choose one

RIBEYE
Premium 14 OZ

or

TENDERLOIN
Premium 8 OZ

or

RIBEYE {$25 UPGRADE}
Benchmark 16 OZ

or

TENDERLOIN {$18 UPGRADE}
Prime 8 OZ



Our steaks are grilled over hardwood and mesquite, then finished under an 1800 degree broiler and basted in butter.

ADD A SAUCE $6

Beef Jus | Peppercorn Sauce | Chimichurri | Bēarnaise

COWBOY SIDES

Served family-style to share

BUTTERLEAF SALAD
Green pepper-lemon dressing, cucumber

&

ROASTED HEIRLOOM CARROTS n
Dukkah, brown butter

&

CHEESY MASH
Gruyēre, cheese curds, chives

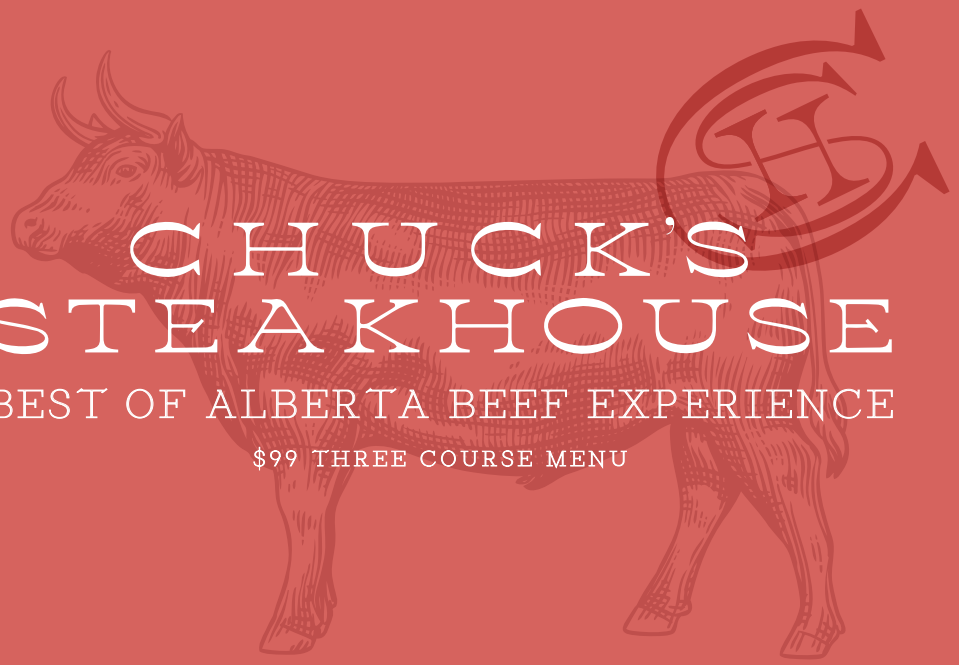
DESSERT

STICKY TOFFEE PUDDING
Noto vanilla gelato

n - contains nuts

FEATURE WINE 2024 BONA FIDE, BLACK HILLS ESTATE WINERY | $20 6oz | $29 9oz | $85 btl

Chuck recommends the 2024 Bona Fide from Black Hills Estate Winery, a renowned producer on BC's Black Sage Bench in the Okanagan Valley. This Bordeaux-inspired red offers ripe blackberry, black cherry, dark chocolate and spice, with rich fruit, subtle oak and a smooth, polished palate–a perfect pairing for Alberta Beef.



CHUCK'S STEAKHOUSE

BEST OF ALBERTA BEEF EXPERIENCE

$99 THREE COURSE MENU