

CONVERSATE

STEAK & SEAFOOD

RAW & CHILLED

Fresh Oysters ^{GF}	
East Coast, Smoked Cocktail Sauce, Lime Mignonette, Local Hot Sauce	
½ Dozen	26
Dozen	44
Citrus Cocktail Shrimp ^{GF}	32
Lemon, Extra Virgin Olive Oil, House Cocktail Sauce, Sea Salt	
Crudo - Yellowfin Tuna ^{GF}	35
Avocado Lime Purée, Pickled Daikon Radish, Jalapeño Vinaigrette, Frizzled Leeks, Fried Capers, Scallions	
Seafood Platter ^{GF}	130
Fresh Shucked Oysters (8), Mussel, Clam & Octopus Bouillabaisse, Shrimp Cocktail (4), House Smoked Salmon	
Add Lobster Tail - 6oz	M/P
Add Alaskan King Crab - per ½ lb	M/P

SALAD & SOUP

Heirloom Beet ^{GF}	18
Roasted Beet, Maple Walnut, Watercress, Artisan Goat Cheese, Verjus Vinaigrette	
Caesar	20
Double Smoked Bacon, Anchovy, Garlic, Butter Crouton, Parmigiano Reggiano	
Steakhouse Wedge ^{GF}	20
Heirloom Tomato, Pickled Red Onion, Double Smoked Bacon, Gorgonzola, Iceberg, Honey White Balsamic Ranch	
Haven Green's Salad ^{GF}	18
Baby Vegetables, Strawberry Maple White Balsamic Vinaigrette, Feta	
French Onion Soup	16
Brandy, Aged Swiss	
Burrata Salad	24
Golden Beet Puree, Frisée, Heirloom Cherry Tomatoes, Pickled Onion, Honey Truffle Vinaigrette, Spiced Almond, Micro Greens	

38 KING WILLIAM STREET, HAMILTON
CONVERSATERESTAURANT.CA
20% Gratuity Applied For Parties of 7+

TO START

Charred Octopus ^{GF}	28
Black Garlic Hummus, Watercress, Olive Tomato Concassé	
Tiger Shrimp ^{GF}	26
Shallot Herb Butter, Garlic, White Wine, Lemon, Feta, Grilled Crostini	
Wagyu Meatballs	21
Tomato Ragù , Broiled Swiss, Bourbon Peppercorn, Grilled Focaccia	
Oysters Rockefeller ^{GF}	
Shallot Creamed Hollandaise, Double Smoked Bacon, Baby Spinach, Parmigiano Reggiano	
½ Dozen	30
Dozen	54
Scallops ^{GF}	34
Smoked Pork Belly, Rosemary Bacon Jam, Confit Lemon Gastrique	
Crab Cakes	26
Watercress, Mango Micro Green Salad, Red Pepper Remoulade	
Mussel & Clam Steamers ^{GF}	26
Garlic, White Wine, Butter -or- Spiced Tomato Ragu, Bacon, Cream	
Steak Tartar	32
Certified Angus Tenderloin, Bone Marrow, Flake Sea Salt, Crostini	
Calamari	25
Crispy Fried, Marrow Black Pepper Aioli, Garlic Citrus Seasoning	
Premium Caviar by Kaviari	
Blini, Crème Fraîche, Traditional Garnish	
Kristal - 20g	125
Osetra - 30g	M/P
Beluga - 30g	M/P

SALAD ACCOMPANIMENTS ^{GF}

Organic Chicken Supreme (10oz)	18
Wild Halibut (7oz)	24
Black Tiger Shrimp (3)	20
Sea Scallops (3)	22

CONVERSATE

STEAK & SEAFOOD

FISH & SEAFOOD

Shrimp Spaghettini	45
Black Tiger Shrimp, Fresh Basil, Creamy Sundried Tomato Pesto, Organic Feta, Fresh Pasta	
Halibut GF	65
Brown Butter Gorgonzola Potato Gnocchi, Olive Caper Sauce Vierge, Citrus Watercress, Aged Olive Oil	
Lobster Risotto GF	92
Lobster Tail, Sea Scallops, Black Tiger Shrimp, Parmigiano Reggiano Risotto	
Seafood Tagliatelle	45
Scallops, Black Tiger Shrimp, Tomato Wine Broth, Fresh Pasta	
King Crab GF	M/P
Parmigiano Reggiano Risotto, Drawn Butter	

SIGNATURES

w/ Choice of Accompaniment

Beef Wellington	80
Black Garlic Duxelles, Veal Demi	
Lamb Rack GF	70
Dijon, Herbes de Provence, Parmigiano Crust, Red Wine Sauce	
Lobster Thermidor GF	M/P
1.5 lb Whole Lobster, Shallot Cream, Aged Swiss, Brandy, Drawn Butter	
Steak & Lobster GF	98
Choice of Prime Striploin (10oz) or Beef Tenderloin, Bacon Wrapped (7oz), Cuban Lobster Tail (6oz)	
Organic Chicken GF	46
Braised Sweet Pepper, Cipolini Onion, Mushroom, Feta, Chicken Demi	

ADDITIONS GF

Lobster Tail (6oz)	40
King Crab - per ½ lb	M/P
Black Tiger Shrimp (3)	20
Sea Scallops (3)	22
Bone Marrow	18

38 KING WILLIAM STREET, HAMILTON
CONVERSATERESTAURANT.CA
 20% Gratuity Applied For Parties of 7+

STEAK -PRIME CUTS GF

w/ Choice of Accompaniment

Striploin- Canadian Prime	10oz- 60 12oz- 72 16oz- 85
Beef Tenderloin- Canadian Prime	Bacon Wrapped 7oz- 65 10oz- 85
Ribeye- Certified Angus	Boneless, Dry Aged 16oz- 85
Delmonico- Certified Angus	Ribeye w/ Bone, Dry Aged 28oz- 115
Flight of Beef	A Sampler of 4oz Striploin, 4oz Ribeye & 4oz Tenderloin 95pp
Porterhouse- Canadian Prime	Striploin, Beef Tenderloin w/ Bone 32oz- 165
Tomahawk- Certified Angus	Ribeye w/ Long Bone, Dry Aged 45oz- 195

Wagyu

Daily Selection - **M/P**

SAUCES & STEAK ADD ONS

Peppercorn Whisky Demi GF	7
Béarnaise GF	6
Veal Demi (48 Hour) GF	6
Wild Mushroom Demi GF	7
Black Truffle Butter GF	7
Imported Blue Cheese Flambé GF	7
Peppercorn Crust GF	5
Sauce Flight - Choice of 4 From Above GF	15

ACCOMPANIMENTS

Roasted Mushroom, Caramelized Onion, White Wine GF	16
'Paris' Mashed Potatoes, Chives GF	14
Brussel Sprouts, Maple Walnuts, Chili Gastrique GF	12
Fresh Pasta- Tomato, Alfredo, or Pesto	12
Yukon Fries, Truffle Oil, Parmigiano Reggiano, Marrow Aioli GF	12
Baked Macaroni & Cheese, Old White Cheddar, Gruyere, Parmigiano Reggiano	16
Duck Fat Potatoes, Crispy Leek, Rosemary Sour Cream GF	15
Onion Rings, Spiced Tempura Batter, Red Pepper Remoulade	15