



BLACK+BLUE

*Canada's premier steakhouse
dining experience*

TOP 10% OF
RESTAURANTS
WORLDWIDE



Canada
Kobe-Beef Certified



The Award
of Excellence
Distinguished
Restaurants
of North America
Since 1990





GLOWBAL RESTAURANT GROUP

Glowbal Restaurant Group is all about a more satisfying restaurant experience - on every level. Here you are truly our guest, and taken care of at every moment. In every last one of our locations, in all their variety, that feeling is there.

GLOWBAL

COAST

Italian
Kitchen

trattoria

BLACK+BLUE

ROOF

FIVE
SAILS

RILEYS
FISH & STEAK

GLOWBALGROUP.COM



BLACK+BLUE

130 KING st west, TORONTO | 647 368 8283

Black+Blue stands as Canada's foremost destination for elevated steak dining, boasting locations in both Vancouver and Toronto. Our establishment excels in seamlessly blending the timeless allure of a classic steakhouse with an energetic atmosphere and modern ambiance. We take immense pride in our Kobe Beef certification, offering our guests a selection of the world's rarest cuts to elevate their dining experience.

Upon entering Black and Blue, guests are immediately immersed in an ambiance that seamlessly blends contemporary sophistication with timeless allure. The sleek furnishings and modern accents create an inviting yet refined atmosphere. One's gaze is naturally drawn to the exquisite hand-carved Himalayan salt bricks that adorn the back wall, showcasing rare steak cuts within a glass enclosure. These bricks not only serve as a visually captivating backdrop but also function to purify the air and extract moisture from the meat, enhancing the dining experience. Each steak undergoes a meticulous dry-aging process, ensuring optimal taste and texture, with a commitment to the highest quality standards.





The menu features an extensive selection of prime cuts, including Japanese A5 Wagyu, Japanese Kobe, USDA and Canadian Prime beef, and Australian Tomahawk steaks. Seafood enthusiasts can indulge in freshly shucked Oysters, Wild Salmon, and Atlantic Lobster, among other classics. To elevate the dining experience further, guests can enjoy engaging tableside features such as expertly crafted Caesar salads, custom-carved steaks, and flambeed desserts, all designed to tantalize the senses and create lasting memories.









events & PRIVATE DINING

For those seeking a more intimate dining experience, two private dining rooms provide a secluded culinary journey away from the main dining room. Additionally, outside, the expansive heated & covered patio serves as the perfect venue for corporate or social events. At Black+Blue, every detail is meticulously curated to deliver an unparalleled culinary journey, ensuring an unforgettable dining experience for all who visit.

seating capacity

	SEATED	STANDING
FULL RESTAURANT BUYOUT	240	350
THE GOLD ROOM	16	
THE KING ROOM	32	
MEZZANINE	75	100
GARDEN PATIO	75	150
GARDEN A	50	70
GARDEN B	24	45

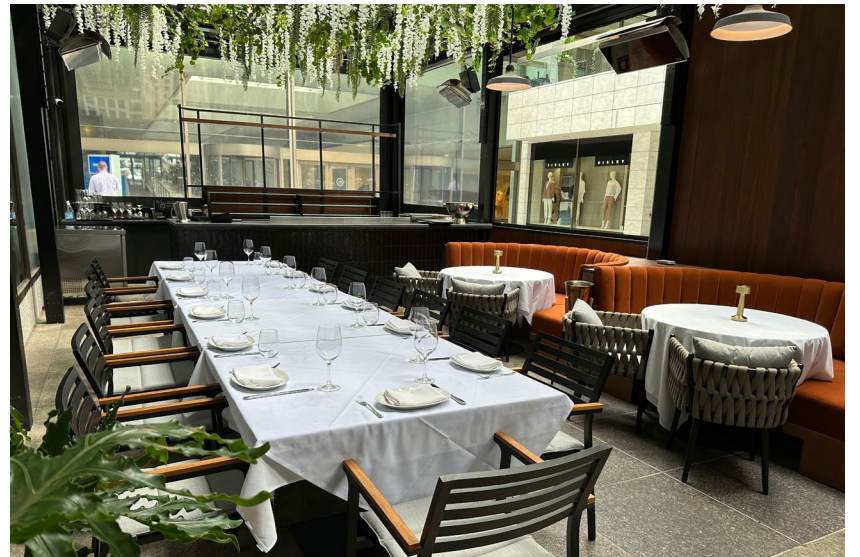
BUYOUT
AVAILABLE

buyout cost
contingent on day of
the week and time of
the year

TAKE A VIRTUAL TOUR

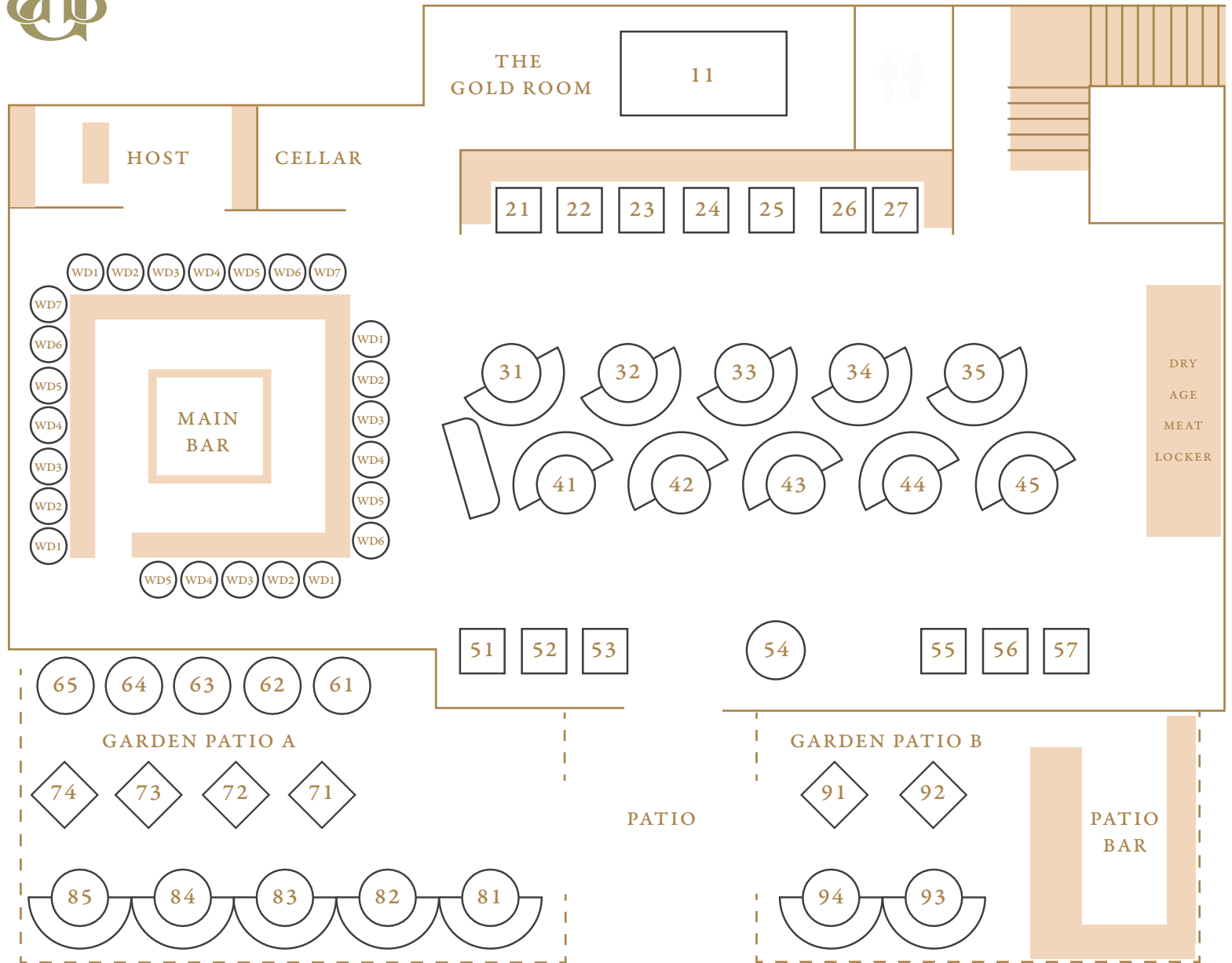
BOOKING POLICY

Set Menus for groups over 10 guests. A 50% deposit is required to secure the space. Guaranteed number of attendees are due 72 hours before the event. 18% gratuity applicable.





130 KING ST W



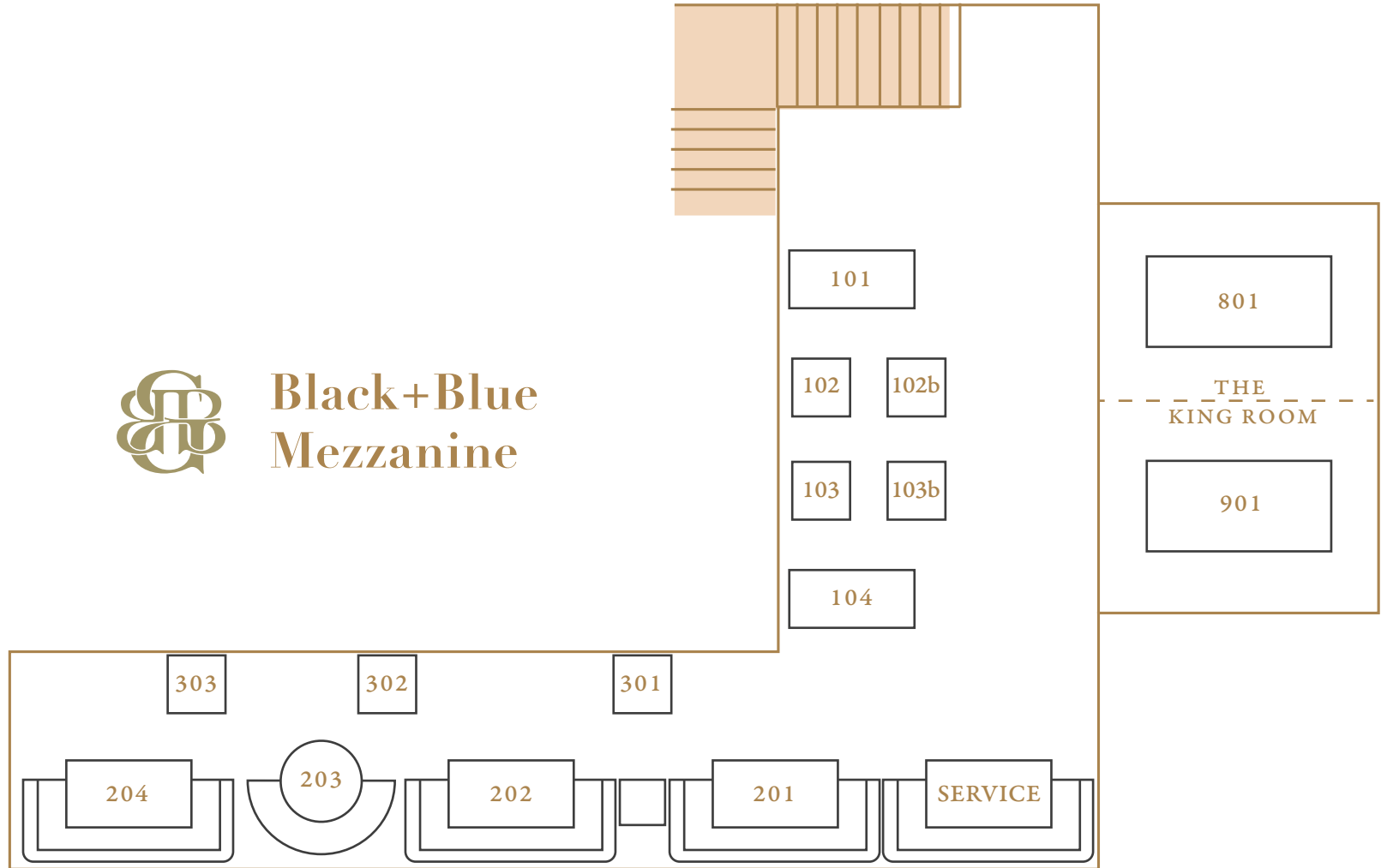
Black+Blue Main Floor

Table layout is subject to change

130 KING ST W



Black+Blue Mezzanine





BLACK+BLUE

Group Menus 2024

BRUNCH MENU

\$32 per guest

TO START

Assorted Pastries

donuts, croissants, pain au chocolate

ENTRÉE

Canadian Breakfast

scrambled eggs, double smoked bacon, sausage
grilled sour dough, fried tomato, brunch potatoes

- OR -

Crab Benny

dungeness & rock crab, avocado, english muffin
hollandaise, brunch potatoes, petite salad

- OR -

Spinach & Avocado Benny

sautéed spinach, english muffin
hollandaise, brunch potatoes, petite salad

- OR -

'Banoffee' Pancake

buttermilk pancakes, dulce de leche, brûlée banana
chantilly cream, toasted coconut



LUNCH MENU A

\$48 per guest | choose either appetizer & main or main & dessert

APPETIZER

French Onion Soup

glazed onions, beef stock, gruyère, mozzarella, crouton

- OR -

Boston Bibb Salad

endive, lollo rosso, candied pecans, pickled shallots, radish
housemade boursin cheese, honey mustard vinaigrette

- OR -

Beef Carpaccio

horseradish crema, pickled shimeji mushrooms, crispy shallot
fried capers, shaved parmigiano reggiano

ENTRÉE

Steak Sandwich

grilled baguette, canadian prime striploin
sautéed mushrooms, garlic butter, green salad

- OR -

Niçoise Salad

seared bluefin tuna, green beans, fingerling potatoes
niçoise olives, cherry tomatoes, baby gem lettuce, soft boiled egg
crispy shallots, mustard vinaigrette

- OR -

Wild Mushroom Risotto

parmigiano reggiano, wild seasonal mushrooms

DESSERT

Buttercake

salted caramel sauce, white chantilly cream, fresh berries

- OR -

Zeppole

rich brioche dough, chocolate ganache, vanilla anglaise

LUNCH MENU B

\$59 per guest

APPETIZER

Caesar Salad

romaine lettuce, garlic gruyère brioche croutons
anchovy, grilled lemon

- OR -

French Onion Soup

glazed onions, beef stock, gruyère
mozzarella, crouton

ENTRÉE

Steak & Frites

10oz canadian prime striploin, red wine jus
parmesan fries, truffle aioli

- OR -

King Salmon

cured & seared, spiced cauliflower purée
lemon chive beurre blanc

- OR -

Wild Mushroom Risotto

parmigiano reggiano, wild seasonal mushrooms

LUNCH MENU C

\$72 per guest

Gruyère Brioche

served warm with a seasonal whipped butter

APPETIZER

Boston Bibb Salad

endive, radicchio, candied pecans, pickled shallots, radish
housemade boursin cheese, honey mustard dressing

- OR -

Lobster Bisque

lobster salad, truffle foam, cognac crème fraîche
toast point crouton

ENTRÉE

Roasted Chicken

pommes purée, seasonal vegetables, chicken jus

- OR -

King Salmon

cured & seared, spiced cauliflower purée
lemon chive beurre blanc

- OR -

Wild Mushroom Risotto

parmigiano reggiano, wild seasonal mushrooms

DESSERT

Chocolate Mousse Cake

layered chocolate mousse, almond & coco dacquoise
sesame, cocoa nib crumble, caramelized marshmallow ice cream



LUNCH MENU D

\$92 per guest

Gruyère Brioche

served warm with a seasonal whipped butter

APPETIZER

Beef Carpaccio

horseradish crema, pickled shimeji mushrooms, crispy shallots
fried capers, shaved parmigiano reggiano

- OR -

Jumbo Shrimp Cocktail

cocktail sauce, marie rose sauce, lemon

- OR -

Burrata

heirloom tomatoes, pickled fennel
tomato pesto, olive crumble, basil

ENTRÉE

Tenderloin

6oz canadian prime tenderloin, pommes purée
seasonal vegetables, red wine jus

- OR -

Haida Gwaii Halibut

oven roasted cherry tomatoes, seasonal mushrooms
cioppino, squid ink tapioca crisp

- OR -

Wild Mushroom Risotto

parmigiano reggiano, wild seasonal mushrooms

DESSERT

Basque-Style Cheesecake

bourbon caramel sauce



DINNER MENU A

\$90 per guest

Gruyère Brioche

served warm with a seasonal whipped butter

APPETIZER

French Onion Soup

glazed onions, beef stock, gruyère cheese, parmesan, crouton

- OR -

Caesar Salad

romaine lettuce, garlic gruyère brioche croutons
anchovy, grilled lemon

ENTRÉE

Striploin

10oz canadian prime striploin, pommes purée
seasonal vegetables, red wine jus

- OR -

King Salmon

cured & seared, spiced cauliflower purée
lemon chive beurre blanc

- OR -

Wild Mushroom Risotto

parmigiano reggiano, wild seasonal mushrooms

DESSERT

Butter Cake

salted caramel sauce, white chantilly cream
fresh berries



DINNER MENU B

\$115 per guest

Gruyère Brioche

served warm with a seasonal whipped butter

APPETIZER

Canadian Prime Steak Tartare

grated egg yolk, cornichon, pickled shallot
charred jalapeño, spiced tomato ketchup, toast points

- OR -

Jumbo Shrimp Cocktail

cocktail sauce, marie rose sauce, lemon

- OR -

Burrata

pickled fennel, tomato pesto
olive crumble, basil

ENTRÉE

Tenderloin

8oz canadian prime tenderloin, pommes purée
seasonal vegetables, red wine jus

- OR -

Haida Gwaii Halibut

oven roasted cherry tomatoes, seasonal mushrooms
cioppino, squid ink tapioca crisp

- OR -

Wild Mushroom Risotto

parmigiano reggiano, wild seasonal mushrooms

DESSERT

Chocolate Mousse Cake

layered chocolate mousse, almond & coco dacquoise
sesame, cocoa nib crumble, caramelized marshmallow ice cream

DINNER MENU C

\$155 per guest

Gruyère Brioche

served warm with a seasonal whipped butter

TO START

Chilled Seafood Tower

oysters, colossal shrimp, dungeness crab, atlantic lobster
marinated mussels & clams, cocktail sauce, marie rose, mignonette, horseradish

SHARED APPETIZERS

Beef Carpaccio

horseradish crema, pickled shimeji, crispy shallot
fried capers, parmigiano reggiano

- & -

Crispy Calamari

humboldt squid, lemon zest, italian parsley, charred jalapeño aioli

- & -

Beets

pickled & roasted beets, smoked yogurt, confit shallot, za'atar
grilled treviso, frisée, crispy prosciutto

SHARED ENTRÉES

Surf & Turf Platter

striploin | pan seared halibut | grilled jumbo prawns
served with lemon beurre blanc & red wine jus

Accompanied By Sides For The Table

crispy brussels sprouts, mac & cheese sticks, mashed potatoes
mushrooms, asparagus

DESSERT PLATTER

Butter Cake

Basque-Style Cheesecake

Chocolate Mousse Cake



DINNER MENU D

\$200 per guest

Gruyère Brioche

served warm with a seasonal whipped butter

TO START

Chilled Seafood on Ice

fresh shucked oysters, shrimp cocktail, marinated mussels, scallop ceviche

ADD CAVIAR - MP

APPETIZER

Beef Carpaccio

horseradish crema, pickled shimeji mushrooms, crispy shallots
fried capers, shaved parmigiano reggiano

- OR -

Burrata

heirloom tomatoes, pickled fennel, tomato pesto, olive crumble, basil

ENTRÉE

Wagyu Striploin

8oz striploin, pommes purée, seasonal vegetables, red wine jus

- OR -

Pan Seared Halibut & Half Atlantic Lobster

potatoes purée, seasonal vegetables, lemon beurre blanc

- OR -

Wild Mushroom Risotto

parmigiano reggiano, wild seasonal mushrooms

DESSERT

Butter Cake

salted caramel sauce, white chantilly cream, fresh berries

- OR -

Chocolate Mousse Cake

layered chocolate mousse, almond & coco dacquoise
sesame, cocoa nib crumble, caramelized marshmallow ice cream

ADD ON'S

Curate Your Experience

Sushi Platter

chef's selection sashimi, nigiri & rolls
\$30 per guest | 5 pieces per guest

Jumbo Shrimp

roasted, garlic butter, parsley
\$15 per guest

Half 1.5lb Atlantic Lobster

warm clarified butter, lemon
\$45 per guest

Tableside Cheese Cart

enjoy the selection of our cheese cart, served with preserves, roasted nuts, and crackers
\$20 per guest | 2oz per guest

Seafood Tower

½ dozen oysters, shrimp, ½ dungeness crab, ½ atlantic lobster
king crab, marinated mussels & clams
cocktail sauce, marie rose, mignonette, horseradish
\$250 (serves 4-6)

Deluxe Seafood Tower

dozen east coast oysters, colossal shrimp, dungeness crab
atlantic lobster, king crab, marinated mussels & clams, king salmon roll
tuna nigiri, hamachi nigiri, scallop nigiri, cocktail sauce, marie rose
mignonette, horseradish
\$450 (serves 4-6)

UPGRADE YOUR STEAK

8oz Canadian Prime Tenderloin
\$20 per guest

6oz Wagyu Ribeye
\$70 per guest

Our kitchen contains wheat, egg, dairy, soy, nuts, pork, fish and shellfish. Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness. The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination.

Canapé Menu

MINIMUM ORDER - 24 PIECES - PRICES PER PIECE

VEGETARIAN

Wild Mushroom Arancini truffle aioli	6.00	V
Roasted Beet Tartare goat cheese mousse, candied walnut *VEGAN OPTION: REMOVE CHEESE	5.00	V
Crispy Mac & Cheese Bites truffle cream	5.00	V
Mini Double Stuffed Baked Potato crème fraîche, chive	5.50	V G
Garden Gem Tomato & Italian Burrata crostini, chive	5.00	V
Fried Oyster Mushroom “Calamari” lemon dill	5.00	VG D

MEAT

Grilled Lamb Chop “Popsicles” chimichurri	10.00	G D
Canadian Prime Steak Tartare grated egg yolk, toast point	7.50	
Mini Yorkshires prime rib, horseradish crema, red wine jus	7.00	
Short Rib “Martini” caramelized onions, red wine jus, pomme purée, crispy shallot	9.00	G
Beef Slider american cheddar, thousand island, spicy ketchup	7.00	
Chicken Croquette curry mayo, apricot	6.00	
A5 Beef “Aburi” crispy rice cake, garlic shoyu	10.00	G D

SWEET

Mini Lemon Meringue 6.00 | Mini Butter Cakes 6.00 | Assorted Macarons 6.00 | Mini Cheesecake 6.00

V VEGETARIAN

VG VEGAN

G GLUTEN FREE

D DAIRY FREE

Canapé Menu

MINIMUM ORDER - 24 PIECES - PRICES PER PIECE

SEAFOOD

Fresh Shucked Oysters red wine mignonette	4.00	G	D	Tuna Tartare Cornets avocado crema, green apple, sesame, ponzu, shiso	9.00	D
Lobster Roll cognac crème fraîche, dill, brioche bun	8.00			Jumbo Prawn Cocktail house cocktail sauce, lemon	9.00	G D
Hokkaido Scallop Crudo green pea & fennel emulsion, squid ink tapioca crisp	8.00	G	D	Mini Crab Cake charred jalapeño aioli, fresh dill	8.00	D

SUSHI

King Salmon Nigiri	7.00	G	D	
Hokkaido Scallop Nigiri	8.00	G	D	
Avocado "Temaki" yuzu shoyu, shiso	5.00	G	D	VG
Bluefin Otoro Nigiri	18.00	G	D	
Wagyu Nigiri	12.50	G	D	

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Food Stations

PRICES PER PERSON

SEAFOOD

Chilled Seafood Station

45.00

east & west coast oysters, prawn cocktail
dungeness crab, atlantic lobster, scallop ceviche
served with cocktail sauce, marie rose
mignonette, horseradish
minimum order for 20 guests

Deluxe Chilled Seafood Station

55.00

east & west coast oysters, prawn cocktail
bluefin sashimi, snow crab claws, king crab
atlantic lobster, scallop ceviche
served with cocktail sauce, marie rose
mignonette, horseradish
minimum order for 20 guests

Oyster Shucking Station*

18.00

chef's selection of east & west coast oysters
served with cocktail sauce, mignonette
tabasco, fresh horseradish

Caviar Bar

MARKET PRICE

osetra, sevruga, beluga
served with blinis, crème fraiche
hard cooked egg yolks, shallots, chives

Antipasto Platter 18.00

locally made cheese, local & imported cured meats, olives, pickled vegetables, crostini, candied nuts & dried fruit

SUSHI | 35.00

Rolls

Spicy Bluefin Tuna Roll
King Salmon Roll
Japanese A5 Wagyu Roll

Sashimi

Horate (Scallop)
Masunosuke (King Salmon)
Maguro (Bluefin Tuna)
Hamachi (Yellowtail)

Nigiri

Masunosuke (King Salmon)
Maguro (Bluefin Tuna)
Hamachi (Yellowtail)

Sashimi Cup

Salmon & Hamachi
seaweed salad

*Chef Manned | \$250 labour charge per Chef | 3 hours minimum

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Food Stations

SKEWERS

PER DOZEN

Grilled Beef Striploin	108.00
garlic butter, fresh herbs	
Grilled Chicken	96.00
"souvlaki", tzatziki	
Marinated Prawn	96.00
jumbo prawns, lemon garlic butter	
Charcoal Grilled Vegetable	84.00
zucchini, peppers, eggplant, mushroom	

VEGETABLES | 12.00

PER PERSON | CHOOSE THREE

Crispy Brussels Sprouts
Pommes Purée
Asparagus
Parmesan Truffle Fries
Sautéed Wild Mushrooms

SALADS

PER PERSON

Boston Bibb Salad	12.00
endive, radicchio, candied pecans, pickled shallots radish, housemade boursin cheese honey mustard dressing	
Beet Salad	12.00
roasted beets, endive, candied pecans, confit shallots	
Black+Blue Caesar Salad	10.00
crisp romaine, parmigiano-reggiano lemon & anchovy dressing, brioche croutons	

RISOTTO

PER PERSON

Bianco*	12.00	Wild Mushroom*	14.00	Seafood*	18.00
white wine, parmigiano-reggiano lemon		parmigiano-reggiano wild seasonal mushrooms		atlantic lobster meat, lobster stock truffle espuma	

* Chef Manned | \$250 labour charge per Chef | 3 hours minimum

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Food Stations

PRICES PER PERSON

CARVING STATIONS

Whole Roasted Striploin* classic dinner rolls, horseradish, hot mustard, red wine jus	28.00	Beef Wellington* mushroom duxelles, crepe, puff pastry, truffle jus	28.00
Roasted Prime Rib* mini yorkshire pudding, hot mustard, red wine jus	24.00	Salmon Wellington* mushroom duxelles, crêpe, puff pastry, bearnaise	24.00

USDA Prime Full Rack Tomahawk* 45.00
caramelized onions, pommes purée, crispy shallots, red wine jus
minimum order for 25 guests

DESSERTS

Assorted Classic Black+Blue Desserts mini butter cakes, macarons, basque cheesecake chocolate mousse cup	12.00	Tableside Dessert Station crêpes suzette or bananas foster	18.00
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BOOK WITH US TODAY

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BOOKING REQUEST

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COAST

Italian
Kitchen

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