
BLUEBLOOD
STEAKHOUSE
A PROJECT BY:
Liberty
ENTERTAINMENT GROUP
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BLUEBLOOD STEAKHOUSE

Located inside Toronto's majestic castle, Casa Loma, BlueBlood Steakhouse offers a refined dining experience in an upscale environment. The one-of-a-kind space offers a modern and edgy feel with a juxtaposition of classic heritage architecture, unique heirloom antiques and modern art pieces by Warhol, Mr. Brainwash and Salvador Dali.

Offering a modern twist on the classic steakhouse, the menu highlights various cuts of the finest beef from around the world, a full sushi program with fish imported directly from Japan, and an award-winning international wine and spirit list.

Please find enclosed a selection of group menus that we've designed specifically for larger parties. These menus allow you and your guests to experience the absolute best of BlueBlood's menu and offer fish and vegetarian options in addition to our signature steaks.

Custom menus are available on request; pricing would change depending on your specific selections.



THE ART OF FINE DINING

BlueBlood Steakhouse seamlessly blends culinary artistry with an unforgettable ambiance, making it a destination for both food connoisseurs and design enthusiasts. Guests are treated to impeccable service while dining in a space that feels both timeless and contemporary, offering stunning views of Casa Loma's sprawling gardens. Whether indulging in a perfectly seared steak, savoring delicate sushi creations, or exploring the depths of the curated wine cellar, every element of the experience reflects a commitment to excellence.



CHEFS



EXECUTIVE CHEF
SCOTT SMITH

Chef Scott Smith brings a wealth of experience and passion to his role as Executive Chef at Blue Blood Steakhouse. With a culinary career spanning 25 years, he has honed his skills in diverse and prestigious kitchens, culminating in his dream of leading a team, now within Toronto's majestic castle.
Chef Smith's culinary journey began at a young age, nurtured by a love for experimentation in his mother's kitchen and a fascination with cooking shows. He formalized his passion with a rigorous culinary school program in Kingston, Ontario, complemented by a Hotel and Restaurant Management program. He solidified his skills through a successful apprenticeship at the Ivy Lea Restaurant in Gananoque, achieving his Red Seal certification shortly thereafter.

Throughout his career, Chef Scott Smith has embraced a variety of culinary conquests. From mastering French cuisine at Sassafraz to learning Italian cuisine from renowned chef Scott Conant at Scarpetta, he has consistently demonstrated a commitment to excellence. He is also a recognized advocate for Australian beef and lamb, selected as a Beef Mate in their prestigious global program in 2023. Chef Scott Smith's dedication to high-quality ingredients, innovative techniques, and exceptional guest experiences aligns perfectly with the vision of Blue Blood Steakhouse. He is excited to lead his team in creating unforgettable dining experiences within the iconic castle walls.







EXECUTIVE SUSHI CHEF

YI JOO NA

Yi-Joo Na is a seasoned culinary professional with over 27 years of experience in casual and premium restaurants, specializing in Japanese cuisine. Although he started cooking at 23, his culinary journey truly began when he moved to the GTA back in 2001.

Driven by limitless opportunities and his commitment to culinary excellence, Yi-Joo transitioned into various roles, including General Manager, Head Chef, and Executive Chef, where he built restaurants from the ground up, improved his skills, and created thoughtful menus that reflected his passion for excellence.

As Yi-Joo's career progressed, he found that his passion was fueled by high-quality ingredients and creativity in food presentation. He continuously strives to elevate the dining experience for guests by creating unique menu items, collaborating closely with team members to optimize positive guest experiences, and maintaining an unwavering commitment to culinary innovation.









DINNER MENUS



BLUEBLOOD
STEAKHOUSE

PLANNING

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Price does not include applicable taxes or gratuities.

DINNER MENU ONE

APPETIZERS

Served to share, family style

HAMACHI USUZUKURI SERRANO

YELLOW TAIL, SERRANO PEPPER, MOROMI MISO, YUZU CITRUS

***

TABLE-SIDE CLASSIC CAESAR SALAD

***

ENTRÉES

Choice of

8oz CANADIAN PRIME FILET

or

CORNISH HEN

NATURAL JUS, HAND-FORAGED WOODLAND MUSHROOMS

or

ATLANTIC SALMON

or

RICOTTA & PORCINI RAVIOLI

***

SIDES

A selection of sides to share, family style

GARLIC MASHED POTATOES

ASPARAGUS WITH HOLLANDAISE

DUCK-FAT KENNEBEC FRIES

LOBSTER MAC & CHEESE

***

DESSERTS

A selection of desserts to share, family style

COCONUT CREAM PIE, ROYAL CHEESECAKE, CHOCOLATE TORTE

FROM $190 PER PERSON

Price does not include applicable taxes or gratuities.

DINNER MENU TWO

APPETIZERS

Served to share, family style

CHEF SELECTION OF NIGIRI SUSHI

***

PRIME STEAK TARTARE IN BONE MARROW CANOE
PICKLES, TOASTED SOURDOUGH

***

TABLE-SIDE CLASSIC CAESAR SALAD

ENTRÉES

Choice of

8oz CANADIAN PRIME FILET
or
12oz CANADIAN PRIME STRIPLOIN
or
CORNISH HEN
or
ATLANTIC SALMON
or
RICOTTA & PORCINI RAVIOLI

SIDES

A selection of sides to share, family style

GARLIC MASHED POTATOES
ASPARAGUS WITH HOLLANDAISE SAUTÉED
HAND-FORAGED WOODLAND MUSHROOMS
DUCK-FAT KENNEBEC FRIES
LOBSTER MAC & CHEESE

DESSERTS

A selection of desserts to share, family style

COCONUT CREAM PIE, ROYAL CHEESECAKE, CHOCOLATE TORTE

FROM $220 PER PERSON

Price does not include applicable taxes or gratuities.

DINNER MENU THREE

APPETIZERS

Served to share, family style

SUSHI TOWER
FRESH SASHIMI, NIGIRI AND MAKI ROLLS

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PRIME STEAK TARTARE IN BONE MARROW CANOE
HOUSEMADE PICKLES, TOASTED SOURDOUGH

CHILLED JUMBO PRAWNS
HOUSEMADE LEMON + GIN COCKTAIL SAUCE

TABLE-SIDE CLASSIC CAESAR SALAD

ENTRÉES

Choice of

8oz CANADIAN PRIME FILET
or
14oz AUSTRALIAN WAGYU RIBEYE
or
OPAL VALLEY, AUSTRALIA LAMB RACK
or
MISO MARINATED CHILEAN BASS
or
RICOTTA & PORCINI RAVIOLI

SIDES

A selection of sides to share, family style

GARLIC MASHED POTATOES SAUTÉED
HAND-FORAGED WOODLAND MUSHROOMS
DUCK-FAT KENNEBEC FRIES
LOBSTER MAC & CHEESE GRILLED
ASPARAGUS WITH HOLLAINDAISE

DESSERTS

A selection of desserts to share, family style

COCONUT CREAM PIE, ROYAL CHEESECAKE, CHOCOLATE TORTE
AND TABLE-SIDE BAKED ALASKA

FROM $380 PER PERSON

Price does not include applicable taxes or gratuities.

ADDITIONAL ITEMS & CANAPÉS



ADDITONAL ITEMS

The following can be added to any menu:

SEAFOOD TOWER
KING CRAB, LOBSTER, JUMBO PRAWNS, OYSTERS, SALMON CRUDO
$85 PER PERSON

½ Lbs. STEAMED ALASKAN KING CRAB
MP

BROILED NOVA SCOTIA LOBSTER TAIL
MP

SPICY TUN MAKI ROLL (8pcs) $21 PER ROLL

A5 WAGYU NIGIRI $35 PER 2pcs

HAMACHI SERRANO $35 PER PLATE

O-TORO TARTARE WITH CAVIAR
MUJJOL CAVIAR, TUNA BELLY, PONZU SAUCE, MENEGI $39 PER PLATE

Price does not include applicable taxes or gratuities.

CANAPES

PRICED PER PIECE

STEAK TARTARE TOASTED BAGUETTE	$7
GRILLED MARINATED TIGER SHRIMP JALAPENO AIOLI	$10
CITRUS CURED SALMON, ROSE SEEDLINGS, LEMON CRÈME FRAICHE	$6
FRESH OYSTERS ON THE HALF SHELL WITH MIGNONETTE	$5
POLENTA SQUARES TOGARASHI, AIOLI	$5
BUFFALO MOZZARELLA GRILLED CREMINI, AGED BALSAMIC	$7
VEGETABLE MAKI	$5
NIGIRI MASU NO SUKE	$7

Please note that we require a minimum of 12 of any one kind to be ordered

Price does not include applicable taxes or gratuities.

BLUEBLOOD

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