

SHARING PLATES

SAGANAKI	23
fried kefalotiri cheese, oregano, lemon pita bread, brandy, flambeed table side	
*TRUFFLE POUTINE	18
shoestring fries, local Alberta cheese curd, mozzarella white truffle oil, bone marrow jus, fresh chives	
CALAMARI	19
spicy dill pickle aioli, red onions, lemon	
DILL PICKLE POTATOES	18
mozzarella potato croquette, dill pickle cheese sauce	
*WHITE TRUFFLE SCALLOPS	25
seared scallops, garlic cream sauce, white truffle oil house made focaccia bread	
*OLIVES & ALMONDS ☞	12
marinated olive mix, house seasoned almonds	
HOUSE MADE FOCACCIA BREAD ☞	11
olive oil drizzle, sea salt, balsamic vinegar reduction	
BANNOCK BREAD	10
house preserves, herb butter	

SALADS

*GREEK SALAD	18
feta cheese, tomatoes, cucumbers, red onions kalamata olives, romaine, greek vinaigrette	
*CAESAR SALAD	18
parmesan, maple bacon crisps, romaine focaccia croutons, buttermilk dressing	
*BEET SALAD	19
whipped chevre, mixed greens, mandarin oranges, pistachios sesame seeds, fresh dill, honey balsamic vinaigrette	
*ALPINE SALAD ☞	22
vegan boursin cheese, pickled carrots, pumpkin seeds, cranberries squash, crispy onions, cashew honey vinaigrette, mixed greens	

BAKED TOMATO & BURRATA FOCACCIA	18
sweet tomato marinara, burrata cheese, mozzarella balsamic reduction, herb coulis	
COCONUT PRAWNS	19
chili mango sauce, crispy rice puffs, furikake	
*HOT HONEY HALLOUMI	18
charred leek crema, crispy pita, fresh chives	
*MOULES FRITES	21 Add Fresh Focaccia +5
east coast mussels, garlic dijon cream sauce shoestring fries	
CRISPY CHICKEN TENDERS	16 Add Fries +5
house ranch	
CAULIFLOWER GYOZA ☞	17
fried sweet & spicy gyoza, chives, sesame crema, chili crisp	
ROASTED VEGETABLE FLATBREAD ☞	19
vegan boursin cheese, cherry tomato, mushrooms bell peppers, red onion, beets, herb coulis	
GRILLED CHICKEN FLATBREAD	18
mozzarella cheese, bell peppers, caramelized onions sun dried tomatoes, herb coulis, house ranch	

SOUPS

*BAKED FRENCH ONION	15
bone marrow stock, gruyere cheese, garlic herb crostini	
*TOMATO BELL PEPPER SOUP ☞	12
basil, focaccia croutons	
*MARKET SOUP	12
chefs daily inspiration	

SOUP & SALAD ADD ONS:

Add Garlic Toast +5

Add Chicken +10

HANDHELDS *served with shoestring fries*

***FARM BURGER** 22 *Add Maple Bacon +4*
local Alberta beef, cheddar cheese, pickles, lettuce
tomato, shaved onion, garlic aioli, burger sauce, brioche bun

***BISON BURGER** 25 *Add Maple Bacon +4*
local Alberta bison, gouda, pickles, lettuce, tomato
chipotle aioli, caramelized onions, brioche bun

***ELK BURGER** 26 *Add Maple Bacon +4*
local Alberta elk, double cream brie, mixed greens
caramelized onions, dijonaise, brioche bun

CRISPY CHICKEN & BRIE 24 *Add Maple Bacon +4*
panko crusted chicken, double cream brie, tomato
pickles, honey dill aioli, brioche bun

***SMOKED CHICKEN SANDWICH** 22 *Add Maple Bacon +4*
house smoked chicken, havarti cheese, mixed greens
cranberry, garlic aioli, brioche bun

***MUSHROOM MELT** 22
smoked portobello mushroom, havarti, caramelized onions
tomato, chipotle aioli, mini baguette

UPGRADE FRIES FOR:

Poutine +5 | Truffle Poutine +7 | Yam Fries +4
Truffle Fries +4 | Greek Salad +4 | Caesar Salad +4

STEAK

***MARKET STEAK** *market price*
chefs choice local Alberta steak of the night
chefs daily potato, seasonal vegetables

***BISTRO PLATE** 36
chefs choice 'petite' local Alberta steak, petite bistro salad
tomato bell pepper soup, garlic toast, herb butter

***STEAK FRITES** 37
local Alberta bavette steak, shoestring fries, herb butter

SURF WITH YOUR TURE:

Add Sautéed Prawns (5) +15
Add Seared Scallops (4) +20

MAINS

***BRAISED ORGANIC LAMB SHANK** 45
free range organic lamb, marsala onion demi
chefs daily potato seasonal vegetables

***BRAISED BISON** 45
red wine braised bison, parmesan mashed potatoes
gruyere, smoked tomato confit, potato crunch, chives

***MARKET SEAFOOD** *market price*
chefs daily inspiration using ocean wise sustainable
seafood seasonal vegetables

CHEFS DAILY FARMERS PLATE *market price*
showcasing small sustainable
Alberta farms & artisan producers

MACADAMIA CRUSTED CHICKEN 38
maple lemongrass curry, calrose rice, chives
seasonal vegetables

***DRAGON BOWL** ☿ 28
smoked portobello mushroom, beluga lentil, spinach curry
coconut cream, cilantro chutney, chili crisp, calrose rice

***SWEET POTATO PAVE** ☿ 34
vegan boursin cheese, lentil chili ragout
crispy yam, micro greens

PASTA

***RIGATONI POMODORO** 32
tomato sauce, basil, burrata cheese
parmigiana reggiano, toasted panko

***TRUFFLE MUSHROOM TAGLIATELLE** 35
parmesan reggiano cream sauce, white truffle oil
sautéed mushrooms, herb coulis

***SEAFOOD LINGUINI** 38
rose sauce, prawns, crab, scallops, clams
chili crisps, parmigiana reggiano

PASTA ADD ONS:

Add Garlic Toast +5
Add Grilled Chicken +10

* Gluten Free With Modifications

☿ Vegan

Parties of six or more are subject to 18% service