

**SHARING PLATES****Artisan Cheese & Charcuterie Plate 36**Local Alberta Charcuterie ~ Local Alberta Cheese  
Breads ~ Olives ~ Preserves ~ Candied Almonds**Baked Tomato & Burrata Focaccia 16**Sweet Tomato Marinara ~ Burrata Cheese  
Herb Coulis ~ Mozzarella ~ Balsamic Reduction**White Truffle Scallops 22**Seared Scallops ~ Garlic Cream Sauce  
White Truffle Oil ~ House-made Focaccia Bread**\*Olives & Almonds 10**

Marinated Olive Mix ~ House Candied Almonds

**Coconut Prawns 16**

Spicy Mango Sauce

**Chicken Tenders 16**Honey Dill Sauce - *Add Fries +4***Truffle Poutine 18**Shoestring fries ~ Local Alberta Fresh Cheese Curd ~ Mozzarella  
White Truffle Oil ~ Bone Marrow Jus ~ Fresh Chives**Crab Cakes 19**Caramelized Onion Aioli ~ Arugula  
Lemon ~ Green Onion ~ Candied Jalapeños**Moules et Frites 19**East Coast Mussels ~ Garlic Dijon Cream Sauce  
Shoestring Fries - *Add Fresh Focaccia Bread +5***House-made Focaccia Bread 8**Olive Oil ~ Balsamic Vinegar  
Pink Himalayan Sea Salt**Bannock Bread 8**

House Preserves ~ Chefs Daily Butter

**BURGERS & SANDWICHES****\*Farm Burger 19 Add Maple Bacon +4**Local Farm Alberta Beef ~ Cheddar Cheese  
Pickles ~ Lettuce ~ Tomato ~ Red Onions ~ Garlic Aioli  
Burger Sauce ~ Brioche Bun ~ Shoestring Fries**\*Bison Burger 24 Add Maple Bacon +4**Local Farm Alberta Bison ~ Gouda ~ Pickles  
Lettuce ~ Tomato ~ Sweet Onion Aioli  
Candied Jalapeños ~ Brioche Bun ~ Shoestring Fries**Crispy Chicken & Brie 19 Add Maple Bacon +4**Crispy Fried Chicken ~ Brie ~ Tomato ~ Pickles  
Honey Dill Aioli ~ Brioche Bun ~ Shoestring Fries**\*Smoked Chicken Sandwich 19 Add Maple Bacon +4**House Smoked Chicken ~ Creamy Havarti ~ Arugula  
Cranberry ~ Garlic Aioli ~ Brioche Bun ~ Shoestring Fries**Chickpea Fritter Donair 18 Add Halloumi +8**Chickpea Fritters ~ Vegan Ranch  
Red Onion ~ Tomato ~ Lettuce  
Naan Bread ~ Shoestring Fries**SALAD & SOUP****\*Baked French Onion 15**Bone Marrow Stock ~ Gruyere Cheese  
Garlic Herb Crostini**\*Market Soup 10**

Chefs Daily Inspiration

**\*Greek Salad 17**Feta Cheese ~ Tomatoes ~ Cucumbers  
Red Onion ~ Kalamata Olives ~ Romaine  
Greek Vinaigrette**\*Caesar Salad 17**Maple Bacon Crisps ~ Asiago ~ Romaine  
Toasted Pumpkin Seeds ~ Focaccia Croutons  
Buttermilk Dressing**\*Kale & Burrata Salad 19**Burrata Cheese ~ Apples ~ Puffed Wild Rice  
Dried Cranberries ~ Pumpkin Seed Brittle  
Apple Sherry Vinaigrette**Add to any Salad:** Grilled Chicken (4oz) +10**Substitute Fries For:***Poutine +5, Truffle Poutine +7, Yam Fries +4*  
*Truffle Fries +4 Greek Salad +4, Caesar Salad +4*  
*Gluten Free Bun +3*

## MAINS

### **\*Slow Braised Organic Lamb Shank 42**

Free Range Organic Lamb ~ Pearl Onion Demi  
Seasonal Vegetables ~ Chefs Daily Potato

### **Braised Bison Gnocchi 44**

'Backwoods Buffalo Ranch' Bison ~ Gnocchi  
Crispy Leeks ~ Fresh Cheese Curd  
Garden Chives ~ Carrots ~ Parsnips  
Roasted Cherry Tomatoes ~ Red Wine Bison Demi

### **\*Truffle Mushroom Tagliatelle 32**

White Truffle Oil ~ Parmesan Cream Sauce  
Fresh Basil ~ Portobello Mushrooms  
*Add Garlic Focaccia Bread +4*  
*Add Grilled Chicken +10*

### **\*Market Seafood *market price***

Chefs Daily Inspiration Using  
Ocean Wise Sustainable Seafood

### **\*Spicy Seafood Penne 38**

Scallops ~ Prawns ~ Chili Flakes ~ Basil  
Creamy Marinara ~ Parmigiana Reggiana

### **\*Red Curry Chicken Bowl 28**

Red Curry Coconut Sauce ~ Bell Peppers  
Zucchini ~ Puffed Rice Noodles ~ Cilantro ~ Lime  
Toasted Almonds ~ Cherry Tomatoes ~ Basmati Rice

### **Vegan Dragon Bowl 27**

Chickpea Yam Fritters ~ Golden Curry Sauce  
Bell Peppers ~ Zucchini ~ Arugula ~ Puffed Wild Rice  
Toasted Almonds ~ Coconut Lime Crema ~ Herb Coulis  
Roasted Yam Steak ~ Cilantro ~ Basmati Rice

## SWEETS

### **\*Brownie 12**

Caramel Sauce ~ French Vanilla Ice Cream  
Chantilly Cream

### **Hazelnut Torte 14**

Hazelnut Crust ~ Hazelnut Praline Mousse  
Nutella Ganache ~ Chantilly Cream  
Maple Candied Hazelnut

## STEAK

### **\*Market Steak *market price***

Local Alberta Chefs Choice Steak of the Night  
Chefs Daily Potato ~ Seasonal Vegetables

**Surf with your Turf** *Add Sautéed Prawns (5) +15*  
*Add Seared Scallops (3) +18*

## FARMERS PLATE

Chefs Daily Farmers Plate  
Showcasing Small Sustainable Alberta Farms &  
Artisan Producers

## SAGANAKI

*Cast Iron Fried Cheese*

### **\*Kefalotiri 19**

Oregano ~ Brandy ~ Lemon ~ Naan Bread  
Flambeed Table Side

### **Gourmet Banana Split 15**

Banana Cheesecake ~ French Vanilla Ice Cream  
Crispy Cinnamon Sugar Tortilla ~ Strawberry Coulis  
Caramel Sauce

### **Creamy Haskap Berry Cheesecake Jar 14**

Brown Butter Lemon Shortbread  
Honey Haskap Berry Coulis ~ White Chocolate  
Chantilly Cream

**\*Gluten Free Option Available With Modifications**

**KIDS MENU**  
**(10 Years and Under)**

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**Kids Penne Pasta 14**  
Tomato Sauce ~ Parmesan

**Kids Alfredo Pasta 16**  
Creamy Parmesan Sauce

**Lil Chef Burger 12** *Add Cheddar +2*  
Local Farm Beef ~ Brioche Bun  
Shoestring Fries

**Cheesy Pita Pizza 9**  
*Add Bacon +2*

**Kids Chicken Tenders & Fries 14**

**Healthy Bite 17**  
4oz Roasted Chicken  
Chef's Daily Potato ~ Vegetables