

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	20
spicy dill pickle aioli, red onions, lemon	
*MOULES FRITES	21 Add Focaccia +5
east coast mussels, garlic dijon cream sauce, shoestring fries	
CRISPY CHICKEN TENDERS	16 Add Fries +5
house ranch	
*OLIVES & ALMONDS ☿	12
marinated olive mix, house seasoned almonds	
HOUSE MADE FOCACCIA BREAD ☿	11
olive oil drizzle, sea salt, balsamic 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
parmigiano reggiano, 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
pickled beets, pumpkin seeds, cranberries, sweet potato crispy onion, cashew honey vinaigrette, mixed greens	

BAKED TOMATO & BURRATA FOCACCIA	18
sweet tomato marinara, burrata cheese, mozzarella balsamic reduction, herb coulis	
*WHITE TRUFFLE SCALLOPS	25
seared scallops, garlic cream sauce, white truffle oil house made focaccia bread	
COCONUT PRAWNS	19
chili mango sauce, crispy rice puffs, furikake	
HOT HONEY HALLOUMI	18
charred leek crema, crispy pita, green onion	
CAULIFLOWER GYOZA ☿	19
fried sweet & spicy gyoza, sesame crema, chili crisp micro arugula	
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	
*CREAMY TOMATO BELL PEPPER SOUP	12
focaccia croutons	
*MARKET SOUP	12
chefs daily inspiration	

SOUP & SALAD ADD ONS:

Add Garlic Toast +5

Add Grilled Chicken +10

HANDHELDS *served with shoestring fries*

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

***BISON BURGER** 26 *Add Maple Bacon +4*
local Alberta bison, gouda, pickles, lettuce, tomato
chipotle aioli, caramelized onions, brioche bun

***ELK BURGER** 28 *Add Maple Bacon +4*
local Alberta elk, double cream brie, arugula
caramelized onions, dijonaise, brioche bun

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

***SMOKED CHICKEN SANDWICH** 24 *Add Maple Bacon +4*
house smoked chicken, havarti cheese, arugula
cranberry, garlic aioli, brioche bun

UPGRADE FRIES FOR:

Poutine +6 | Truffle Poutine +8 | 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** 38
5 oz local Alberta sirloin cap steak, petite bistro salad
creamy tomato bell pepper soup, garlic toast, herb butter

***STEAK FRITES** 38
6 oz local Alberta bavette steak, shoestring fries, herb butter

SURF WITH YOUR TURF:

Add Shrimp Skewer (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, potato crunch, seasonal vegetables, fresh chives

MARKET SEAFOOD *Market Price*
chefs daily inspiration using ocean wise
sustainable seafood

CHEFS DAILY FARMERS PLATE *Market Price*
showcasing small sustainable
Alberta farms & artisan producers

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

***SUMMIT BOWL** 🌱 29
sweet & spicy tofu, beluga lentil curry, cabbage slaw, micro greens
roasted sweet potatoes, pickled vegetables, chili crisp, calrose rice
Substitute with Sweet & Spicy Halloumi +5

PASTA

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

***TRUFFLE MUSHROOM TAGLIATELLE** 35
parmigiano reggiano cream sauce, white truffle oil
sautéed mushrooms

***SEAFOOD LINGUINI** 38
rose sauce, prawns, crab, scallops, clams
chili crisp, parmigiano 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