

STARTERS

FRENCH ONION SOUP Gruyere Croutons	15
KALE CAESAR Parmesan Chips, Crispy Pancetta, Soft Cooked Egg	27
CRISPY GOAT CHEESE Beetroot Confit, Candied Pistachios, Mixed Berries Vinaigrette	26
SUMMER SALAD Mixed Greens, Balsamic Vinaigrette	23
CONFIT DUCK SPRING ROLL Plum Hoisin, Cranberry Compote, Mango Cucumber Salad	29
HOUSEMADE CRAB CAKE Fennel Apple Slaw, Citrus Dill Aioli	29
ROCKFISH CEVICHE Avocado mousse, Yuzu Vinaigrette Dressing	32

SHARED PLATE

CHARCUTERIE BOARD	Fine Cheese, Cured Meat, House Preserves, Garlic Crostini	34
FRESH OYSTERS	Grated Horseradish, Berry Mignonette	M/P
FRESH HERB FOCCACIA	Extra Virgin Olive Oil & Balsamic	10
	Add Marinated Olives 5 Sundried Tomatoes Tapenade	6
	Kalamata Tapenade 6 Confit Garlic 4 Herb Butter	3
OVEN ROASTED BRIE	House Preserves, Garlic Crostini	32
TIGER PRAWN RAGOUT ON GARLIC CROUTONS	Creamy Lobster Bisque	37

PASTA

SEAFOOD LINGUINE Langoustine, Prawns, Scallops, Creamy White Wine Sauce	45
SPAGHETTI CARBONARA Pancetta, Bacon, Mushrooms, Egg Yolk, Fresh Basil	38
SPINACH AND RICOTTA CANNELLONI Mozzarella and Tomato Au Gratin, Pesto	35
BEEF TENDERLOIN & MUSHROOM RIGATONI Truffle Oil and Baby Arugula	47

ENTREES |

112 LAMB RACK Herb Crusted Parmesan, Wild Mushrooms, Roasted Fingerling Potato	63
STUFFED CHICKEN SUPREME Kale, Fondant Potato, Creamy Green Peppercorn Sauce	48
BRAISED BISON SHORT RIBS Chipotle Smashed Sweet Potato, Maple Glazed Baby Carrots	67
GRILLED WILD SALMON Vegetable Ratatouille, Kaffir Lime Sauce, Mashed Potato	45
PAN SEARED HALIBUT Celery Root Puree, Cherry Tomato Concasse	47
GRILLED AHI TUNA Tomato Marmalade, Lemongrass Vinaigrette, Mango Salsa, Quinoa	46
EGGPLANT PARMESAN Baby Arugula, Smoke Gouda – Cashew 	35
BAKED SPANAKOPITA Spinach and Feta, Fresh Tzatziki	32

ALBERTA BEEF | Choice of Chipotle Smashed Sweet Potatoes, Roasted Fingerlings, Garlic Mashed
or Fricassee Quinoa

NEW YORK STEAK Thyme Jus	10 oz	52	12 oz	58
FILET MIGNON Red Wine Jus	7 oz	63	10 oz	69

GRILLED 14 OZ AAA ANGUS RIB-EYE | Wild Mushrooms & Gorgonzola Cheese

ADD-ONS

SAUTEED WILD MUSHROOMS	16	SIDE SALAD (CAESAR OR GREEN)	15
CREAMY GREEN PEPPERCORN SAUCE	9	PARMESAN TRUFFLE FRIES	17
GORGONZOLA CHEESE	12		