




# Dinner

## Appetizer

KOREAN BBQ PORK RIBS Crispy shallots, kimchi slaw	12
LAMB MEATBALLS Moroccan spice, harissa, pecorino cheese	14
CRAB CAKES Dungeness crab, chili lime aioli, radish	12
BEEF CARPACCIO AAA Alberta shaved tenderloin, artisan vegetables, horseradish cream, Parmesan crisp	19
CORN FRITTERS Traditional guacamole, warm maple vinaigrette	10
TUNA  Pan seared tuna, organic red & black quinoa porridge, crème fraîche, micro herbs	18
VEGETARIAN FLATBREAD  Rustic tomato sauce, Kalamata olives, artichokes, wild mushrooms, goat cheese, arugula	14
CHICKEN & CHORIZO FLATBREAD Almond pesto, Parmesan, cured tomatoes, grapes	16
CHARCUTERIE & CHEESE BOARD Chef's selection of local artisan meats and cheeses, house made preserves, pickles, mustard, honey habanero flatbread	26

## Salad

CAESAR Romaine, bacon, Parmesan, cured tomatoes, croutons	13/9
SALAD LYONNAISE Spring mix, soft poached eggs, baby heirloom tomatoes, mashed avocado crostini, Sherry vinaigrette	14
HOUSE SALAD  Spring mix, avocado, cranberries, cured tomatoes, goat cheese, lemon vinaigrette	11/7
CAPRESE  Italian buffalo mozzarella, heirloom tomatoes, Kalamata olives, almond basil pesto, arugula	15
WILD SALMON  Spring mix, smoked almonds, goat cheese, baby beets, roasted pepper vinaigrette	15

## Sandwich

Choice of fries, house salad or soup of the day	
SHARE BURGER Alberta beef, house made spread, bacon, cheddar, lettuce, tomato, onion	18
AAA STEAK SANDWICH Hanger steak grilled medium rare, sautéed onions and peppers, chipotle lime butter, burnt jalapeño aioli	16
CLUB SANDWICH Chicken breast, lobster mayo, bacon, lettuce, tomato	17


## Soup

WILD MUSHROOM Sautéed mushrooms, truffle oil	9/7
FRENCH ONION Chicken broth, Gruyère cheese, baguette	15/8
SOUP OF THE DAY Chef's daily inspiration	7/5

## Main

BEAR AND FLOWER PORK CHOP Grapefruit beer brined pork chop, corn & chorizo fricassée with braised Alberta wild rice, citrus honey glazed heritage carrots	26
GREEN TEA SALMON  Yukon Gold potatoes, tea consommé, grapes, green beans	28
TURBOT Braised lentils, tomato concassé, cauliflower purée, charred cauliflower	32
PAPPARDELLE Alberta bison ragù, wild mushrooms, ricotta, toasted pine nuts	18
BUCATINI Tiger prawns, Kalamata olives, tomato amaretto cream sauce, goat cheese	21
WINTER VEGETABLE RISOTTO Wild mushrooms, root vegetables, black truffle	22
6 OZ ALBERTA BEEF TENDERLOIN Roasted baby beets, pomme purée, jus	36
8 OZ ALBERTA STRIPLOIN Café Paris butter, caramelized Brussels sprouts, herbed fingerling potato	32
FISH & CHIPS Beer battered cod, crushed peas, tartar sauce	23
VEGETABLE TART Wild mushrooms, caramelized onion, red quinoa, goat cheese	17

## Side

BEETS  Melted goat cheese	4
HERITAGE CARROTS Citrus honey glaze	4
FINGERLING POTATOES Chives, sea salt	4
HOUSE SALAD Spring mix, avocado, cranberries, cured tomatoes, goat cheese, lemon vinaigrette	4
BRUSSELS SPROUTS Sautéed wild mushrooms, truffle oil	4

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.

Service charges and government taxes are additional. An automatic gratuity of 18% will be applied to groups of 8 or more.

 Indicates a SuperFoodsRx™ dish. SuperFoodsRx powerfully pairs together whole foods to boost nutritional composition and flavours.

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