

CABIN

— café —

Where to start

WINTER GREENS

Hearty greens + baby kale + toasted pumpkin seeds + dried cranberry + goat cheese + poached pears + honey mustard vinaigrette 16

ESPRESSO GRILLED FLANK STEAK SALAD

Grilled romaine + country brittle + roasted tomato + crumbled blue cheese + buttermilk ranch 18

Flatbreads 17

BEAR NECESSITIES

Roasted butternut squash + baby spinach + pepper relish + grilled sausage + rosemary honey

FROMAGE

Roasted tomato sauce + smoked gouda + double cream brie + goat cheese + basil

FUNGI

Braised onion jam + garlic seared mushrooms + spinach + béchamel

{Please advise your server of any dietary restrictions}

Hand Helds

CREEK BURGER

Ground chuck + Canadian cheddar + shredded pickles + greens + boss sauce 18
Served with hand cut fries

FRIED CHICKEN & PORK BELLY BANH MI

French baguette + cilantro + pickled vegetables + braised onion jam + spicy mustard 18
Served with hand cut fries

Main Event

CIDER BRINED ALBERTA PORK LOIN

Bacon roasted brussel sprouts + sweet potato puree + mustard demi 28

ROASTED VEGETABLE CASSEROLE

Roasted seasonal vegetables + chili fried egg + toasted almonds + popped quinoa + sweet potato crisps + spinach parmesan yogurt 28

FROM THE WATER

Seasonal ingredients + seasonally priced

CABIN STEW

Braised bison short rib + colcannon + roasted vegetables + garlic grilled bread 30

SPAGHETTI

Atlantic lobster + garlic seared shrimp + crushed chili tomato + spinach parmesan yogurt 28

ESPRESSO SALT RUBBED 10oz RIB EYE

Mushroom butter + duck fat fingerling potatoes + roasted root vegetables 42
Add a butter poached trail 14