



**LUNCH**

**GREEN PLATES**

***Poached Pear Salad***

Poached pear, Artisan greens, watermelon radish,  
Pickled onions, fennel, champagne vinaigrette

***Avocado Prawn Salad***

Frisée, Iceberg Lettuce, BC Side Stripe Prawns,  
tomatoes, beets, Daikon radish,  
Saskatoon berries, lemon olive oil,  
Fresh grated Grana Padano

**SMALL PLATES**

***Soup of the Moment***

Fresh, seasonal Ingredients

***Mushrooms & Toast***

Wild Mushrooms, confit garlic, truffle cream, focaccia,  
pickled radish

***Charcuterie***

House cured and Rocky Mountain Game meats,  
Canadian Specialty cheeses, candied nuts,  
mustarda, & crostini

***Rocky Mountain Poutine***

Seasonal Ingredients, Always Changing

**All Tables of 6 or more 18% Gratuity**



**LUNCH**

**LAND**

***Braised Bison Short Rib Sandwich***

Braised prime Alberta bison, caramelized onion  
Provolone, dijonaise, greens, vine tomato.  
Choice of soup, salad or fresh cut fries

***Harmony Beef Farms,  
Wagyu Beef Burger***

Prime Alberta Wagyu beef, double smoked bacon,  
Aged White cheddar, thousand island aioli,  
Shredded lettuce, vine tomato, tomato jam  
Choice of soup, salad or fresh cut fries

**WATER**

***Shore Lunch***

Two-piece tempura battered B.C. cod,  
maple baked beans, hand cut fries, cabbage slaw

***Wild Pacific Salmon, Vancouver Island Waters***

5oz walnut crusted salmon, red potato salad,  
Zucchini & Apple salad, tomato chutney

**BIRDS OF ALBERTA**

***Alberta Chicken***

Avocado, Zucchini & Apple Salad, Baby Red potatoes,  
lemon preserve, Tahini carrot puree

***Slow Roasted Chicken Wrap***

Slow roasted chicken, avocado, pico de gallo,  
Frisée greens, zuchinni, vine tomato  
Choice of soup, salad or fresh cut fries

**All Tables of 6 or more 18% Gratuity**