



### Starters

#### **Summer Salad \$18**

Arugula, strawberries, cucumber, toasted walnuts, red onion, goat cheese, Dijon vinaigrette

#### **Soup of The Day \$14**

Chef's daily selection

#### **Confit Duck Wings \$19**

Honey, soy, sriracha glaze, crudité, buttermilk ranch dip

#### **Charcuterie \$35**

Selection of local meats and cheeses, artisan crackers, dried fruits and nuts, stone ground mustard, apple date chutney

### Mains

#### **Vegan Burger \$26**

6oz beyond burger, vegan cheddar, pretzel bun, arugula, tomato, pickle, red onion, ketchup and mustard, fresh cut fries

#### **Halibut & Chips \$30**

6oz beer battered halibut, coleslaw, grilled lemon, house made tartar sauce, fresh cut fries

#### **Wild Boar Burger \$35**

7oz wild boar burger, pretzel bun, maple caramelized onions, aged white cheddar, smoked bacon, arugula, horseradish aioli, sweet potato fries

#### **Braised Beef Short-Rib \$46**

Slow braised boneless Alberta short-rib, wild mushroom demi glace, Yukon gold mashed potatoes and seasonal vegetables

#### **AAA Alberta Striploin 6oz \$38 / 12oz \$60**

Served with choice of fresh cut fries or Yukon gold mashed potatoes, rosemary demi glace and seasonal vegetables

#### **BC Sockeye Salmon \$43**

Pan seared Sockeye salmon fillet, maple Dijon glaze, cranberry and wild rice pilaf and seasonal vegetables

#### **Pork Loin Chop \$40**

Oven roasted frenched pork loin chop, wild mushroom and white wine cream sauce, Yukon gold mashed potatoes and seasonal vegetables

#### **Vegan stir fry \$34**

Ramen noodles stir fried with scallions, ginger, carrots, garlic, broccolini, wild mushrooms, kimchi and toasted sesame with a tamari mirin reduction

**Add 5oz Chicken Breast \$8**

**Add 4oz Braised Beef \$8**

*\*Please note a gratuity of 18% will be added to all groups of 8 or more\**



### **Desserts**

#### **Chocolate Lava Cake \$15**

Maple berry coulis, mascarpone whipped cream

#### **Chef's Daily Pie \$13**

Seasonal fruit pie served with vanilla bean ice cream

#### **Key Lime Cheesecake \$13**

Chocolate graham crust, key-lime and raspberry sauce

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