



## Starters

### **Kale Caesar Salad \$18**

Baby kale, crisp pancetta, toasted crostini, fried capers, grana Padano, grilled lemon, classic creamy Caesar dressing

### **Warm Beet Salad \$18**

Red and gold beets, mandarin oranges, blackberries, strawberries, chives, toasted walnuts, goats' cheese, balsamic reduction

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

Chef's daily selection

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

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

### **Tiger Prawns \$28**

Pan seared tiger prawns with wild mushrooms, garlic, white wine beurre blanc and grilled lime

### **Charcuterie \$35**

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

## Mains

All mains are accompanied with a medley of local, seasonal vegetables

### **Halibut \$45**

Pan seared and accompanied with warm tomato caper jam, wild mushroom arancini

### **Lamb Shank \$42**

Moroccan inspired, slow braised and accompanied with couscous, lamb jus

### **Beef Short-Rib \$45**

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

### **12oz AAA Alberta Striploin \$60**

Served with fresh cut fries, rosemary demi glaze

### **Wild Boar Meatloaf \$43**

Wild boar meatloaf, maple rye bacon jam, Yukon gold mashed potatoes

### **BC Sockeye Salmon \$42**

Pan seared Sockeye salmon fillet, maple Dijon glaze, cranberry and 7 grain rice pilaf

### **Duck Confit Pot Pie \$40**

Slow braised duck pot pie with a blueberry and sherry demi glaze, Yukon gold mashed potatoes

### **Chef's Vegetarian Selection \$35**

Ask your server for the daily selection

*\*Please note a gratuity of 18% will be added to all groups of 6 or more\**