



Starters

Soup of The Day \$14

Chef's daily selection

Kale Caesar Salad \$16

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

Arugula Salad \$16

Arugula, mandarin oranges, blackberries, strawberries, toasted walnuts, goats' cheese, balsamic vinaigrette

Pan Seared Scallops \$22

Green pea puree, crisp pancetta

Confit Duck Wings \$19

Honey, soy, sriracha glaze, pickled daikon and carrots, buttermilk ranch dip

Wild Mushroom Arancini \$18

Crushed tomatoes, roasted capers, shaved grana Padano, pickled red onion

Tuna Tartare \$22

Ahi tuna, avocado, cucumber, wasabi aioli, sesame orange ginger glaze, honey tamari reduction

Charcouterie \$35

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

Mains

Ahi Tuna Escabeche \$42

Pan seared Ahi tuna, Spanish escabeche, warm farro salad

BBQ Bison Short Ribs \$50

Blueberry & maple rye BBQ sauce, Yukon gold mashed potatoes, seasonal vegetables

BC Sockeye Salmon \$40

Pan seared Sockeye salmon fillet, miso maple glaze, seven grain rice pilaf, seasonal vegetables

Roasted Rack of Lamb \$45

Walnut and Dijon crusted rack of lamb, roasted fingerling potatoes, seasonal vegetables

8oz AAA Alberta Beef Tenderloin \$55

Pan Seared with Yukon gold mashed potatoes, rosemary demi glaze, seasonal vegetables

Blackened Chili Lime Half Chicken \$40

Sous Vide style served with roasted fingerling potatoes, seasonal vegetables

Chef's Buddha Bowl \$29

Bok choy, crimini mushrooms, onions, bell peppers, slivered carrots and ginger, honey soy sriracha sauce, scented jasmine rice

Lentil Wellington \$34

Wild mushroom velouté, warm farro salad, seasonal vegetables

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