



APPETIZERS

Soup of the Day

8

Saffron Vegetable Seafood Soup

Infused with Pernod, prawn, scallop & squid

11

Baked Onion Soup

Red and yellow onions, leek with smoked chicken, fontina and parmesan reggiano cheese

10

Hearts of Romaine Salad

House smoked bacon, marinated white anchovies, asiago crisp and asiago cheese dressing

11

Arugula and Young Spinach Salad, Roasted Peppers Stuffed With Goat Cheese

Pine nuts, sun-dried berries, sherry - currant dressing, topped with crispy pancetta

11

Winter Green Salad with Red Wine Poached Pear

Caramelized walnuts and Pear-fennel dressing

10

Sesame Seed Albacore Tuna

Warm soba noodle cake with Chilli Dressing

14

Chilled Tiger Prawns and Avocado Salad

Crispy wonton tower, spicy romesco sauce

13

Marinated Bocconcini Mozzarella

Prosciutto, vine ripe tomato, roasted garlic balsamic reduction and basil oil

12

Chef's Sampling for Two

Chilled spicy prawns, Albacore tuna, marinated bocconcini, air cured Bison & prosciutto, garnished with kalamata olives, and marinated artichoke hearts

26

SMALL PLATES

Alberta Bison Short Rib Ravioli

Caramelized Butternut squash, sweet and sour peppers
Zinfandel reduction

16

Beef Tenderloin Tips on Baguette

Cambozola cheese, red wine jus, mixed greens
with shiitake and portabella mushroom ragout

17

British Columbia Oven Roasted Quail

Crispy fontina-parmesan polenta, Maple Ice wine reduction with black mission figs

18

Nova Scotia Seared Sea Scallops

Organic curry quinoa and salad with pine nuts,
Orange late-harvest Riesling sauce

18

PRINCIPAL

Alberta AAA Beef Tenderloin

Stilton Organic gratin potato, seasonal vegetables
Madagascar Green Peppercorn Brandy Sauce

37

Paddle River Elk Medallions

Espresso and maple syrup marinated, dauphine potato & chanterelle mushroom,
seasonal vegetables & sage and port jus

35

Slow Braised Lamb Shanks

Two Lamb shanks served with roasted shallot & garlic confit
Bery potatoes (contains almonds) and seasonal vegetables

29

Crispy Skin Brome Lake Duck

Duck confit - potato croquette, with caramelized celery root, Apple – Rosemary puree,
Seasonal vegetables, Mignonette Sauce

30

Ardrossan Free Range Chicken Breast

Hand made cannelloni filled with butternut squash, young spinach and goat cheese
Seasonal vegetables, sage beurre-blanc with roasted walnuts

29

Hand Made Fettuccini with Seafood

Nova Scotia sea scallop, black tiger prawns & pancetta
with garlic white wine, herbs and parmesan reggiano

30

Wild Pacific Sockeye Salmon

Clam & watercress risotto served with truffle herb butter
With a pea shoot salad and seasonal vegetables

33

Pacific Halibut Filet

Navy bean casserole with prosciutto, roasted red peppers, tomatoes and wilted kale

32

Vegetarian Trio

Hand made cannelloni with truffle oil-lemon butter sauce.
Olive oil poached tomatoes filled with saffron organic cous cous & pine nuts.
Crispy fontina - polenta with portobello, shiitake mushrooms,
greens and pomegranate balsamic vinaigrette.

27

OUR KITCHEN IS YOUR KITCHEN

*If you have a dietary restriction, please alert your server and our talented team of chefs will
endeavour to accommodate your request.*

Prices do not include G.S.T. or Gratuity
17% Gratuity will be added to parties of 8 or greater