

# Seasons Steakhouse

## **Soups**

### **Heritage Onion Soup \$11**

Alberta Grown Cipollini Onions, Vintage Red Wine Broth,  
Toasted Brioche and Aged Comté

### **Lobster Bisque \$14**

Rich Nova Scotia Lobster Bisque with Cauliflower Pana Cotta,  
Lobster Oil and Cognac

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## **Salads**

### **Caesar Salad \$12**

Crisp Romaine Lettuce, House Made Dressing, Elephant Garlic Tuille and Crisp Double Smoked  
Boar Bacon

### **1/2 Size Caesar Salad \$8**

### **Mixed Seasonal Greens \$10**

Hand Selected Artisan Lettuce, 10-Year Fig Balsamic Vinaigrette and Candied Pecans

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## **Appetizers**

### **Seafood Mountain**

Chilled Seafood Collection, Marinated Mussels, Clams,  
Freshly Shucked Oysters, Alaskan King Crab and Diver Prawns

**3 Tiers \$60**

**4 Tiers \$90**

### **Oysters \$15**

Half Dozen Market Selection of East and West Coast Oysters

### **Pork and Scallop \$15**

24 Hour Braised Pork Belly with Anise and Hard Spices, Seared  
Scallop, Parsnip Puree and Fennel Pollen-Liquorice Jus

### **Vegetable Samosa \$13**

Homemade Potato Filling, Tamarind Chutney, Traditional Indian Spices,  
Fresh Peas, Micro Greens

### **Wild Tiger Prawn Hush Puppy \$13**

Corn Battered Trap Caught Prawns with Ancho Chilli Dip

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## **Steaks**

### **T-Bone Steak \$45**

20 oz Bone In Prime Cut

### **New York Striploin \$40**

10oz Canadian AAA

### **Rib Steak \$44**

Bone-In Prime Cut

### **Beef Tenderloin \$40**

8oz Canadian Prime

### **Bison Tenderloin \$44**

8oz Foothills Bison, Naturally Raised

**Steaks Served with Carrots and Asparagus**

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## **Entrees**

### **Pan Seared Duck Breast \$38**

Dupuy Lentils, Vegetable Medley, Gastric Jus

### **Fresh Fish of the Day \$34**

Let Our Server Tell You About Today's Catch, Preparation Methods and Accompaniments

### **Arctic Char \$32**

Crisp Skinned Great Slave Lake Arctic Char, Roasted Fingerling Potato and Root Vegetable Pave

### **Chicken Cordon Bleu \$36**

Local Corn Fed Chicken Breast Stuffed with Air Cured Ham and Comte Cheese

### **Lamb \$45**

Roasted Rack of Lamb, Artisan Mustard Crust with Braised Cippolini Onions and Wild Mushrooms

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## **Sauces \$4**

**Classic Béarnaise**

**Wild Mushroom Jus**

**Green Peppercorn Jus**

**Bourbon and Thyme Jus**

**Blue Cheese Butter**

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## **Add Ons**

<b>Lobster</b>	<b>(Market Price)</b>
<b>U-8 Scallop</b>	<b>\$10</b>
<b>Diver Prawns</b>	<b>\$10</b>
<b>1/2 lb King Crab</b>	<b>\$20</b>

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## **Sides for Two**

### **Potato Canadiana \$16**

Truffle Scented Mashed Potatoes, Atlantic Lobster,  
Cream Cheese

<b>Duck Fat Fries</b>	<b>\$9</b>
<b>Creamed Spinach</b>	<b>\$8</b>
<b>Truffled Mac &amp; Cheese</b>	<b>\$8</b>
<b>Wild Mushroom Saute</b>	<b>\$8</b>
<b>Market Vegetable Medley</b>	<b>\$8</b>
<b>Roast Garlic Mashed Potatoes</b>	<b>\$8</b>