

TO START

SOUP DU JOUR

market inspired, chef made 8

CAESAR SALAD

romaine hearts, bacon, garlic, toasted croutons with parmesan 11

RUSTICA SALAD

mixed greens, baby kale, toasted pumpkin seeds, yam fries, dried cranberries,
served with a port and shallot vinaigrette 11

GREEK SALAD [GF]

tomatoes, baby bell peppers, cucumbers, red onion, olives, feta cheese, served
with a lemon and herb dressing 12

ADD TO ANY SALAD

four ounces of chicken 7
three grilled chili prawns 10

SMALL PLATES

PRAWNS DIABLO [GF]

grilled chili prawns, dueling tomatoes with horseradish, cilantro and crème fraiche 16

SEA SCALLOPS [GF]

pan roasted sea scallops, maple pork belly, served with a sour apple puree 16

LOBSTER ROCKEFELLER

butter poached lobster tail, bacon, shallots, and fennel with a parmesan gremolata 19

GARLIC PERNOD ESCARGOT

escargot served in a crimini cap mushroom, flavoured with garlic and butter served
with garlic focaccia toast 16

RAVIOLI

an appetizer portion of ravioli prepared daily by the chef 16

TO SHARE

CHARCUTERIE

Valbella cured meats, olives, branston pickle, toasted walnuts, manchego cheese,
stilton cheese, triple crème brie cheese with artisan crackers and bread 32

Silvertip prides itself on providing house made, delicious dishes for our guests. Should you have special dietary needs, preferences or an allergy please let us know so our culinary team can accommodate your needs. Please be advised that modifications or substitutions may be subject to an additional charge.

CANADIAN PRIME BEEF

Silvertip proudly serves Canadian Prime Beef seasoned with our signature dry rub. Seared under a 1500F broiler, basted with garlic butter and served with a classic port wine demi-glaze. All steaks are served with roasted potatoes and the vegetable of the day.

PETIT FILET MIGNON - 5 ounces	40
GRANDE FILET MIGNON -10 ounces	65
NEW YORK STRIPLON -10 ounces	55
RIBEYE -12 ounces	65

SIDES AND SAUCES

Mushroom garlic beurre blanc	6	Grilled chili prawns (3)	10
Mushroom demi-glaze	6	Sea scallops (2)	10
Peppercorn demi-glaze	6	Lobster béarnaise	12
Blue cheese crust	10		

FAVORITES

All plates are accompanied with chef's selection of fresh garden vegetables

GNOCCHI [GF]	22
potato gnocchi served with seasonally inspired sauces and ingredients	
BEET STRUDEL	26
honey roasted golden beets, quinoa, goat cheese wrapped in phyllo pastry with ginger, beet and basil puree	
SALMON	28
6 ounce salmon filet poached in cedar broth, dijon mustard pearl glaze served with a barley and herb risotto	
CHICKEN SUPREME [GF]	32
chipotle grilled chicken with almond brown butter, creamy polenta and romesco sauce	
DUCK DUO	38
house smoked duck breast and duck leg confit served with creamy polenta and a dark cherry compote	
LAMB	45
half lamb rack with a braised lamb shank with pistachio gremolata served with roasted potatoes	
GAME TRIO	62
braised elk short ribs with a spicy coffee demi-glaze, bison saltimbocca with sage brown butter, foie gras stuffed quail served with creamy garlic mashed potato	