

To Start

Soup Du Jour [GF]	10
Made fresh in house daily	
Artisan Lettuce Salad [VGN/VG/GF/DF]	14
Julienne cucumber, carrot, celery, chives topped with a balsamic vinaigrette	
Sautéed Prawns and Scallops Marseille [GF]	18
White wine and herb seared, finished with tomatoes and chives	

From The Grill

We serve Prime Alberta beef. Only 3% of graded beef is given Prime grade.

Tenderloin [GF]	50
The most tender of all the cuts. 7 oz. center cut tenderloin	
New York [GF]	52
10 oz. striploin	
Ribeye [GF]	53
12 oz. Alberta beef	
Roast Rack of Alberta Wild Boar [GF]	42
Roasted wild boar with a dijon and garlic rub and a saskatoon berry reduction	

Specialty Entrees

served with basmati pilaf, smashed, or mashed potato, and vegetable of the day

Seared Coho Salmon	36
Served with a basil sauce de mer	
Smoked Free Range Chicken [GF]	34
7oz. Breast with a boar bacon, applewood cheddar cream sauce	

Sides

Sautéed Jumbo Garlic Prawns (4) [GF]	14
5 oz. Lobster Tail [GF]	32
8 oz. King Crab Legs [GF]	26
Truffle Parmesan Potato Wedges [VG]	12
Pan Roasted Asparagus (VG/GF)	12

Sauces

Chimichurri (GF)	6
Peppercorn Brandy [GF]	6
Béarnaise [GF]	6

18% gratuity will be added to tables of 8 or more