



Fresh and local is our philosophy. We use Alberta as a showcase, with its abundance of natural resources and partnering with its farmers, we strive to deliver an exceptional experience.

Having one of the most extensive wine cellars in the Bow Valley we can offer a wide variety of choices for your experience. We take pride in our varietals and vintages and for having been recognized by Wine Spectator Magazine.

We are located at the base of Mount Lady Macdonald, please take time and enjoy the scenery.

Please note that all of our soups and sauces are made without gluten, however our kitchen is not gluten free and there are items containing grains made in house we cannot ensure for certainty whether items have trace elements of gluten present.

[VG] - Can be served as a Vegetarian Dish [DF] - Can be served as a Dairy Free Dish

[VGN] - Can be served as a Vegan Dish [GF] - Can be served as a Gluten Free Dish

Table d'hôte Menu \$79

Choice of starters

Artisan Lettuce & Bononcini Mix [VGN/VG/GF/DF]

Cut baby romaine, arugula, kale, lola russo lettuces, with marinated bononcini, and red grape tomatoes. Served with a balsamic vinaigrette.

Tuna Poke [GF with no Crisps]

Ahi tuna loin, diced and marinated with light soy sauce and sesame oil, served with garlic crisps.

Coquille St Jacques [GF]

Large deep water scallops in a white wine cream sauce, with crimini mushroom, and gran padano cheese.

Choice of Entrée's

Pistachio Crusted Halibut [GF]

Garnished with sliced jumbo prawns, and wild life vodka tomato concasse, basmati pilaf, and vegetables of the day.

Bison Striploin Steak [GF]

Alberta raised bison, 9 oz cut chicago style, served with caramelized mushrooms, and truffle essence, smashed fingerling potatoes.

Marinated boneless Lamb Shortloin [GF]

Marinated in thyme, and rosemary with mint compound butter, smashed fingerling potatoes and vegetables of the day.

Vegan / Vegetarian Entrée

Daily feature available, please ask your server for details.

Choice of Dessert

Classic Crème Brûlée [GF / VG]

Rich and flavorful vanilla custard, garnished with fresh berries.

Triple Chocolate Extravaganza [VG]

Rich chocolate layer cake with three types of chocolate.

Lemon cheese Cake [GF / VG]

Light and fluffy lemon infused cream cheese cake, with strawberries and lemon curd sauce.