



Fresh and local wherever possible 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

TO START

Soup Du Jour [GF] 10
Made fresh in house daily

French Onion Soup Lyon Style [VG/GF/DF] 15
Caramelized onions in a vegetable stock, with seasoned croutons and gruyere cheese

Artisan Lettuce Salad [VGN/VG/GF/DF] 14
Julienne cucumber, carrot, celery, chives topped with a balsamic vinaigrette

Romaine Salad 14
Caesar dressing, croutons, parmesan, smoked bacon

Avocado Shrimp Salad [DF/GF] 15
Baby chilean shrimp, tossed in orange dressing, on top of avocado and butter leaf lettuce.

Sautéed Prawns and Scallops Marseille [GF] 18
White wine and herb seared, finished with tomatoes and chives

Charcuterie Board 22
Smoked and cured meats, cheeses and pickled vegetables, house made compotes and spreads

VEGAN & VEGETARIAN MAINS

Truffle and Vegetable Risotto [VG/VGN] 30
Grana Padano cheese, wild forest mushrooms and assorted vegetables, topped with truffle oil

Caramelized Gnocchi [VG] 29
Sautéed with caramelized onions and capers, topped with grana padano cheese

Lentil Moussaka [VGN] 25
Layers of green lentils, potatoes, eggplant, zucchinis and a san marzano tomato sauce

ENTREES

served with Chef's vegetable	
Brome Lake Duck Breast Montmorency [GF/DF]	37
Rubbed with Moroccan spices, topped with a sour cherry brandy sauce, served with wild rice	
Pan-Seared Fresh Sturgeon [GF]	44
Citrus and herb marinated on a bed of risotto served with a tomato infused béarnaise	
Smoked Free Range Chicken [GF]	32
7oz. Breast with a boar bacon, applewood cheddar cream sauce and garlic mashed	
Alberta Lamb Shank [GF/DF]	42
fingerling potatoes, fresh vegetable hash, squash puree, and peppercorn jus	

FROM THE GRILL

We serve Prime Alberta beef.	
Even marbling resulting in a more tender and juicy cut regardless of temperature.	
Only 3% of graded beef is given Prime grade.	
Served with choice of garlic mashed or fingerling potatoes and Chef's vegetable	
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	

SIDES

Sautéed Jumbo Garlic Prawns (6) [GF]	14
5 oz. Lobster tail [GF]	32
8 oz. King Crab Legs [GF]	26
Sautéed Crimini Mushrooms [VGN]	10
Truffle Parmesan Potato Wedges [VG]	12
Pan Roasted Brussels Sprouts [VGN]	10

SAUCES

Crimini Mushroom [GF]	6
Peppercorn Brandy [GF]	6
Béarnaise [GF]	6

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