

Beginnings

Roman Style Caesar Salad	16
Crisp romaine with Wild boar bacon bits, grand podano cheese and ciabatta croutons	
Artisan Salad	14
Lettuce, julienne cucumber, carrot, celery, chives with balsamic vinaigrette	
French Onion Soup	15
Onions carmalized with fresh thyme topped with gruyere cheese	
Sauteed Prawns and Scallops	19
White wine and herb seared finished with tomatoes and chives	

The Grill

Choice of roasted or mashed potatoes, rice pilaf or wild rice and vegetables of the day

Rack of Alberta Lamb	46
Marinated in herbs with dijon mustard, butter and panko crumbs	
Tenderloin	50
7 ounce Prime center cut tenderloin	
New York	52
10 ounce Prime striploin	
Rib Eye	55
12 ounce Prime Alberta beef	
Porterhouse T-Bone	99
28 ounce Prime Alberta beef sized for one hungry person or shareable between a couple with choices of sauce and side mushrooms	

Specialties

Roast Duck Breast Montmorency	39
Brome Lake duck breast dry rubbed with Moroccan spices, pan seared served with seasonal wild rice and vegetable of the day, sour cherry and brandy sauce	
Pan Seared Fresh Chinook Salmon	44
Filet of fresh chinook salmon with fresh herbs and lemon muneire sauce on a bed of basmati rice with vegetables of the day	
Shellfish Newburg	46
Prawns, lobster, scallops, mussels and crimini mushrooms in a creamy rose sauce served on a bed of rice with vegetables of the day	
Creamy Truffle and Vegetable Risotto	30
Aborio rice cooked in white wine, fresh basil, wild forest mushrooms finished with gran podano cheese, assorted vegetables and white truffle oil	

Additions

Jumbo Garlic Prawns (3)	15
Broiled Lobster Tail (5 ounce)	32
Sauteed Crimini Mushrooms	12
Caramelized Brussel Sprouts with balsamic glaze	12
Creamy Wild Mushroom and Truffle Risotto	15
Sauces: Peppercorn Brandy, Bearnaise or Chimichurri	6