



TABLE D'HOTE

55.00 per person

TO BEGIN

House Made Soup of the Day

Warm Spinach Salad

shallot champagne vinaigrette

Shrimp Cocktail

cocktail sauce, pea shoots, lemon

MAIN

Pasta Orecchietta

smoked bacon, peas, shallots, spinach, cream

Flat Iron Steak

fried fingerling potatos, red wine jus, bearnaise sauce, summer vegetables

Steelhead Trout

herb butter emulsion, soy beans, pea shoots

TO FINISH

Crème Catalana

Chocolate Mousse

Raspberry and Chocolate Sundae

TO BEGIN

Alberta Field & Forest Mushroom Chowder	mixed greens, hor	16
Heirloom Tomato Salad	balsamic reduction, radish shoots	15
Romaine Salad	caesar dressing, coutons, smoked bacon	14
Squash Ravioli	sage brown beurre blanc, aged cheddar	17
Pan Seared Scallop & Garlic Prawns	tomato broth, Italian parsley, le	18

MAIN

Herb Crusted Halibut	chive beurre blanc, prawn risotto, summer vegetables	42
Pan Roasted Chicken	cranberry gastrique, wild rice, summer vegetables	42
Seafood Boil	crab, mussels, clams, prawns, potato, chorizo	45
Butternut, Sweet Pea & Edamame Risotto	nutritional yeast, crisp	38

FROM THE GRILL

Prime Striploin Steak	10 ounce-fried fingerling potatoes, summer vegetables	53
Prime Beef Tenderloin	7 ounce-buttermilk smashed potatoes, summer veget	55
Prime Ribeye Steak	12 ounce-red wine jus, fried fingerling potatoes, summer v	59
Venison Loin Steak	sweet potato mash, summer vegetables	62

All steaks finished with maldon sea salt, red wine jus and garlic herb butter

SURF & TURF Add

Prawns	12
Scallops	14
Crab Leg	15

SAUCES Add

Peppercorn brandy sauce	6
Bearnaise sauce	6
Blistered tomato, red onion, jalapeno, garlic compote	6

SHAREABLE SIDES

Fried Wild and Field Mushrooms	12
Fresh Asparagus	bearnaise sauce 14
Silvertip Poutine	french fried fingerling potatoes, red wine jus, cheese curds 16