

STARTERS

Pop Corn Soup

Traditional soup served with sour cream, fresh cilantro

12

Lake Trout Tartare

Cured trout, horseradish crème, compressed cucumber, quinoa puff, nori seaweed (GF)

21

Mezclum Salad

Parma ham, strawberries, balsamic, Parmesan

(GF)
17

Craft Charcuterie

Local cured meats, cheeses, accoutrements

17

Ricotta Cavatelli

Duck confit, romesco, peas, caramelized onions

15 / 27

Watermelon Carpaccio

Arugula, radish, avocado, crispy tofu, sunflower seeds (GF, DF, Vegan)

19

MAINS

Slow Roast Lamb Leg

potato ragout, charred broccolini, olives, lamb jus (GF)

43

Sticky Pork Belly

Cauliflower purée, sweet potato, pickled mustard apple

39

Free Range Roast Chicken

Polenta, roasted carrots, chicken jus (GF)

32

Atlantic Salmon

Creamy Spinach Spaetzle, heirloom tomatoes, smoked pumpkin seeds

39

Wild Mushroom Ravioli

Homemade pasta, Grana Padano sauce, mushroom textures

36

Fettucine alle Vongole

Fresh clams, peperoncini, garlic, olive oil

32

ALBERTA BEEF

Prime Cut Sirloin Soz

42

Striploin 10oz

47

AAA Braised Short Rib

43

Add 4oz sauces for \$6
Peppercorn or Beef Jus

SIDES

Roasted Carrots 11
Salsa verde (GF, DF)

Mashed Potatoes 11

Charred Broccolini 11
Garlic aioli (GF, DF)

Spinach Spaetzle 12
Grana Padano sauce

French Fries 10
Kimchi aioli

Mixed Greens 9
(GF, DF)

DESSERT

Crème Brulée

11

Saskatoon Berry Pie

11

Homemade Sorbet

11

Ask about our daily features available Sunday through Thursday.

Above prices do not include 5% GST, 18% gratuity applied for groups of 6 or more people.