

To Begin With

House Smoked Cauliflower Soup - \$12

Wine poached apples, Pancetta & Chili oil

Beets & Chevre - \$15

Roasted & marinated beets, walnut dressing & arugula

Charcuterie for Two - \$24

Juniper rosemary venison carpaccio, select cured imported meats, fig compote, sour cherry relish, fresh fruit & a selection of soft and firm cheeses

To Feast and Enjoy

Prime Rib Sliders - \$19

Slow roasted prime rib shaved thin on mini ciabatta buns with caramelized onions & smoked gruyere cheese served with fresh cut truffle herb fries

Wild Game Burger - \$21

Ground venison, wild boar & beef served with brie, tomato, lettuce & onion on a brioche bun served with truffle french fries

Pasta Rosé - \$18

Fire roasted tomato basil cream sauce over linguini pasta, served with herb garlic toast

Winter Polenta Plate - \$24

Diced roasted winter vegetables served over herb-creamed polenta, topped with grilled asparagus & fresh cut potato wafers

Atlantic Salmon Fillet - \$25

Baked Ocean Wise fillet, ancient grains pilaf, seasonal vegetables & lemon dill caper sauce

AAA Alberta Rib Eye - \$38

*Grass fed & grilled to your liking, served with blueberry demi-sauce, potato puree & seasonal vegetables
Add sautéed mushrooms & onions for \$5*