

TO BEGIN . . .

POTATO SOUP 12

pancetta crisp | walnut parsley gremolata

PYRAMID HOUSE SALAD 14

*baby kale | apples | cranberries | roasted almonds | honey lemon dressing
crumbled cauliflower | goat's cheese*

CAESAR SALAD 14

*romaine lettuce | garlic parmesan dressing | tempura anchovy | focaccia
grana padano cheese | grilled pork belly*

TUNA POKE 16

lime marinated tuna | avocado purée | cucumber ribbons | sriracha mayo

CRAB CAKES 15

mango corn salsa | chili lime aioli | micro greens

CHORIZO FONTINA DIP 16

smoked paprika pita | tortilla chips | root vegetables

HOUSE CHARCUTERIE 18

cured meats | Quebec cheese | apricot chutney | pickles | herb crostini

ENTRÉE . . .

SEARED PACIFIC SALMON 34

pea risotto | carrot caviar | lemon beurre blanc

HAND FORMED GNOCCHI 24

brown butter | forest mushrooms | fennel | crispy leeks | truffle cream

PRIME ALBERTA CUT 42

beef tenderloin | bacon scallion croquette | béarnaise sauce red wine demi

VENISON LOIN 46

tarragon mousse | pea purée | golden beet | saskatoon berry sauce

ROAST CHICKEN 32

lemon thyme chicken | garlic fingerling potatoes | sun dried tomato jus

CLASSIC COMFORT FOOD 18

*house ground burger | brioche bun | smoked paprika aioli
crispy onions | smoked cheddar | house fries*

CHICKEN WRAP 16

*buttermilk fried chicken breast | flour tortilla | romaine lettuce | tomatoes
crispy onions | bacon ranch sauce | house salad*

DESSERT . . .

CRÈME BRÛLÉE 9

orange zest | pistachio biscotti | chocolate gelato

PANNA COTTA 9

vanilla bean | wine poached pineapple

RICOTTA CAKE 9

double lemon curd | chantilly | raspberry sorbet

*Prices do not include GST or gratuity.
If you have a food allergy, please inform your server
in advance; we will make every effort to assist you.*