

Starters

FOIE GRAS 23

torchon | apple pain perdu | port wine | ice wine gelée

SCALLOP & PRAWN 18

vanilla cauliflower purée | prosciutto | citrus segments

BEET SALAD 14

red and gold beets | toasted walnut glass | cheese crumble

CAESAR SALAD 15

romaine heart | croutons | parmesan cheese | dressing | bacon

SALMON GRAVLAX 18

caviar | beet | onion dressing | microgreens

Soup

CULLEN SKINK 11

smoked haddock | potato | neep hay

ONION SOUP 12

gruyere | crouton

SOUP OF THE DAY 10

ask your server for details

Entrée

LAMB LOIN 40

roasted garlic & shallot | potato pavé | rosemary sauce

VENSION & BISON ALFREDO 30

tagliatelle | roast garlic cream | parmesan

MARKET CATCH 34

Ask your server for details

risotto | vegetables

35 OZ LONG BONE SHORT RIB 65

pan reduction | boursin whipped potato | vegetables

WATERMELON STEAK 28

soy ginger marinade | quinoa hummus | vegetables

Off the Grill

complementary house butter

Alberta Northern Gold Beef

Featuring aged 28 days, 100% Alberta Raised Northern Gold beef is the top 10% tier of AAA or higher Alberta raised Beef:



All Beef steaks served with bone marrow

12 oz Ribeye 48

10 oz Striploin 39

6 oz Petite Tenderloin 31

42 oz Tomahawk Rib 115

other cuts

12 oz Bone-in pork rack 29

7 oz Chicken Suprême 28

5 oz Ahi Tuna Steak 35

Sauces ... \$ 6 each

demi-glace, peppercorn, chimichurri, bearnaise

Sides ... \$6 each

scallop potato, boursin mashed potato, risotto,
house fries, roasted carrots, brussels sprout
confit tomatoes, vegetable of the day

Add on ...

4 oz Lobster Tail 22

2 oz Foie Gras 18

5 Prawns 16

2 oz Blue cheese 9

Bone Marrow 12

Dessert

CRANACHAN 12

whiskey honey | crushed berry | oat cream

CRÈME BRULEE 12

tea short bread | fresh seasonal berries

CHERRY WHISKEY CHEESE CAKE 10

fruit compote | crème anglaise

CHOCOLATE HAZELNUT BOMBE 12

fudge sauce | whipped cream