

# Starters

## **Foie Gras 24**

torchon, glühwein poached pear, strawberry, spiced wine reduction, challah

## **Scallop & Prawn 18**

sunchoke purée, bündnerfleisch, citrus segments, apple fennel slaw

## **Caprese 15**

heirloom tomatoes, buratta, hibiscus glass, basil

## **Caesar Salad 15**

romaine heart, croûtons, parmesan cheese, dressing, bacon

## **Wagyu Beef & Mushroom 19**

soy onion, portobello, puffed rice noodle

# Soup

## **Cullen Skink 12**

smoked haddock, potato, neep hay

## **Onion Soup 12**

gruyère, croûton

## **Soup of the Day 10**

ask your server for details

# Entrée

## **Lamb Loin 40**

roasted garlic & shallot, hazelnut, spätzle, saskatoon berry gastrique

## **Venison & Bison Alfredo 32**

tagliatelle, roast garlic cream, parmesan

## **Market Catch 34**

ask your server for details

## **Watermelon Steak 28**

soy ginger marinade, quinoa hummus, vegetables

## **Smoked Duck Breast 36**

valbella duck breast, moroccan quinoa salad, harissa crema

# Off The Grill

## Alberta Northern Gold Beef

Featuring 28-day aged, 100% Alberta raised Northern Gold Beef

The top 10% tier of AAA or higher Alberta beef.

all beef steaks served with bone marrow & house cajun bbq butter

**12 oz Ribeye 44**

**10 oz Striploin 40**

**6 oz Petite Tenderloin 33**

**42 oz Tomahawk Rib 115**

**7 oz Wagyu Striploin 60**

### Also off the grill

**12 oz Bone-In Pork Rack 32**

**7 oz Chicken Suprême 30**

**5 oz Ahi Tuna Steak 35**

### Sauces 6 each

demi-glace, bordelaise, chimichurri, béarnaise

### Sides 6 each

crispy fingerling potato, spätzle, boursin mashed potato, risotto, house fries, roasted carrots, fresh creamed corn, vegetable of the day

### Add Ons

**4 oz Nova Scotia Lobster Tail 22**

**5 Prawns 8**

**2 oz Blue cheese 6**

**Deluxe Bone Marrow 12**

bacon, parmesan cheese

# Dessert

**Cranachan Parfait 12**

whiskey, ice cream, raspberry, oat praline crumble, Scottish shortbread

**Crème Brûlée 12**

tea shortbread, fresh seasonal berries

**Strawberry Champagne Cheesecake  10**

strawberry coulis

**Chocolate Hazelnut Bomb 10**

fudge sauce, chantilly cream