



WINTER DINNER MENU

SOUP

Ⓜ Roasted Acorn Squash Puree \$14
Pumpkin seed pesto

Baked French Onion \$17
Gruyere crouton

Atlantic Seafood Chowder
Scallops, salmon, shrimp, cod, mussels
/ Small bowl \$15 / Large bowl \$21 /

APPETIZERS & SALADS

Green & Red Baby Romaine Caesar Salad \$16
Focaccia crouton, Reggiano, rohes speck crisp

Ⓜ Glazed Alberta Pork Belly \$18
Roasted corn polenta, pickled cherries, Port jus

Ⓜ Warm Roasted Baby Beet Salad \$20
Chevre goat cheese, candied pecans, maple sherry vinaigrette

Ⓜ Seared Atlantic Scallops \$23
Sweet pea puree, double smoked bacon, micro greens, lemon dill

GOURMET PIZZA

8 Inch - \$18 / 10 Inch - \$24

Gluten Free Option Available

Fungi

Roasted portobello, cremini mushrooms, garlic butter, mozzarella, truffle oil, arugula

Italian

Prosciutto, grape tomato, pesto, bocconcini, basil tomato sauce

PASTA

GF Creamy Pesto Gnocchi \$27

Roasted peppers, arugula, Asiago
/ Pairs well with McManis Viognier \$54 /

Butternut Squash Ravioli \$28

Pesto cream sauce, pecorino, lemon arugula salad
/ Pairs well with Ken Wright Pinot Noir \$70 /

Bucatini Puttanesca \$28

Tomato, black olives, capers, anchovies, garlic, herbs, parmesan
/ Pairs well with Arrowood Cabernet Sauvignon \$107 /

Braised Alberta Short Rib & Pappardelle \$32

Mushroom sauce, grana padano, truffle oil
/ Pairs well with Stel + Mar Cabernet Sauvignon \$54 /

MAINS

GF Portobello & Cremini Mushroom Bourguignon \$30

Roasted garlic mashed potato, market vegetables
/ Pairs well with Poppy Pinot Nior \$56 /

GF Grilled Alberta Pork Chop \$36

Smashed potato with sour cream, chives, market vegetables
/ Pairs well with Faustino Gran Reserva \$90 /

GF Crispy Duck Leg Confit \$38

Herb risotto, maple greens, market vegetables
/ Pairs well with Sokol Bosser Pinot Noir \$112 /

Birch Glazed Steelhead Trout \$38

Lemon caper dill sauce, wild rice pilaf, bannock, market vegetable
/ Pairs well with Bartier Bros The Chardonnay \$65 /

Braised AAA Alberta Beef Rib \$40

Roasted garlic mashed potato, bordelaise sauce, market vegetables
/ Pairs well with Zorzal Eggo Tinito De Tiza Malbec \$77 /

CLASSIC FONDUES

Order All 3 Courses For \$68.00 Per Person

Swiss Cheese Fondue \$25 Per Person

Gruyere & emmenthal cheese, riesling, garlic, fresh cracked pepper, kirsch, baguette, assorted pickles
/ Add charcuterie platter \$12 pp /

GF Beef Fondue \$30 Per Person

Shaved AAA Alberta striploin, house made beef broth, baby potatoes, mixed vegetables, assorted fondue dipping sauces

Lindt Milk Chocolate Fondue \$18 Per Person

Banana bread, strawberries, pineapple, melon