



DINNER MENU

APPERTIZERS

Hearty Goulash Soup ... \$10

Beef, onions & potatoes, red pepper tomato beef broth

  Apple & Swiss Green Salad ... \$12

Fresh romaine hearts, granny smith apples & swiss cheese, poppy seed apple cider & dijon vinaigrette

  Organic Roasted Beets ... \$13

Candied pecans & chevre goat cheese, maple thyme vinaigrette

 Seared Jumbo Scallops ... \$16

Cauliflower puree with rhes speck lardons & a herbed salad

FALL FEATURES

Veal Schnitzel ... \$27

Buttermilk marinated veal cutlet, house spatzle, forest mushroom sauce, roasted root vegetables

Seared Atlantic Salmon ... \$28

Lemon chive buerre blanc, spinach spatzle, asparagus salad

Braised Beef Short Rib ... \$30

Roasted garlic mash, demi glaze roasted root vegetables, crispy yams

MAINS

  Canmore Pasta Co. Gnocchi ... \$25

Sweet peas, tomato, sage, brown butter

 Maple Thyme Rendered Duck Breast ... \$30

Rosti potato, roasted root vegetable medley, cherry port reduction

 10oz Dry Aged Wild Rose Rib Eye Steak ... \$40

Buttermilk whipped potato , roasted root vegetable medley, McMannis Cabernet demi glaze

DESSERTS

Black Forest Trifle ... \$9

Chocolate cake, sour cherries, sweet whipped cream, shaved dark chocolate, mint

Cheesecake ... \$11

Strawberry compote, whipped sweet cream, fresh berries, mint

SPECIALTY COFFEES

Coffee & Baileys ... \$7.50

Freshly brewed coffee and 1oz baileys

Irish Coffee ... \$10

1oz Irish whisky, coffee, whipped cream

Peppermint Hot Chocolate ... \$10

1oz Peppermint schnapps, hot chocolate, whipped cream

Monte Cristo ... \$10

1oz Kahlua, .5oz Grand Marnier , coffee, whipped cream