



DINNER MENU

APPETIZERS

GF Hearty Goulash Soup \$10

Beef, onions & potatoes, red pepper tomato beef broth

GF V Roasted Butternut Squash Soup \$10

Caramelized pear creme fraiche and chive

GF V Apple & Swiss Green Salad \$14

Fresh romaine hearts, royal gala apples & swiss cheese, poppy seed apple cider & dijon vinaigrette

GF V Organic Roasted Beets \$14

Candied pecans & chevre goat cheese, maple thyme vinaigrette

GF House Cured Salmon Gravlax \$15

Rosti dill & fried caper , lemon vinaigrette

Pheasant & Wild Mushroom Ragu \$17

Spatzle and crispy rohes speck

MAINS

GF V Grilled Cauliflower Steak \$24

Vegetable risotto , sweet potato puree, arugula

V Butternut Squash Ravioli \$27

Pine nuts, goat cheese, sage oil, arugula , butternut puree

GF Maple Thyme Rendered Duck Breast \$30

Rosti potato, house vegetable medley, cherry port reduction

Grilled Fresh Lake Trout \$30

Succotash, rohes speck & spatzle , lemon brown butter, asparagus

GF Braised Angus Beef Short Rib \$42

Warm German potato salad, zinfandel demi glaze, house vegetables

GF Grilled AAA Alberta Beef Tenderloin \$60

Gratin dauphinoise potato, chanterelle mushroom mcmannis demi, house vegetables

CLASSIC FONDUES

Order all 3 courses for \$52.00 per person

Swiss Cheese Fondue \$20 pp

Gruyere & emmenthal cheese, riesling , garlic & fresh cracked pepper ,kirsch ,baguette & assorted pickles
/ Add a valbella charcuterie platter \$15 per person /



Beef Fondue \$25 pp

Shaved AAA Alberta striplion, house made beef broth, baby potatoes & mixed vegetables, assorted fondue dipping
sauces, horseradish, djion, spicy herb

Toberlone Chocolate Fondue \$15 pp

Banana bread, strawberries, pineapple, melon
/ Contains nuts /

DESSERTS

Black Forest Trifle \$12

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

Cheesecake \$12

Strawberry compote, whipped sweet cream, fresh berries, mint

SPECIALTY COFFEES

Coffee & Baileys \$6.26

Freshly brewed coffee and 1.0z baileys

Irish Coffee \$10

10z Irish whisky, freshly brewed coffee and whipped cream

Peppermint Hot Chocolate \$10

10z Peppermint schnapps, hot chocolate, whipped cream

Monte Cristo \$10

10z Kahlua, .50z Grand Marnier , coffee, whipped cream