



DINNER

STARTERS

Berry & Goat Cheese Salad \$15

Avocado, Fresh Berries, & Goat Cheese Served over a Bed of Baby Greens, with an Apple Cider Mustard Vinaigrette

Caesar Salad \$17

Romaine with Bacon Bits, Croutons, Shredded Asiago, Crispy Capers & Kale
Add Chicken or Prawns \$8

Vine-Ripened Tomatoes & Brie \$14

Tomatoes with Basil & Brie on Focaccia Bread, Drizzled with a Balsamic Glaze

Charcuterie & Cheese \$17

Cured Meats and Canadian Cheeses Served with Olives, Bread & Crackers

Bison Dip & Bannock \$19

Corn, Tomato, Basil, Garlic, Cream Cheese & Smoked Gouda, Served with Bannock Bread

Honey Butter Bourbon Prawns \$17

Dried Chilies, Parsley & Gem Tomatoes, Served with Focaccia

Pulled Beef Sliders \$16

Horseradish Aioli, on a Home Made Bun, Served with Pickle Spears

DESSERTS

Wild Berry Crème Brule \$12

Fresh Berries & a Sugar Garnish

Chocolate Hazelnut Cake \$13

Carmelina Milk Chocolate Whipped Ganache, Served with Raspberry Coulis

Lemon Cheesecake \$13

Lemon Curd, Meringue, & Almond Lace Cookies

ENTRÉES

10 oz NY Striploin \$49

Wild Mushroom Ragout, Rosemary Baby Potatoes & Seasonal Vegetables

Alberta Roasted Rack of Lamb \$57

Garlic White Polenta, Seasonal Vegetables & Stewed Strawberry Demi-Glace

12 oz Rib Eye \$59

Vine-Ripened Tomatoes, Basil, Grainy Mustard Mashed Potatoes, Seasonal Vegetables & Peppercorn Demi-Glace



Catch Of The Day M/P

Please Ask Your Server for Details

Braised Boneless Chicken Thigh \$32

Apple Chardonnay Sauce, Sage Butter-Seared Gnocchi & Seasonal Vegetables

Butternut Squash Risotto \$25

Peas, Wild Mushrooms & Goat Cheese, topped with Roasted Cashews
Add Prawns \$8

Roasted Carrot Cavatelli \$24

Hand Rolled Cavatelli with Confit Tomatoes, Roasted Carrot Puree & Arugula

