

LUNCH

APPETIZERS

Soup of the Day	14
Tomato Soup (veg) alberta grown tomato	15
Wagyu Tartare focaccia crostini, egg yolk, capers, cornichons, tabasco, truffle	19
Oysters Rockefeller andouille, béchamel, spinach, parmesan, panko	17
Grilled Calamari (gf) squid ink butter, tomato, lemon, capers, black kale & watercress salad	18
Caeser romaine, parmesan, bacon, brioche, white anchovy	16

ENTRÉE SALADS

Wedge Salad (gf) grilled chicken, tomatoes, iceberg, blue cheese, red onion, boar bacon, tarragon ranch	25
Niçoise Salad (gf) ahi tuna, olives, tomato, green beans, egg, potatoes, aged balsamic vinaigrette	26
Chopped Salad (gf) flat iron steak, brussels sprouts, cabbage, romaine, cucumber, tomato, fairwinds farm feta, sweet mustard & horseradish dressing	29
Summer Salad (veg) melon, raspberry, goat cheese crumble, turnip, white balsamic vinaigrette, corn preserve dressing	21

BURGERS & SANDWICHES

Alberta Beef Burger alberta AAA beef, boar bacon, brie, tomato, deep water farms mustard greens, fries	24
Chicken Sandwich valbella bacon, chicken, basil pesto, tomato, swiss cheese, green salad	26
Portobello Sandwich (veg) mushroom, tomato chutney, basil ricotta, artichokes, sweet potato fries	24
BBQ Brisket Sandwich bbq sauce, gruyère, potato salad & coleslaw	25

ENTRÉES

Smoked Chicken Pappardelle apple & hickory smoked chicken, mushrooms, tomatoes, arugula, parmesan, light poultry jus	27
Steak Frites (gf) 8oz ny striploin, fries, asparagus, bone marrow jus butter	36
Seared Cured Salmon swiss chard, confit potato, sturgeon marrow consommé, leek	31
Duck Leg Confit (gf) cippolini, rainbow chard, spaghetti squash, rösti, duck jus	34
Eggplant & Mushroom Steak (veg) eggplant, king oyster mushroom, beefsteak tomato, leek, basil salsa verde	26
Moules Frites mussels, lobster broth, white wine, shallots, baguette	31

DESSERTS

Strawberry Sable Tart	14
Yuzu Chocolate Tart	14

Coffee Crème Brûlée	14
Caramel Banana Mousse	14