



STARTERS

Scallop Crudo (GF) 25

brown butter basted, white shoyu ponzu, shaved asparagus

Spot Prawn Cocktail (GF) 18

smoked tomato raisin chutney, local organic hot banana peppers, lime

Chilled Melon Gazpacho (GF) (V) 15

serrano chili, mint, cider vinegar

Fried Green Tomato Salad (V) 16

white balsamic gastrique, green almond pesto, cress

Duck Wings (GF) 18

Greidanus organic honey, black garlic, peanut & ginger crumble

'Nduja Pate (GF) 19

hog, boar, crisps

Wedged Salad (GF) 26

egg, blue cheese, bacon, cherry tomato

Gem Lettuce (GF) (V) 19

wild orange oil, pickled baby vegetables

TARTARE BAR

Elk Tartare 24

braised mustard seed, roasted onion, micro cress, asiago snow, sage flower

Venison Tartare 26

wild boar, chili, foie gras snow, nasturtium

Brant Lake Steak Tartare 26

preserved duck egg yolk, cornichon, caper, burnt shallot

Beefsteak Tomato Tartare (V) (GF) 18

avocado aioli, smoked ponzu, scallion jalapeno paste

MAINS

FROM THE FORAGE

Summer Green Risotto (GF) (V) 32

spring peas, asparagus, kale chip, grana padano

Ravioli stuffed with Fig & Gorgonzola (VEG) 39

blood orange, evoo, mustard greens, mustard seed, frisee, toasted almond

GF GLUTEN FREE VEG VEGETARIAN V VEGAN



MAINS

FROM THE SEA

Arctic Char (GF) 47
caviar butter, chili string

Whole DeepWater Farms Seabass (GF) MP
saffron pernod-tarragon crème, thai basil

FROM THE WILD

served with fairview smoked sea salt, pickled berries, rose hips jus, GF

Vulcan Rack of Lamb 61

Venison Striploin 54

Frenched Wild Boar Chop 50

Elk Ribeye 62

FROM ALBERTAS RANCHES

served with fairview smoked sea salt, chimchurri, green peppercorn, veal jus, GF

Brant Lake Wagyu, Brant Lake AB

6oz Gold Label Flat Iron 58

Cali Cut Striploin 68

6oz Black Label Tenderloin 72

Vintage 67 35-day dry age, High River AB

10oz Ribeye 72

10oz Striploin 68

Prime sharing cuts, Natural Falls, AB

32oz T-bone 150

40oz Porterhouse 175

55oz Tomahawk 200

ENHANCEMENTS

bone marrow under the broiler, herb butter 20

nova scotia lobster tail, drawn butter 32

seared foie, pickled berries 21

forno jumbo prawn 21

alaskan king crab leg, drawn butter 33

SIDES

potato puree 8

duck fat frites 9

sweet patatas bravas (v) 8

harissa seared asparagus (v) 11

sautéed local mushrooms 12

wild boar & smoked peas 13

organic medley tomatoes (v) 9

seasonal baby peppers (v) 9

charred Rapini & dino kale 12