

STARTERS

CREAMY TOMATO BASIL BISQUE Cheese Croutons	15
HOUSE SALAD Mixed Greens, Balsamic Vinaigrette	22
KALE CAESAR Parmesan Chips, Crispy Pancetta, Crispy Chickpeas, Avocado	26
CRISPY GOAT CHEESE Beetroot Confit, Candied Pistachios, Mixed Berrie Vinaigrette	28
HOUSEMADE CRAB CAKE Fennel Apple Slaw, Lime Aioli	29
CONFIT DUCK SPRING ROLL Plum Hoisin, Cranberry Compote, Mango Cucumber Salad	29
SEARED SESAME CRUSTED "AAA" TUNA Seaweed Salad, Soy Ginger Dressing	32

SHARED PLATES

CHARCUTERIE BOARD Fine Cheese, Cured Meat, Berry Compote, Garlic Crostini	34
FRESH OYSTERS Grated Horseradish, Berry Mignonette	M/P
FRESH HERB FOCCACIA Extra Virgin Olive Oil & Balsamic	10
Add: Kalamata Tapenade	6
Sundried Tomatoes Tapenade	6
Confit Garlic	4
Herb Butter	2
OVEN ROASTED BRIE House Preserves, Garlic Crostini	32

PASTA

SEAFOOD LINGUINE Langoustine, Prawns, Scallops, Alfredo Sauce	45
SPINACH AND RICOTTA CANNELLONI Mozzarella and Tomato Au Gratin	35
BEEF TENDERLOIN & MUSHROOM RIGATONI Kalamata Olives, Blue Cheese	47

ENTREES

112 LAMB RACK Herb Crusted Parmesan, Potato Dauphinoise, Rosemary Jus	63
FIVE SPICE DUCK BREAST Glazed Carrots, Garlic Mash, Maple Jus	48
PORK TOMAHAWK Braised Red Cabbage, Garlic Mash, Prune Jam, BBQ Sauce	62
OSSO BUCO Goat Cheese Risotto, Jus de Cuisson	60
GRILLED BC WILD SALMON Garlic Mash, Leek Fondue, Tomato Salsa	45
PAN SEARED ROCKFISH Chorizo Crust, Fricassee Quinoa, Kaffir Lime Sauce	47
GRILLED SPICED CAULIFLOWER STEAK (Vegan) Creamed Cashew, Pistachio Crumb	26
BAKED SPANAKOPITA Spinach and Feta, Fresh Tzatziki	26

ALBERTA BEEF | Choice of Potato Dauphinoise, Roasted Fingerlings, Garlic Mash

FLANK STEAK Truffle Sauce	8oz.	45
NEW YORK STEAK Green Peppercorn Sauce	10oz. 50 12oz.	58
FILET MIGNON Red Wine Jus	7oz. 52 10oz.	66
14 OZ RIB-EYE Green Peppercorn Sauce		70

ADD-ONS

SAUTEED WILD MUSHROOMS	15	SIDE SALAD (CAESAR OR HOUSE)	15
GREEN PEPPERCORN SAUCE	9	PARMESAN TRUFFLE FRIES	17
GARLIC CHILI TIGER PRAWNS (5)	35	GORGONZOLA CHEESE	12