



## **Appetizer**

### **Braised Pork Belly \$14**

pickled apple, crackling, grainy mustard

### **Baked Brie \$13**

philo, roasted shallot, garlic, apple-pear chutney

### **Antipasto Platter \$19**

grilled vegetables, marinated mushrooms, pickled beets & onions, grana padano, olive hummus, pita bread

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## **Soup & Salads**

### **Chef's Soup \$9**

Ask your server for today's choice

### **Caesar Salad \$12, small \$8**

romaine, house made caesar dressing, grana padano, croutons

### **Mix Greens \$12, small \$8**

shaved fennel, cucumber, baby gem tomato, radish, maple vinaigrette

### **Roasted Beet & Chevre \$12**

Roasted beets, chevre cream, arugula

### **Crusted Goat Cheese & Mix Green Salad \$15**

marinated figs, roasted walnuts, fruit vinaigrette

### **Salad add on**

**Grilled Chicken Breast \$8**

**Seasoned Shrimp \$13**

### **To share**

**Cheese Ciabatta \$8**

**Garlic Bread \$8**

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## Steaks

We serve Canadian AAA steaks, seasoned only with salt and pepper.  
All steaks are served with winter vegetables and choice of whipped potatoes, baked potato or steak cut fries.

**New York Striploin 10oz \$35**

**New York Pepper Crusted 10oz \$35**

**Sirloin 12oz \$33**

**Sirloin 6oz \$26**

**Ribeye 12oz \$44**

**Tenderloin 8oz \$42**

**Tenderloin Medallions 6oz \$36**

### Steak add on

**Sautéed Mushrooms \$6**

### Sauces

**Red Wine Veal Jus \$4**

**Peppercorn Sauce \$4**

**Bearnaise \$4**

## Steak Specials

**Surf & Turf \$38**

Butcher cut new york striploin 6oz, seared scallop, prawns, winter vegetables, whipped potato

**Bison Rangeland Striploin 6oz \$44**

new york cut bison, winter vegetables, whipped potato, red wine veal jus

**Sirloin Steak Sandwich 6oz \$24**

sautéed mushrooms, garlic bread, steak cut fries, aioli

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## Entrees

**Mountain of BBQ Ribs \$39**

canadian maple – whiskey - bbq glaze, steak cut fries, aioli

**Rack of Lamb \$46**

dijon herb crust, mint chimichurri, winter squash white beans

**Sockeye Salmon GF \$29**

lemon-dill roasted salmon, confit fingerling potatoes, sautéed spinach, dill crème fraiche

**Braised Boneless Beef Short Rib \$38**

whipped potato, roasted carrots, red wine jus

**Honey Glazed Chicken Supreme \$29**

seared brown butter gnocchi, capers, artichoke, sautéed spinach

**Prawn & Scallop Tagliatelle \$28**

Garlic white wine cream, oven roasted tomatoes, grano padano, micro basil

**Mushroom Risotto \$26**

sautéed mushrooms, pumpkin seed gremolata, watercress, grano padano

**Desserts**

**Warm Apple Crumble \$10**

vanilla bean ice cream, caramel sauce

**Crème Brulee \$10**

butterscotch cookie

**Warm Chocolate Brownie \$10**

vanilla bean ice cream, macerated cherries, chocolate sauce

**Grand Marnier Cheesecake \$10**

fall spiced apples, chocolate shavings

**Kids Menu**

includes a kid's size drink and root beer float dessert, 12 years and under

**Junior Steak \$12**

striploin steak 3oz, whipped potato, winter vegetables

**Pasta & Tomato Sauce \$12**

penne pasta, tomato sauce, parmesan

**Pizza \$12**

ham & pineapple or cheese, house made sauce

**Chicken Fingers \$12**

steak cut fries, plum sauce

**Macaroni & Cheese \$12**

Kraft dinner special

**Chef: Richard McMillan**

Menu and pricing subject to change without notice.

**Covid-19 protocols apply**