



APPETIZERS

crab cake	12
corn & cilantro relish	
bison short rib	9
BBQ sauce	
tempura	9
avocado, asparagus, ponzu	
prawns	8
garlic / tomato / basil / olive oil	

SOUP

lobster bisque	12
lobster rillettes / brandy syrup	
market soup	8
local fresh ingredients	
corn chowder	8
crab & crème fraiche salad	

SALAD

caesar	9
crouton / parmesan / house garlic dressing	
tomato	12
basil / extra virgin olive oil / balsamic syrup	
chef salad	12
iceberg lettuce / cucumber / asparagus / bocconcini / cilantro / beans / creamy avocado dressing	

MEAT

tenderloin 6oz / bordelaise sauce	25	BC bison / short rib, sirloin	26
New York 8oz / red wine jus	22	roast chicken / shiraz jus	20
rib eye 10oz / black pepper hollandaise	23		

We proudly use Premium Original Alberta Beef for It's superior flavour and marbling

VEGETABLES

6
forest mushrooms
cauliflower gratin
french beans
onion rings
asparagus

STARCHES

6
french fries
mashed potato
baked potato
thyme-roasted fingerlings
mushroom risotto

EXTRAS

8
½ lobster tail
foie gras
truffle mashed potato

FISH & OTHERS

arctic char / fennel asparagus salad / lemon risotto / lemon dressing	25
halibut / gazpacho vinaigrette / israeli cous cous / ratatouille vegetables	26
market fish / the best selection from our fish monger / ask your server	24
butter chicken curry / chutney / raita / jasmine rice / indian bread	23
spaghetti & meat balls / beef, veal & mushroom / rich tomato sauce	20
seafood pasta / scallop & shrimp / roast pepper / herb veloute	24
remove seafood & add mushrooms	18