



DINNER MENU

SMALL PLATES

Garlic Bread 9

Freshly baked french baguette seasoned with garlic butter & herbs
| Add Cheese - 5

Hearts of Romaine 12 | 16

Crisp romaine hearts, Parmesan cheese, bacon bits and seasoned croutons tossed in our classic Caesar dressing

Spring Mix Salad 12 | 16

Assorted of baby lettuce, mandarin oranges, dried cranberries, fresh tomatoes, rainbow radish & soft goat cheese with an aged balsamic vinaigrette
| Add grilled chicken breast or sauté garlic shrimp 8

Baby Spinach Salad 12 | 16

Hand-picked baby spinach leaves, fresh watermelon, candied pecans, fresh strawberries, feta cheese, house made raspberry vinaigrette

Yellow Fin Tuna Sashimi 22

Sesame crusted seared tuna, seaweed salad, soy & sesame seed oil

Fried French Brie 20

Three pieces of battered brie cheese, served golden brown with blueberry reduction & apple slaw

Crab Cakes 22

Two pieces of pan seared crab cakes, house made apple slaw & caper tartar

Pork Belly Tacos 22

Slow roasted pork belly served in three soft tortillas with mild pineapple salsa

Fire Cracker Calamari 20

Spicy calamari tossed in soy sauce & sesame seed oil, fresh cilantro and a touch of sambal sauce, house made tzatziki



DINNER MENU

LARGE PLATES

Alpine Elk Burger

28

Hand made ground Elk & pork patty, sauté mushrooms, smoked gouda cheese, sliced tomato, pickled red onions, fresh lettuce, dill pickle and white truffle aioli

Open Face Alberta Steak Sandwich

30

6oz centre cut Alberta beef strip loin ,sauté mushrooms, onions & melted provolone cheese served on garlic baguette. Served with truffle Parmesan mash and fresh vegetables

Grilled Fresh Atlantic salmon

35

Grilled Atlantic salmon, creamy lobster risotto , sauté shrimp , dill drizzle, rainbow radish and fresh vegetables

Blackened Fresh Cod Fillet

35

Wild caught Icelandic blacken Cod fillet, lobster risotto, fresh vegetables pineapple honey cilantro lime salsa

Alberta Bison Short Ribs

35

8 hour slow braised Alberta Bison short rib, dauphinoise potato, fresh vegetables & cracked black peppercorn sauce

Wagyu Burger

30

Hand made 100% wagyu beef patty, bacon jam, cheddar cheese, Boston bib lettuce, red onions, sliced tomato, dill pickle and chipotle aioli

Butter Chicken

28

A mild homemade butter chicken served over a bed of basmati rice , cilantro yogurt drizzle and warm naan

Alberta 16oz Rib Eye Steak

48

Grilled AB rib eye, white truffle Parmesan mash, sauté mushrooms, fresh vegetables, green peppercorn sauce

Alberta Rack of Lamb

48

Spring Alberta lamb rack coated with french Dijon panko, dauphinoise potato, fresh vegetables and red wine jus

Groups or cohorts of 6 or more may be subject to an 18% gratuity.
10% packing fee on Takeouts.

DRINKS MENU

WHITE

5oz. | 9oz. | btl

Sauvignon Blanc, Whitehaven Marlborough, New Zealand	17	23	63
Viognier, Cono Sur Bicicleta Colochagua, Chile	14	19	55
Pinot Grigio, Ruffino Lumina Veneto, Italy	14	19	55
Chardonnay, Robert Mondavi Private Selection California, USA	17	23	63

RED

5oz. | 9oz. | btl

Malbec, Trivento Reserve Mendoza, Argentina	14	19	55
Chianti, Ruffino Toscana, Italy	14	19	55
Bordeaux Red, Mouton Cadet Bordeaux, France	16	21.5	59
Cabernet Sauvignon, Robert Mondavi Private Selection California, USA	17	23	63

PINK

5oz. | 9oz. | btl

Rosé, Paul Mas Jardin De Roses Languedoc, France	16	21.5	59
Rosé, Gray Monk Latitude Okanagan, Canada	16.5	22	60

ON DRAFT

16oz. | 60oz.

Pilsner (5%)	8.5	30
Granville Island West Coast IPA (4%)	9.5	34
Granville Island Honey Lager (4.7%)	9.5	34



SWEETS

CHOCOLATE MOLTEN CAKE - 9

Gluten-free dark chocolate cake with a warm liquid center

TRIPLE CHOCOLATE CAKE - 9

Three layers of chocolate: white, milk & dark. It's creamy, light and indulgently chocolatey.

MIXED BERRY CHEESECAKE - 9

Cinnamon crumble base, topped with triple berry sauce and seasonal fresh berries.

ICE CREAM ADD-ON - 4

Your choice of vanilla bean, chocolate or strawberry ice cream.

BAILEY'S COFFEE - 11

IRISH COFFEE - 11

ESPRESSO MARTINI - 15

