

-STARTERS-

French Onion Soup – regular 12.95 small 10.95

A mix of smoked gouda and swiss cheese with a rich, flavourful beef broth.

Butternut Soup (Vegan) – 10.95

Butternut squash puree with a coconut spice garnish, paired with garam masala oil.

Hot Goat Cheese & Roasted Beetroot Salad – 14.95

Panko crusted goat cheese, roasted beets, salad greens, pumpkin seeds and Ambrosia apple slices, dressed with a roasted pumpkin seed vinaigrette.

Nicoise Salad (Appetizer Size) – 14.95

House smoked salmon, roasted potato, arugula, pickled green beans, tomato caper jam, Kalamata olives, egg, hummus spread and balsamic glaze.

Vegan? We have a smoked tofu option!

Duck and Leek Spring Rolls – 14.95

Spring rolls filled with roasted duck and leek, topped with a Cumberland sauce drizzle.

British Columbia Smoked Fish Plate – 15.95

Canadian West Coast smoked salmon. Served with hot smoked rainbow trout mixed with fresh avocado, lemon and crispy capers.

Maple Syrup and Sweet Corn Fritters – 10.95

Our reason to enjoy maple syrup in the evening. Corn buttermilk and green onion fritter.

-LOCAL FAVOURITES-

Slow Roasted Chicken Dinner – 26.95

Roasted chicken back and thigh, accompanied by buttery mashed potatoes and vegetables. Served with savory bread pudding, sweet & sour cranberries and pan gravy.

Latin Inspired Wild Sockeye Salmon - 29.95

Pan-seared skin on Sockeye fillet served with homemade Mole sauce, black beans and rice, topped with tomato salsa and lemon vinaigrette.

-FEATURED ROCKY MOUNTAIN DISHES-

Smoked Brisket and Venison Sausage Pot Pie – 36.95

House smoked beef brisket and venison sausage in a burgundy stew topped with crispy puff pastry.

Alberta Free Range Pork Belly – 33.95

Beer braised pork belly served with mashed potato, pureed carrot, Okanagan peach compote and a gold glaze. Accompanied by seasonal vegetables.

Bison Bolognese – 26.95

Fettuccine noodles with a fire roasted tomato and buffalo meat sauce. Garnished with crispy basil and asiago.

Sunwapta Pork Tenderloin – 35.95

Pan seared slow roasted tenderloin with a caramel and roasted garlic herb jus served with mashed potatoes, seasonal vegetables and pear and apple chutney. A favorite since 2005!

Nicoise Dinner Salad – 24.95

House smoked salmon, roasted potato, arugula, pickled green beans, tomato caper jam, kalamata olives, egg, hummus spread and balsamic glaze. Perfect for a hot summer day.
Vegan? We have a smoked tofu option!

Thai Green Curry – 25.95

Seasonal vegetables sautéed with tropical coconut curry. Served on basmati rice and garnished with pickled vegetables.

-ALBERTA BEEF AT ITS FINEST-

De-Constructed Beef Stroganoff – 33.95

Diced New York Striploin in a savory wild mushroom, grainy dijon demi glaze. Garnished with dill pickle, scallions, sour cream and red cabbage. Served on fettuccine noodles.
Chef's Tip: "This dish is enjoyed best when everything is mixed together."

Alberta Steak – 39.95

8oz New York cut steak topped with rich demi glaze and a drizzle of chimichurri. Served with roasted potatoes, seasonal vegetables and crispy onions.