

- STARTERS -

French Onion Soup regular 10.95 small 9.95

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

Organic Carrot Soup (Vegan) – 9.95

Carrot soup with a coconut spice garnish, paired with garam masala oil

Roasted Beetroot Salad – 9.95

Alberta goat feta, roasted beets, leaf lettuce, pumpkin seeds and crisp apple from the Okanagan valley, dressed with a beet vinaigrette

Nicoise Salad (Appetizer Size) – 13.95

House smoked salmon, roasted potato, arugula, 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 – 14.95

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

- LOCAL FAVORITES -

Slow Roasted Chicken Dinner – 24.95

Roasted chicken back and thigh, accompanied by buttery mashed potatoes and vegetables. Served with savory bread pudding, orange cranberry marmalade and pan gravy.

Canadian Cold Water Fish - 25.95

West creek rainbow trout, pan seared and topped with lemon tarragon butter. Served with a rice pilaf and seasonal vegetable.

- FEATURED ROCKY MOUNTAIN DISHES -

Hunter Pot Pie – 33.95

The game lovers choice. Slowly braised elk, rabbit leg, ground bison, boar bacon and Saskatoon berries topped with puff pastry. Served with a side of maple root vegetables

Alberta Free Range Pork Belly - 28.95

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

Buffalo Bolognese – 22.95

Pappardelle noodles with a fire roasted tomato meat sauce. Garnished with crispy basil and parmesan reggiano.

Sunwapta Pork Tenderloin – 27.95

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 – 20.95

House smoked salmon, roasted potato, arugula, 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 – 22.95

vegetables, spicy sauce, rice.

- ALBERTA BEEF AT ITS FINEST -

Beef Stroganoff - 30.95

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 pappardelle noodles.

House Aged Alberta Steak – 37.95

An 8oz New York cut steak which has been dry aged for seven days. Topped with rich demi glaze and a drizzle of chimichurri. Served with roasted potatoes, seasonal vegetables and crispy onions.

Alberta Beef Steak Sandwich – 24.95

Traditional 6oz steak with garlic toast, demi glace, French fries and coleslaw. Simplicity at its finest.

- VEGETARIAN MENU -

Organic Carrot Soup (Vegan) – 9.95

Carrot soup with a coconut spice garnish, paired with garam masala oil.

Roasted Beetroot Salad – 9.95

Alberta goat feta, roasted beets, leaf lettuce, pumpkin seeds and crisp apple from the Okanagan Valley, dressed with a beet vinaigrette.

Nicoise Salad – 13.95 Appetizer Size, \$20.95 Dinner Size

House smoked tofu, roasted potato, spinach, green beans, tomato caper jam, Kalamata olives, hummus spread and balsamic glaze.

Green Thai Curry Vegetables – 22.00

Seasonal vegetables tossed in a Thai green curry sauce, served over basmati rice.

Vegetable Primavera – 22.00

Seasonal vegetables tossed in marinara sauce. Served with Parmesan cheese on papardelle noodles.