

APPETIZERS

**PHYLLO WRAPPED BAKED BRIE WITH REDUCTION OF NIAGARA MERLOT AND
DANDELION HONEY SERVED WITH TOASTED BAGUETTE AND SLICED APPLE
FOR TWO \$14**

**FREE RANGE BISON MEATBALLS STUFFED WITH AGED CANADIAN
CHEDDAR ON A ROASTED TOMATO COULIS
\$10**

**CRISPY CALAMARI RINGS SERVED WITH CHIPOTLE AIOLI AND
FRESH TZATZIKI SAUCES
\$9**

**SIGNATURE ALBERTA BEEF AND BARLEY SOUP
\$6**

**CHEF'S DAILY SOUP CREATION
\$6**

**MIXED BABY SPRING GREENS WITH TOMATOES, BELL PEPPERS AND CUCUMBERS
WITH OUR MAPLE BALSAMIC VINAIGRETTE
\$9**

**ROASTED GARLIC CAESAR WITH HOME STYLE CROUTONS FRESH ASIAGO CHEESE
\$9**

Executive Chef Michael De-Vehr

Gratuities of 18% will be added to parties of 8 or more

Pizza

**GROUND BISON, MUSHROOMS, BELL PEPPERS AND SAUTÉED
ONIONS SERVED ON A ZESTY TOMATO SAUCE**

\$14

**GRILLED CHICKEN WITH BELL PEPPERS, PINEAPPLE
AND CILANTRO ON A MANGO SAUCE**

\$14

**KALAMATA OLIVES, RED ONIONS, MIXED BELL
PEPPERS MUSHROOMS AND ZUCCHINI**

\$14

Pasta

**PENNE WITH CHEDDAR STUFFED BISON MEAT BALLS
AND ZESTY TOMATO SAUCE**

\$19

CHICKEN LINGUINI WITH BACON, MUSHROOM AND A PESTO CREAM SAUCE

\$16

**VEGETARIAN LASAGNA, LAYERS OF VEGETABLES AND RICH BÉCHAMEL
SAUCE ACCOMPANIED BY ZESTY TOMATO SAUCE**

\$16

**SEAFOOD LINGUINI SERVED WITH SCALLOPS, SHRIMP AND
SALMON WITH A PESTO CREAM SAUCE**

\$21

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Entrées

**SERVED WITH CHOICE OF SIDES, SIGNATURE SAUCE
AND FRESH SEASONAL VEGETABLES**

**9 OZ AAA ALBERTA BEEF STRIPLOIN
\$25**

**12 OZ GRILLED BONE IN PORK CHOP
\$21**

**OVEN ROASTED SUPREME BREAST OF CHICKEN
\$21**

**7 OZ AAA ALBERTA BEEF TENDERLOIN
\$29**

**FRESH GRILLED ATLANTIC SALMON
\$24**

**PAN SEARED ARCTIC CHAR
\$24**

Signature sauces

**Red wine demi glaze
Wild mushroom ragout
Horseradish cream sauce**

**Béarnaise sauce
Foie gras butter
Maple balsamic reduction**

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