

## 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

Executive Chef Michael De-Vehr

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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	Béarnaise sauce
Wild mushroom ragout	Foie gras butter
Horse radish cream sauce	Maple balsamic reduction

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