

## STARTERS

### Soup de Jour

Chef inspired daily prepared soup  
7 cup | 12 bowl

### Fresh Tuscan Green Salad

Gem tomatoes, crumble blue cheese,  
tiger prawns(4pcs), orange vinaigrette  
18

### Evergreen Caesar Salad

Fresh baby romaine hearts with crispy  
prosciutto, baked brioche croutons,  
Grana Padano cheese, fried capers  
16

Add Garlic Sautéed Prawns 12  
Add Chicken Breast 9

### Baked Brie

Arugula, cherries, cranberries, rosemary  
& red wine compote, house-made  
focaccia  
18

## BURGERS

Served with a choice of side:  
Fries, Green Salad or Soup de Jour

### Grilled Chicken Burger

Olive oil marinated chicken  
breast, brie cheese, coleslaw,  
toasted brioche bun  
18

### Royal Canadian Lodge Burger

Double beef patties, white  
cheddar cheese, fried onion rings,  
Mary Rose & Jack Daniels sauce,  
pickles, tomatoes, lettuce,  
toasted brioche bun  
24

### Alberta Beef, Jalapeno & Bacon Cheeseburger

Double beef patties, BBQ sauce,  
crispy bacon, jalapeños, white  
cheddar cheese, baby arugula,  
toasted brioche bun  
24

## SIDES

Fresh Green Salad 8

Add Tiger Prawns 12

Add Chicken Breast 9

Sautéed Fingerling Potatoes 8

Truffle Parmesan Fries 8

### Crispy Firecracker Calamari

Served with house-made Tzatziki  
18

### Chicken Wings

One pound of chicken wings  
with a choice of: Chili lime,  
Salt & Pepper, BBQ or Hot Sauce  
19

### Tempura Tiger Prawns

Served with wasabi mayonnaise, sweet  
chili sauce  
14

### Seared Wild Caught Ahi Tuna

Sesame seeds, fogarashi,  
pea shoot, avocado mousse,  
grilled lemon  
18

### Crispy Duck Leg Confit

Brioche crostini, caramelized  
onions, baked apple jam  
17

## MAINS

### Pappardelle

Basil pesto, baby spinach,  
pine nuts, Grana Padano cheese  
28

### Atlantic Salmon

Pan seared salmon filet, roasted  
parsnips-lemon purée, steamed  
vegetables  
36

### Seafood Tagliatelle

Baby scallops, tiger prawns, mussels,  
clams, white wine butter sauce, baby  
arugula, gem tomatoes, chili flakes,  
Grana Padano cheese  
34

### Chicken Supreme

Sous vide chicken, asparagus risotto,  
gorgonzola cheese,  
micro greens  
34

### Vegetarian Risotto

Green pea purée, goat cheese,  
Grana Padano, micro greens  
26

## FOR SHARING

### Steamed Fresh Atlantic Mussels

One pound of mussels with fresh  
tarragon, toasted focaccia

Choice of: Big Rock Traditional Ale,  
shallots, garlic, Dijon mustard

OR Provençale sauce, white wine,  
garlic, tomato, capers  
22

### Smoked Salmon Dip & Kettle Potato Chips

Nova Scotia smoked salmon,  
cream cheese, fresh dill  
18

### Charcuterie & Artisan Cheese Platter for Two

Prosciutto, calabrese, truffle salami,  
smoked duck, assorted artisan cheese,  
grainy mustard, green olives, sweet  
pickles, fresh bread  
36

### Surf & Turf Chef's Platter for Two

Fresh Atlantic salmon filet, charbroiled  
New York Steak, garlic prawns, steamed  
vegetables, creamy truffle risotto,  
fingerling potatoes  
72

## STEAKS

### Soz Prime Cut Sirloin Steak

Carrot purée, broccolini, fingerling  
potatoes, peppercorn demi-glace  
44

### 10oz Alberta AAA Fresh New York Cut

Hasselback potatoes, confit leek,  
crème fresh, demi-glace  
espresso souse  
46

### 6oz Evergreen AAA flat Iron

Grilled with fresh baby romaine,  
croutons, French fries, salsa Verde  
32

Ask about our daily features available Sunday through Thursday.

Above prices do not include 5% GST, 18% gratuity applied for groups of 6 or more people.