



APPETIZERS

Soup de Jour 7 cup 12 bowl

Chef inspired daily prepared soup

Fresh Tuscan Beet Salad 14

Bocconcini, grilled pineapple, candied pecans, julienne carrots, golden beets, pickled red onions with an apple cider and Dijon mustard vinaigrette.

Evergreen Caesar Salad 16

Fresh Romaine topped with crispy baked prosciutto crumble, brioche croutons, Grana Padano cheese, white marinated anchovies, house made dressing and charred lemon.

Add Garlic Sautéed Prawns 12

Baked Brie 15

Baked double Brie cheese in Phyllo pastry with arugula, smoked tomato jam and organic honey drizzle, fleur de sel.

Lobster and Salmon Cake 20

Yukon gold potatoes, steamed lobster, Atlantic Salmon, saffron aioli, pickled fennel and micro greens.

Salmon Gravlax 18

House made beet cured salmon gravlax, apple and pickled cucumber salad with a horseradish crème fraiche, topped with black caviar.

Fresh Alberta AAA filet of Beef Carpaccio 22

Thin slices of seared beef tenderloin, fresh black pepper, truffle aioli, grana Padano cheese, arugula, fried capers and Fleur de sel.

MAINS

8oz Sirloin Steak 48

Pan seared prime sirloin steak, Yukon gold potato gratin, king oyster mushrooms, pearl onions, demi-glace and truffle oil.

8oz New York steak 46

Charbroiled fresh Alberta AAA beef, green peppercorn brandy sauce, braised Brussel sprouts, caramelized onions, chives creamy potato puree.

Brome Lake Duck Duo 44

Slow roasted duck breast and confit duck leg, sweet potato puree, braised endive and orange demi glace.

Alberta Elk Osso Bucco 38

Slow braised Elk shank, roasted garlic creamy potato puree, Brussels sprouts, wild mushroom and Elk jus reduction.

Atlantic Salmon 34

Pan seared salmon with roasted parsnip lemon puree, asparagus and cucumber salad, pickle fennel and black caviar.

Seafood Tagliatelle 33

Baby scallops, tiger prawns, clams, white wine butter sauce, arugula, gem tomatoes, chili flakes and parmesan cheese.

Please ask your server for the vegetarian option.

Above prices do not include 5% GST. Parties of 6 or more are subject to an auto gratuity of 18%