



## APPETIZERS

### **Soup de Jour 7 cup 12 bowl**

Chef inspired daily prepared soup.

### **Classic French Onion Soup 18**

Caramelized leek, red and yellow onions, red wine, rich beef broth, buttered crostini and melted Gruyere cheese.

### **Fresh Tuscan Beet Salad 15**

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 baby hearts with crispy prosciutto, baked brioche croutons, Grana Padano cheese, marinated anchovies, fried capers, house made creamy garlic dressing.

*Add Garlic Sautéed Prawns 12      Add Chicken Breast 9*

### **Asparagus & Prosciutto Salad 16**

Mascarpone cheese, sliced prosciutto, fresh tarragon mayonnaise, Grana Padano cheese, micro greens.

### **Baked Brie 15**

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

### **Seared Wild Ahi Tuna 18**

Sesame seeds, togarashi, watermelon radish chips, wasabi vinaigrette

### **Charcuterie and Artisan Cheese Platter for Two 36**

Prosciutto, calabrese, truffle salami, smoked duck, assorted artisan cheese, grainy mustard, green olives, sweet pickles, and parmesan baguette.

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



## MAINS

### **8oz Sirloin Steak 48**

Pan seared prime sirloin steak, Yukon gold potato gratin, pearl onions, 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.

### **Fresh Black Cod 42**

Sweet green peas and fresh mint puree, jumbo scallop, vegetable pearls and bearnaise sauce.

### **Atlantic Salmon 36**

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

### **Seafood Tagliatelle 36**

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

***Vegetarian Tagliatelle or Vegetarian Risotto available upon request.***

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