



## TO SHARE

### **Baked double cream Brie cheese 19**

Philo pastry wrapped Brie cheese baked with candied pecans and fresh berries, pickled vegetables, fresh baked garlic parmesan chive baguette.

### **Arancini 15 (5)**

Leek and lemon fried risotto balls, parmesan, Pomodoro sauce, fennel arugula tomato salad.

### **Slow Braised Wild Boar Ribs 22**

B.B.Q chipotle tequila lime glazed Boar riblets, mini cornbread muffin, herb and lime dressed coleslaw.

### **Braised Game Tacos 22 (3)**

Chipotle infused braise game meat, guacamole, pineapple salsa, herb and lime dressed coleslaw in a flour tortilla.

### **Southern Fried Chicken Wings 22**

1 pound of buttermilk brined chicken wings served with your choice of gourmet buffalo sauce, salt & pepper, Chipotle B.B.Q sauce. All served with crudité and peppercorn ranch.

### **Salmon Cakes 20**

Fresh breaded salmon cakes, saffron, lemon and tarragon aioli served with fennel, tomato and micro green salad.

### **Fried Calamari 19**

8oz lemon dusted calamari with herb and lime creme. Served with pea shoot salad.

## SOUP

*All soups served with warm garlic parmesan chive baguette, olive oil, balsamic vinegar, whipped butter. Order a single serving or the (24oz) to share.*

### **Seafood, Bacon & Roasted Corn Chowder 12 (12oz) 21 (24oz)**

Rich, creamy seafood and corn chowder finished with lemon oil and fresh pea shoots.

### **Baked French Onion Soup 12 (12oz) 21 (24oz)**

Caramelized yellow & red onions, leek, red wine, beef broth and smoked cheddar cheese garlic crouton.

### **Soup de Jour 7 (12oz) 12 (24oz)**

Chef inspired daily prepared soup

## SALADS

### **Warm Quinoa Salad 16**

Roasted root vegetables, quinoa, spinach, and tomatoes tossed in herb balsamic vinaigrette

### **Fresh Tuscan Salad 14**

Feta cheese, cucumber, carrots, Heirloom cherry tomatoes, candied pecans with an apple cider vinaigrette.

### **Evergreen Caesar Salad 16**

Fresh Romaine lettuce wedge topped with double smoked bacon, brioche croutons, finished with garlic & parmesan dressing.

**Add Grilled Chicken Breast 10**

**Add Garlic Sautéed Prawns 13**



## GOURMET BURGERS

*All burgers served with choice of house cut fries, salad, or daily soup  
Substitute side soup for French onion or Seafood chowder 3  
Substitute side salad for Caesar or Quinoa Salad 2*

### **Signature Royal Canadian Bison Burger 26**

Potato scallion bun, horseradish aioli topped with green leaf lettuce, vine ripened tomatoes, pickled red onions.

### **Royal Canadian Lodge Classic Burger 25**

Brioche bun, peppercorn aioli, smoked cheddar cheese, sliced red onions, vine ripe tomatoes and green leaf lettuce.

### **Southern Fried Buffalo Chicken Burger 26**

Buttermilk brined chicken fried to order. Tossed in house made buffalo sauce, topped with coleslaw, vine ripened tomatoes, pickled red onions, blue cheese aioli on a potato scallion bun.

### **Vegetarian Burger 21**

Tri colour quinoa, black beans and sweet potatoes, guacamole, red onions, roasted red peppers, vine ripe tomatoes, locally sourced lettuce.

## PASTA

### **Baked Lobster Truffle Mac & Cheese 31**

Atlantic lobster tossed with cavatappi in a smoked cheddar cheese sauce topped with toasted paprika panko breadcrumbs. Finished with truffle oil.

### **Wild game Bolognese 31**

Classically prepared bolognese, slow braised market fresh game ragu, rigatoni, parmesan cream and crushed chilli.

### **Spinach and Ricotta Manicotti 26**

Garlic sautéed spinach, ricotta, mozzarella, rolled in fresh pasta.  
Topped with fresh Pomodoro sauce, garnished with Grana Padano.

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