



Starters

CRAB CAKES 19

BC crab, dill citrus aioli, watermelon radish, mango salsa, cilantro vinaigrette

TANDOORI CHICKEN LETTUCE WRAPS 21

Cucumber & tomato raita.

MIAMI SPICED SHORT RIBS 20

Curled green onions, sesame seeds

HOUSE-SMOKED CAULIFLOWER SOUP 12

Pickled cauliflower, pancetta, snipped chives

HOUSE-SMOKED CHICKEN WINGS 20

Choice Of Rub

Maple Soy - Sea Salt & Malt - Smoky BBQ
- Sriracha - Crème Fraiche & Chive

Salads

MOTHER EARTH 18

Swiss chard, barley, pomegranate, pumpkin seed, hazelnuts, roasted sweet potato, gouda cheese shallot dressing

CLASSIC CAESAR 17

Red romaine, fresh lime, shaved parmesan, garlic crostini

MEDITERRANEAN 19

Cucumber, olives, firm feta, cherry tomatoes, citrus soaked cous cous, almonds, lemon & fresh oregano

Big & Messy

SERVED WITH HOUSE FRIES

HOUSE-PRESSED LAMB BURGER 28

Tzatziki, tomato preserve, tabouleh

BRANT LAKE WAGYU HOUSE BURGER 27

White BBQ, double smoked bacon, five year aged cheddar, arugula

GRILLED HALLOUMI & BLACK BEAN BURGER 24

Portobello, avocado chutney, sriracha garlic jam

Mains

OVEN ROASTED CHICKEN SUPREME 34

Chorizo-stuffed, mustard cream, red pear mignonette, mashed potato

STICKY THAI PORK BELLY 24

Jump fried noodles, crunchy vegetables, green onion curls

HOUSE-MADE GNOCCHI 22

Wild mushrooms, wood roasted roots, brown butter, fresh sage, camembert, smoked macadamia nut crumble

The Grill

10 OZ BISON RIBEYE 60

Spring bank ranch – free range – natural feed

32 OZ TOMAHAWK BEEF CHOP 179

Aspen ridge farms – hormone/antibiotic/steroid free, serves two

7 OZ BEEF TENDERLOIN 49

Aspen ridge farm – grass fed – antibiotic/steroid free

10 OZ AAA NEW YORK 45

Pine haven premium – grass fed – chemical free

Sides

WOOD GRILLED ASPARAGUS 11

Roasted peppers, feta

CHAMP MASHED POTATO 11

Chives, goat's cheese

MAPLE GLAZED BACON WRAPPED CARROTS 11

Sauces

REDUCED RED WINE PAN GRAVY CREAMY

WHISKEY Wild and tame mushroom

ROASTED GARLIC Fine herbs



CEDAR
ROOM