

Starters

CRAB CAKES 19

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

TUNA POKE 16

Crispy wontons, mango, nori

MIAMI SPICED SHORT RIBS 18

Curled green onions, sesame seeds

UNTRADITIONAL SHRIMP COCKTAIL 29

Napa cabbage slaw, muddled yellow tomato cocktail sauce

HOUSE-SMOKED CAULIFLOWER SOUP 12

Pickled cauliflower, pancetta, snipped chives

ROASTED SUMMER PEACH TART 17

Asparagus, caramelized onion, goat's cheese, torn basil, white wine - honey comb reduction

OYSTERS Market Price

Minionettes, elderflower, gin compressed watermelon, ginger sweet soy

CHILLED SEAFOOD TOWER

Market Price

Chilled snow crab, oysters on the ½, fresh lobster, scallop ceviche, giant shrimp, marinated mussels & clams, grilled calamari, yellow tomato cocktail sauce, spiced remoulade, citrus gremolata, fresh lemon

Salads

MOTHER EARTH 18

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

MEDITERRANEAN 19

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

CLASSIC CAESAR 17

Red romaine, fresh lime, shaved parmesan, garlic crostini

MOUNTAIN GREENS 17

Shaved radish, crunchy red pear, berries, brioche croutons, kiwi & sunflower seed drizzle

CHOPPED KALE 19

Crisp apple, double smoked bacon, warm honey comb pecans, Canadian blue cheese, sundried cranberries, sherry vinaigrette

CHILI GARLIC SHRIMP 35

Green papaya noodle toss, thai vinaigrette

COBB 20

Wood roasted chicken, pancetta, hard-boiled egg, avocado, 5 year village cheddar, maple dijon dressing

TOP WITH

Wood grilled chicken 9 Giant shrimp per piece 6
Roasted salmon 12

Mains

OVEN ROASTED CHICKEN SUPREME 31

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

STICKY THAI PORK BELLY 19

Jump fried noodles, crunchy vegetables, green onion curls

PAN ROASTED HALIBUT 43

Citrus braised barley, french beans, wild-tame mushrooms, broken tomatoes, caramelized leek cream

HOUSE-MADE GNOCCHI 18

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

ROASTED KINGS ISLAND FARM DUCK BREAST 40

Celeriac puree, fine green beans, blood orange reduction

The Grill

ALBERTAN CUTS

10 OZ BISON RIBEYE 42

Spring bank ranch - free range - natural feed

16 OZ AAA T BONE 79

Local angus beef

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 PORK CHOP 29

Pine haven farmed - grain fed - antibiotic/steroid free

MILLIONAIRES CUT 98

14 oz ribeye, brant lake waygu

8 OZ AAA NEW YORK 39

Pine haven premium - grass fed - chemical free

Sides

MAPLE GLAZED BACON WRAPPED CARROTS 11

GARLIC-LEMON WILTED SPINACH 11

WOOD GRILLED ASPARAGUS 11

Roasted peppers, feta

WILD & TAME MUSHROOM FARRO PILAF 11

SWEET POTATO MASH 11

Candied pecans, fresh herbs

CREAMY MAC & CHEESE 11

Crispy pancetta, parsley bread crumbs

CHAMP MASHED POTATO 11

Chives, goats cheese

GRILLED CREAM CORN 11

Honey butter, braised leeks

BUTTERMILK ONION RINGS 9

Beer battered, smoky aioli

Big & Messy

SERVED WITH HOUSE FRIES

TURKEY BACON CLUB 16

Shaved turkey, double smoked bacon, lettuce, red onion, tomato, pepper jack, smokey aioli

BRANT LAKE WAGYU HOUSE BURGER 25

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

GRILLED HALLOUMI & BLACK BEAN BURGER 22

Portobello, avocado chutney, sriracha garlic jam

HOUSE-PRESSED LAMB BURGER 26

Tzatziki, tomato preserve, tabouleh

BLACKENED CHICKEN SANDWICH 18

Balsamic tomato relish, buffalo mozzarella on warm ciabatta



Sauces

REDUCED RED WINE PAN GRAVY

CREAMY WHISKEY

Wild and tame mushroom

ROASTED GARLIC

Fine herbs

CLASSIC BÉARNAISE



Parties of 8 or more will have a 18% gratuity added