

Classic Small Plates

Eggplant Chips (V) <i>Panko crusted eggplant chips, house made tzatziki, and pomegranate molasses.</i>	\$9
Broccolini (GF, V, VFr) <i>Grilled broccolini with citrus aioli.</i>	\$11
Sticky Soy Steak & Mushroom Bites (GF, DF) <i>Alberta AAA Petite Tender beef, salty and sticky soy, gourmet mushrooms, and toasted sesame seeds.</i>	\$13
Lobster and Cod Nachos <i>Lobster butter, Pico de Gallo, Provolone, Monterey Jack, Valentina Hot Sauce.</i>	\$14
Potatas Bravas Spanish Fried Potatoes (GFr) <i>Duck confit baby potatoes, garlic aioli, Kimchi red pepper spice and pork lardons.</i>	\$9
Housemade Sourdough Bread (V, VFr) <i>Four sourdough slices served with lemon and honey butter.</i>	\$9
Alberta Waygu AAA Beef Tartare (GFr, DF) <i>Gherkin pickles, capers, dijon mustard, egg yolk, potato chips.</i> <i>Add Chips \$3</i>	\$22
Red Ahi Tuna Tartare (GFr, DF) <i>Fresh ginger, wasabi, sesame oil, soy sauce, lemon juice, spring onions, and wonton wrappers.</i> <i>Add Wrappers \$3</i>	\$19
Charred Pulpo de Feijoada (GF, DF) <i>Marinated, grilled octopus with jumbo lima beans, chorizo sausage and red tomato stew.</i>	\$22
Three Crab Cakes <i>Citrus aioli, spinach and chili oil.</i> <i>Add Additional Crabcake \$4</i>	\$13
Six Tempura Battered Squash (V) <i>Tempura battered butternut squash, garlic aioli, Kimchi red pepper spice, and maple chili.</i>	\$16
Fresh East Coast Oysters (GF, DF) <i>Fresh lemon, house made raspberry mignonette.</i>	\$3.5 ea.

Cheese and Charcuterie

Chefs choice of cured meats & cheeses served with a warm baguette & house made accompaniments.

Chef’s Selection of 3	\$24
Chef’s Selection of 5	\$36
Add Cheese (1oz) (GFr, V)	
- Manchego	\$6
- Oka	\$6
- Fried Camembert	\$7
- Chef’s Feature Cheese	MP
Add Meats (1oz) (GFr)	
- Genoa Salami	\$6
- Calabrese	\$6
- Pioneer Air Dried Bison	\$7
- Pioneer Elk Green Peppercorn Salami	\$7
- Chicken Liver Parfait	\$11
- Chef’s Feature Meat	MP
Add side olives \$5. Add whipped honey \$4 Substitute gluten free bread \$3	

(V) – Vegetarian (Vr) – Vegetarian Friendly Upon Request (VF) – Vegan Friendly Items
(GF) - Gluten Friendly Items (GFr) - Can be made gluten-friendly upon request.
(DF) – Dairy Free Items

Bits and Bites

Deviled Egg (GF, Vr) <i>Spanish inspired with chorizo and fresh parsley.</i>	\$3 each
Lentil Hummus (GF, VF) <i>Seasoned red lentils, rolled onto a cucumber wedge.</i>	\$3.5each
Bacon Wrapped Sausage <i>Spolumbo’s maple sausage wrapped with applewood smoked bacon.</i>	\$4 each
Merguez Meatball (GF) <i>Moroccan inspired lamb and beef meatball with spiced roasted red pepper sauce.</i>	\$4 each
Stuffed Button Mushrooms (V) <i>Butter and garlic stuffed mushroom, dusted with panko crumbs, garlic aioli and deep fried.</i>	\$3 each
Salmon Roulade (GF) <i>Smoked Coho Salmon, cream cheese, chives. Served with a cucumber slice.</i>	\$5 each
Mini Pork Belly Blanket <i>Rolled in panko crumbs, fried, with pickled red cabbage, gochujang aioli, micro greens, and maple chili.</i>	\$4.5each
Tiger Prawn Pocket <i>A prawn sautéed in cast iron with chilies, citrus aioli and olive oil. Served on top of a wonton wrapper.</i>	\$5 each

Bits and Bites Platters

Cold Platter for Two Two Salmon Roulades (GF) <i>Smoked Coho Salmon, cream cheese, chives. Served with a cucumber slice.</i> Two Lentil Hummus (GF, VF) <i>Seasoned red lentils, rolled onto a cucumber wedge.</i> Two Deviled Eggs (GF, Vr) <i>Spanish inspired with chorizo and fresh parsley.</i>	\$23
Hot Platter for Two Two Mini Pork Belly Blankets <i>Rolled in panko crumbs, fried, with pickled red cabbage, gochujang aioli, micro greens, and maple chili.</i> Two Stuffed Button Mushrooms (V) <i>Butter and garlic stuffed mushroom, dusted with panko crumbs, and deep fried.</i> Two Merguez Meatballs (GF) <i>Moroccan inspired lamb and beef meatball with spiced roasted red pepper sauce.</i>	\$23

We respectfully request no substitutions.

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Large Plates

<i>Tú, yo y el mar. You, me, and the sea. </i>	\$48
<i>6oz Pan Seared Halibut with Puttanesca Sauce and a barley pilaf. Garnished with leek hay.</i>	
Cornish Game Hen (DF)	\$36
<i>Maple glazed crown of Cornish Hen, with batons of polenta, sundried tomatoes, and seasonal vegetables.</i>	
Rack of Lamb (GFr, DF)	\$50
<i>Prepared medium rare with red Chimichurri, roasted Roma tomatoes, Nasturtium pesto, pan fried spinach and confit potatoes.</i>	
Duo of 4oz Tenderloins (GFr, DF)	\$58
<i>Mushroom and white wine Duxelles, garnished with root chips, Demi-Glace, confit potatoes and seasonal vegetables.</i>	
Pork Tomahawk (GF)	\$36
<i>Raisin and Parmesan risotto, apple compote, garnished with red sorrel micro greens.</i>	
Maitake Hen of the Woods (VF, DF, GF)	\$32
<i>Miso glazed grilled Maitake Mushroom, caramelized onions, butternut squash and sweet potato puree, chili oil, garnished with amaranth micro greens.</i>	
Alberta AAA Ribeye 12oz (GFr, DF)	\$55
<i>Sesame glaze, confit potatoes, seasonal vegetables and garnished with mustard greens.</i>	
Pappardelle (Vr, DF)	\$28
<i>Spicy Red Coconut Curry, sautéed gourmet mushrooms, topped with an eggplant quenelle, pomegranate glaze, garnished with puffed quinoa.</i>	
Gnocchi (GF, Vr)	\$28
<i>Gluten free gnocchi, pork lardons, spinach, and parmesan cream.</i>	
6oz CAB Burger (GFr)	\$22
<i>Soft brioche bun toasted with garlic aioli, lettuce, tomato, and Monterey Jack. Served with a choice of house salad or fries.</i>	
<i>Add Egg, Pineapple, Bacon, or Avocado \$3 each</i>	
True North Feature	MP
<i>Exceptional products and ingredients from Canadian producers from coast to coast.</i>	

Classics

Caesar Salad (GFr)	\$14
<i>House-made Caesar dressing, crispy Romaine lettuce, pork lardons, herbed croutons, and Parmesan.</i>	
Chef’s Market Salad (GF)	\$14
<i>Chef’s mix of lettuce, topped with avocado, cherry tomatoes, cucumber, pickled radish, and a house-made vinaigrette.</i>	
Poké Bowl (VF, DF, GF)	\$19
<i>Sticky rice, avocado, edamame, pineapple, shaved carrots, tomatoes, pickled red cabbage, spinach, with a house-made yuzu dressing, miso, and cilantro.</i>	
<i>Add Kimchi \$3</i>	

Extras
add Alberta AAA Tenderloin (4oz) \$26
add Ahi Red Tuna (6oz) \$25
add Shrimp Skewer (3 pieces) \$10
add Chicken Breast (5oz) \$12

Accompaniments 6\$ each
Duck Confit Potatoes | Sautéed Mushrooms
Polenta Batons | Side Market Salad
Seasonal Vegetables | Side Caesar Salad
French Fries | Barley Pilaf
Sticky Rice | Risotto

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