

## A P P E T I Z E R S

- House Made Herb Filled Ravioli, Simmered with Chanterelle Mushrooms  
Finished with Fresh Tomatoes & Basil Infused Olive Oil 7
- Baby Asparagus Tips, Rolled with Blueberry Stilton & Roasted Alberta Striploin 12
- Warmed French Double Cream Brie, Crusted with Ground Hazelnuts  
Presented with Strawberry & Kiwi Coulis 12
- Dungeness Crab Cakes, Accompanied with Fresh Lemon & Lime Sections 9
- Pan Seared Scallops in Vanilla Bean & Saffron Cream Reduction 12
- Appetizer Sampler Plate: Choice of any Three Appetizers; Perfect for Sharing 20

## S O U P A N D S A L A D S

- Red, Spanish & Vidal Onions, Simmered with Sherry for a Rich Broth  
Presented under a Toasted Crouton and Blend of Three Cheeses 7
- Lobster, Scallops & Shrimp, Folded into a Robust Bisque  
Flavoured with Brandy & Garnished with Fresh Double Cream 10
- Crisp Romaine Heart, Presented with our Original Caesar Dressing  
Garnished with Mediterranean Caper Berries and a Parmesan Wafer 9
- Baby Mixed Greens, Drizzled with Balsamic Glaze & Extra Virgin Olive Oil  
Garnished with Cherry Tomatoes and Fresh Goat Cheese 11
- Grilled Pear & Fresh Roquefort Cheese, Presented on a Bed of Baby Mixed Greens  
Drizzled with Raspberry Vinaigrette 11

## E N T R É E S

- Pan Seared Halibut Fillet, Presented on a Succotash of Mixed Peppers & Corn  
Accompanied with Rice Pilaf 26
- Blackened Cajun Salmon Fillet, Finished with a Tomato Relish  
Accompanied with Rice Pilaf 24
- Smoked Chicken Breast & Fresh Linguini, Tossed in White Wine & Extra Virgin  
Olive Oil, Garnished with Roasted Walnuts, Parmesan Cheese & Shaved Endive 19
- Grilled Chicken Breast, Topped with Fresh Crab & Scallops  
Accompanied with Roasted Potatoes & White Wine Demi-Glaze 26
- Veal Scallopini, Pan Seared with Morel Mushrooms  
Finished with White Cheddar Demi-Glaze 25
- Pork Tenderloin, Arranged with Tennessee Whiskey Cream Sauce &  
Fresh Red Grapes 24
- Six Points of Oven Roasted Lamb, Crusted with Fresh Herbs  
Finished with Cranberry Honey Demi-Glaze 34
- Grilled Alberta Bison Tenderloin  
Finished with Port & Saskatoon Berry Demi-Glaze 34
- 7 oz. "AAA" Alberta Beef Tenderloin  
Accompanied with Sautéed Portobello Mushrooms, Leek Frites & Cherry Butter 28
- 10 oz. "AAA" Alberta Beef Striploin  
Accompanied with Sautéed Portobello Mushrooms, Leek Frites & Peppercorn Sauce 26
- "AAA" Alberta Prime Rib  
Accompanied with Sautéed Portobello Mushrooms, Leek Frites & Peppercorn Sauce
- 8 oz. 24
- 10 oz. 26
- 12 oz. 28

