



DINNER

STARTERS

Harvest Citrus Salad	\$16
Citrus, Feta, Spinach, Baby Arugula Grapefruit, Orange, Strawberry, Dried Cranberry, Pumpkin Seeds, & White Wine Mustard Vinaigrette	
Caesar Salad	\$17
Romaine with Bacon Bits, Croutons, Asiago, Crispy Capers & Kale Add Chicken or Prawns \$8	
Caprese Salad	\$17
Vine-Ripened Tomato, Fior di Latte Cheese, Balsamic Glaze Baby Arugula, Basil Oil, & Focaccia Bread	
Charcuterie & Cheese	\$20
Cured Meats, Canadian Cheeses Served with Olives, Bread & Crackers	
Yellowfin Tuna	\$20
Ginger Soy Lime Honey Reduction, Mango Puree, Sesame Seeds, Rice Noodle, & Baby Greens	
Honey Butter Bourbon Prawns	\$18
Dried Chillies, Parsley & Gem Tomatoes, Served with Focaccia	
Smoked Duck Carpaccio	\$20
Cucumber, Almond, Goat Cheese Red Beet Pomegranate Relish, & Micro Greens	



DESSERTS

Mango & Berry Crème Brule	\$13
Truffle Chocolate Mousse	\$13
Lemon Ricotta Torte	\$13

ENTRÉES

Cut Of The Week	M P
Please Ask Your Server for Details	
10 oz NY Striploin	\$54
Roasted Garlic, Rosemary Baby potatoes, Smoked Tomato Cream, Rainbow Carrot, Broccolini, & Peppercorn Demi	
Bison Short Ribs	\$58
Alberta Baby Potatoes, Gem Tomato, Asparagus, Red Beet Bison Jus, Chimichurri	
12oz Rib Eye	\$63
Dijon Sour Cream Mash, Caramelized Onion, Wild Mushrooms, Vine Tomato Rainbow Carrot, Broccolini, Red Wine Demi	
Catch Of The Day	M P
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Brined & Braised Tuscan Chicken	\$32
Grilled Cauliflower, Vine Tomato Vegetable Ragout, & Basil Balsamic Chicken Reduction	
Roasted Gold Beet Risotto	\$28
White Wine, Asparagus, Carrot, Vine Tomato, Goat Cheese, Sunflower & Pumpkin Seeds Add Chicken or Prawns \$8	
Wild Mushroom Ravioli	\$28
Pesto, Spinach, Bell Pepper Balsamic Glaze, & Parmesan Cheese Add Chicken or Prawns \$8	

