



v = vegetarian gf = gluten-free

starters

- thai red curry mussels** coconut cream / fish sauce / coriander leaves / thai red chilis / lemongrass root / lime leaves (gf) 16
- sicilian calamari** candied roma tomatoes + cucumber / olives / greek citrus dill yogurt / red wine vinaigrette / basil leaves 13
- gyoza** pork + chicken stuffing / napa cabbage / scallions / sesame ponzu sauce 8
- meatball skillet** italian-style meatballs / tomato ragout / garlic baguette 11
- chicken + waffles** country fried tenders / gaufrette potatoes / sriracha maple dip 12
- bruschetta** garlic + basil infused romas / shaved grand padano / balsamic vincotto (v) 10

soups + salads

- daily soup** 4 / 7
- clam chowder** new england style / broxburn tomatoes / double smoked bacon 9
add grilled baguette / extra virgin olive oil and balsamic vinegar 3
- house caesar** rohes speck wafer / chef's caesar dressing / spiced croutons / parmesan petals 9
add grilled chicken breast 6 add black tiger prawns 8
- fresh greens** baby field greens / saskatoon berry maple balsamic vinaigrette / grilled artichoke heart / pine nuts (v) (gf) 9
- thai glass noodle salad with spicy pork** carrot + celery / onions / grape tomatoes / thai basil + mint / cilantro-lime vinaigrette / toasted peanuts 13
- cobb salad** turkey breast / back bacon / avocado / blue cheese / tomato / cucumber / egg / grainy mustard dressing (gf) 16
- greek salad** rotisserie chicken / candied roma tomatoes + cucumber / olives / goat feta (gf) 14
- balsamic chicken bruschetta salad** arugula / black beans / bell peppers / mozzarella / goat cheese / sundried tomato vinaigrette / toasted walnuts (gf) 15

sandwiches + flatbreads

- teriyaki glazed salmon burger** seared pineapple salsa / smashed avocado / pea shoots / hibachi sauce 15
- cheddar bacon burger** aged cheddar / smoked bacon / lettuce / beefsteak tomato / sweet pickles / red onion / chipotle mayo 16
- french beef dip** shaved alberta beef / cabernet rosemary jus / horseradish cream 12
- cajun chicken quesadilla** bell peppers / scallions / bacon bits / shredded cheese / cilantro / chipotle lime dip 16
- monte cristo** turkey breast / shaved ham / swiss emmenthal / strawberry preserves / sour cream / vanilla sugar 14
- montreal reuben** house pickled brisket / swiss emmenthal / barrel sauerkraut / dijon 15
- clubhouse** turkey breast / crisp bacon / basil pesto mayo / cheddar / lettuce / tomato 15
- canadian flatbread** smoked meat / back bacon / mushrooms / red onions / cheddar 16
- california flatbread** grilled artichokes / bruschetta / kalamata olives / asiagio / basil leaves / balsamic glaze 13
- bbq cilantro chicken flatbread** rotisserie chicken / seared pineapple salsa / bell peppers / red onions / mozzarella 15

steaks + mains

- alberta steaks** 6 oz top sirloin 22 8 oz striploin 30
chef's own steak spice / baked potato / asparagus / horseradish cream
add shiitake mushrooms 3 add sautéed prawns 8
- rotisserie cajun chicken** quarter 16 half 24
house brined + slow roasted / house "slaw" / baked potato
- caribbean jerk ribs** half rack 22 full rack 30
spicy jamaican rub / black beans / jasmine rice / seared pineapple salsa
- haddock n' chips** tempura battered haddock fillet / house "slaw" / gaufrette potatoes 14
- maple mustard glazed salmon** grainy mustard + miso marinade / jasmine rice / pea shoots / roast peppers 22
- mediterranean linguine** mussels, clams + shrimp / spicy vodka tomato sauce / roast peppers / grilled artichokes / kalamata olives 19
- coconut curry bowl** shiitake mushrooms / pea shoots / scallions / bell peppers / jasmine rice 14
add spicy pork 4 add sautéed prawns 8
- fettuccine alfredo** white wine cream sauce / grand padano parmesan (v) 12
add grilled chicken breast 6 add sautéed prawns 8