TABLE-SIDE SERVICE

CAESAR SALAD ***21**
heart of romaine lettuce, tableside dressing, garlic, anchovies, capers, lemon, bread crisp, Grana Padano cheese

**Price is per person. Prepared tableside for a minimum of 2 people.*

STARTERS

POTATO MOCHI *v* **9**
Grana Padano cheese, chives

ROASTED OLIVES *gf, v* **11**
citrus, herbs

BEETS & STRAWBERRIES **24**
sumac vinaigrette, ricotta, strawberry, hazelnuts

BEEF CARPACCIO **27**
pickled shallots, Grana Padano, olive oil

BISON TARTAR **29**
blueberry, pickled shallots, grilled sourdough

STEAK TARTAR **27**
egg yolk gel, truffle aioli, crostini

**Warning: Consuming raw meat, seafood, or shellfish may increase your risk of foodborne illness.*

FOIE GRAS TART **13**
preserved cherries, pickled mustard seeds

BONE MARROW **18**
chimichurri, grilled sourdough

CHEESE TOAST **15**
milk bread, 3 cheese blend

FRENCH ONION SOUP **19**
caramelized onion, beef broth, gruyere, croutons

CHEF'S TASTING MENU

Our tasting menu is crafted by our Culinary Team.

6 COURSE TASTING MENU **165**

CURATED WINE PAIRINGS **84**

**Price is per person. The whole party must participate.*

SEAFOOD

EFFINGHAM OYSTERS (6) *gf, df* **27**
mignonette pearls, cucumber gin, lemon

ALBACORE TUNA TARTAR *gf, df* **22**
avocado, citrus, shiso tempura, togarashi, jalapeno

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CRAB DIP **26**
crab, potato skins, artichokes, garlic crisp

CLASSIC ESCARGOT **21**
cremini mushrooms, garlic herb butter, Hokkaido milk bread

PRAWN COCKTAIL *gf, df* **24**
Bombay gin cocktail sauce, lemon

ENTRÉES

TRUFFLED TENDERLOIN AU POIVRE *gf* **72**
6 oz High River Tenderloin, cauliflower puree, black peppercorn, truffle and brandy cream, ‘Fresh Pick’ mushrooms, shaved truffle, broccolini

+10 oz Tenderloin 33

GREEN PEA RISOTTO **38**
green pea, fontina, mint

CORNISH HEN **46**
pomme puree, honey glazed carrots, chicken jus

LINGUINE AL LIMONE **30**
zucchini, lemon, Grana Padano

SABLEFISH **56**
green peas, crispy potato, bergamot cream

TABLESIDE SERVICE

BISTECCA ‘KING OF STEAKS’ 36 oz *gf*
188

Canada AAA, Burke Family Farm, Enderby, BC Grilled on the bone, featuring tenderloin and striploin. Rested atop grilled lemons and rosemary. Carved tableside.

STEAKS

All our steaks are rested in rosemary brown butter, sliced, served with roasted lemon, and a side of Vancouver Island Sea Salt for seasoning.

BISON FLANK STEAK *gf* **6 oz 42**
Peace River, AB

BEEF FLAT IRON **7 oz 40**
Armstrong, BC

TENDERLOIN *gf* **6 oz 51**
Canada AAA, High River, AB **10 oz 82**

BONE-IN RIBEYE *gf* **32 oz 172**
Canada AAA, High River, AB

STRIPLOIN *gf* **12 oz 62**
Canada AAA, High River, AB

TOP SIRLOIN *gf* **6 oz 57**
BMS 8-9 Wagyu, Australia

LAMB CHOP **3 CHOPS 52**
Innisfail, AB

SIGNATURE CUT *gf* **MP**
Curated meat selections from our favorite butchers in town, Illichmann’s and L&D Meats.

ACCOMPANIMENTS

Rich Demi-Glace *gf* **7**

Herbaceous Bearnaise *gf* **7**
Cowboy Butter *gf* **6**
Chimichurri *gf, df, v* **6**
Brandy Peppercorn Cream, *gf* **9**
Flight of Sauces **27**
Chili Crisp **5**
Blue Cheese – Bleu d'Auvergne, *gf* **10**
Salt Tasting **8**

SIDES FOR THE TABLE

All sides are portioned for sharing.

CREAMY MASHED POTATOES *gf, v* **15**
butter, cream, roasted garlic, rosemary, thyme

BEEF FAT ROASTED POTATOES *gf, df* **15**
truffle aioli, green onion, rosemary, sea salt

Make your potatoes loaded style with sour cream, bacon, and chives **4**

MUSHROOM RISOTTO GF **16**
'Fresh Pick' mushrooms, Grana Padano

THICK CUT BACON **16**
maple glaze, garlic cabbage

CREAMED ZELANEY FARMS SPINACH **15**
gruyere, Grana Padano, lemon

SEA SALT FRIES *df* **11**
rosemary-thyme aioli

BROCCOLINI *gf* **19**
szechuan chili crisp, orange honey

ROASTED ZELANEY FARMS CARROTS *gf* **16**
dill emulsion, crispy chickpeas

ASPARAGUS *gf* **19**
mornay, lemon, garlic crumb

ROASTED MUSHROOMS *gf* **22**
Local mushrooms, sherry vinegar, brown butter, chicken glaze

TRUFFLED MAC & CHEESE *v* **18**
truffled béchamel, 3 cheeses. Served au gratin

Add Lobster **MP**

SEAFOOD ADDITIONS

HERBED PRAWNS *gf* **24**
fresh herbs, chili, garlic

WHITE ANCHOVIES *gf, df* **8**

MAKE IT OSCAR STYLE *gf* **27**
prawns, scallops, with herbaceous béarnaise

SCALLOPS (2) *gf* **20**
brushed with ginger glaze

BUTTER POACHED LOBSTER TAIL *gf* **MP**