



## Starters

<b>Seasonal soup</b> , Chef's Choice	<b>10</b>
<b>Farmer's Greens</b> , Seasonal Vegetables, Spiced pecans	<b>13</b>
<b>Warmed Beet salad</b> , Pecorino, Watercress, Citrus vinaigrette, Toasted almonds	<b>14</b>
<b>Melted leek &amp; Le Coprin mushroom flatbread</b> , Tomato jam, Arugula salad	<b>15</b>
<b>Cured Sockeye</b> , Taro chips, Horseradish Crème, Radish, Pea shoots, Gremolata	<b>15</b>
<b>Scallops</b> , Seared pork belly, Sunchoke puree, Sorrel, Reduced port & Pomegranate juice	<b>18</b>
<b>Fries</b> , House cut with Aioli	<b>6</b>
<b>Chef's Choice Charcuterie</b> , 3 Cured Meat & 3 Cheeses	<b>28</b>

## Mains

<b>Bacon Cheeseburger</b> , Aged cheddar or Stilton, Brioche bun, Chipotle mayo	<b>22</b>
<b>Steak Frites</b> , House fries, Broccolini, Demi-glace	<b>38</b>
<b>Wild Coho Salmon</b> , Warm New potato & Olive Salad, Confit Cherry Tomato, Heart of Palm Purée	<b>30</b>
<b>Lamb Shank</b> , Buttermilk Mashed Potato, Seasonal Vegetables, Caramelized Onion Jus	<b>36</b>
<b>Chefs Pasta</b> , Chef's creation of the day Using Locally Sourced Ingredients	<b>24</b>
<b>Cornish Hen</b> , Roasted breast, Confit leg & Blue Potato Hash, Le Coprin Mushroom	<b>28</b>

18% Gratuity will be added for parties of 8 or more  
All of our beef is certified AAA Alberta Angus, we source our seafood  
from sustainable and Ocean Wise fishers