

SOCIAL

Appetizer

SEASONAL SOUP Chef's choice

or

FARMER'S GREENS Fresh mixed lettuces,
seasonal vegetables, spiced pecans, puffed wild rice

Main Course

GRAIN FED CHICKEN BREAST Ratatouille, ancho chili bbq sauce

or

WILD COHO SALMON New potato & olive warm salad,
confit cherry tomato, heart of palm

or

VEGETARIAN PASTA Made daily, chef's choice

or

STEAK FRITES Green beans, aioli, demi glaze

(add \$7 for this option)

Dessert

CARAMEL & MARSHMALLOW BROWNIE Coconut custard,
caramelized pineapple

or

TRIO DE GELATO Macerated berries, brandy snap

\$30 per person (with steak choice \$37) plus tax & gratuity

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES.

All of our beef is certified 'AAA' Alberta Angus, we source our seafood from sustainable & Ocean Wise fishers.