

# Dinner

served from 4:00pm to close

## SIGNATURE PLATES

*Served with seasonal vegetables,  
garlic-thyme butter finish*

### CHERRY & APPLEWOOD SMOKED BABY BACK RIBS *GF* 37 ½

Slow braised & house smoked, bourbon BBQ  
sauce & red jacket mashed potatoes

### LAMB SIRLOIN STEAK 39

7 oz succulent spring lamb, lightly spiced,  
char-grilled to medium rare with a rosemary &  
apple jus & red jacket mashed potatoes

### BRAISED BONELESS BEEF SHORT RIBS

Cabernet-braised Alberta AAA+ beef, red jacket  
mashed potatoes & red wine demi-glace

6 oz 39

9 oz 44

## SIGNATURE BOWLS

### SEAFOOD TAGLIATELLE 28

White wine & lemongrass infused cream sauce,  
8 large prawns, oven-roasted cherry tomatoes,  
freshly torn basil & slivered serrano peppers

### WILD MUSHROOM PAPPARDELLE

Misty mountain mushrooms, asparagus &  
caramelized onions sautéed in roasted garlic,  
lemon chive cream reduction sauce, finished with  
wild arugula & shaved parmesan. Choice of:

Vegetarian *Veg* 20

Sautéed chicken 26

Sautéed prawns 27

### THAI COCONUT CURRY

Sautéed carrot, onion, red pepper & snow peas in a  
vibrant coconut curry broth, lemongrass rice served  
with naan bread. Choice of:

Vegetarian *Veg* 20

Sautéed chicken 26

Sautéed prawns 27

## Feature FRIDAY & SATURDAY NIGHTS

### PRIME RIB 45 ¼

8 oz prime rib with red jacket mashed potatoes,  
Yorkshire pudding, locally sourced vegetables,  
garlic & thyme butter finish





## CHICKEN & STEAK

Served with red jacket mashed potatoes,  
garlic-thyme butter finish **GF**

	demi-glaze or mole sauce	wild mushroom sauce	Ocean Wise prawn embrace w lemongrass & white wine sauce
8 oz Farmcrest Chicken Breast	30	32	35
6 oz Sterling Silver AAA+ Tenderloin	51	53	56
6 oz CAB AAA+ Flat Iron	39	41	44
10 oz CAB AAA+ New York Strip	42	44	47
12 oz CAB AAA+ Ribeye	53	55	58

## SHARABLE SIDES

<b>MUSHROOMS</b>	13 ¼	<b>ASPARAGUS</b>	13 ¼	<b>BEETS</b>	13 ¼
Roasted wild mushrooms, herb butter, wine reduction		Truffle aioli, parmesan, herbs, garlic butter		Maple balsamic glaze, herb butter	

## BLACKENED PLATES

Fingerling potatoes sautéed with cream, roasted corn, caramelized onions, grape tomatoes, chopped bacon & a hint of jalapeño, finished with a chipotle peach reduction & wild arugula **GF**

6 oz Blackened King Salmon	42
8 oz Farmcrest Blackened Chicken Breast	32
6 oz Sterling Silver AAA+ Blackened Tenderloin	53
6 oz CAB AAA+ Blackened Flat Iron	41
10 oz CAB AAA+ Blackened New York Strip	44
12 oz CAB AAA+ Blackened Ribeye	55

**GF** Gluten Free  
**Veg** Vegetarian  
**V** Vegan

