

Garden

TERRACE LOUNGE

Shareables and Bites

Charcuterie Board 25

Selection of cured meats and cheese.

Chicken Wings 18

Breaded, Seasoned, Choice of Spicy Korean, Honey Soy or Salt and Pepper.

Pork Belly Steamed Buns 15

Crisp Pork Belly, Soy Mayo, Pickled Cucumber, Kimchi.

Prime Rib Sliders 18

Brioche Buns, Sylvan Star Klondike Swiss, Pickle.

Pulled Pork Poutine 16

BBQ Pulled Pork, Shoestring Fries, Cheese Curds, Beef Gravy.

Braised Short Beef Tacos 19

Spicy Korean Sour Cream, Purple Cabbage, Lime & Cilantro Crema.

Atlantic Lobster Rolls 24

Brioche, Tarragon, Lemon.
Choice of side.



Panini Press

Ruben 16

Marble Rye, Sylvan Star Swiss, Montreal Pastrami, Sauerkraut, Grainy Mustard.

Ham and Brie 17

Sour Dough, Black Forest Ham, Green Apple, Brie.

Mains and Rice Bowls

Chicken Thigh 20

Yakitori Marinade. Green Onions. Slaw. Miso-cured egg. Kewpie. Steamed Rice.

Pork Belly 21

Adobo Glaze. Crispy Garlic, Kimchi. Miso cured-egg. Kewpie. Steamed Rice.

Maple Bacon Blue Cheese Penne 22



Grana Padano. Baby Tomatoes.

Baked Lasagna 21

Italian Sausage Bolognese, Spinach, Ricotta.

7 oz Sirloin 26

Whipped Potato. Roasted Wild Mushrooms. Red Wine Demi. Crispy Onions

Alberta Burger 24



Braised Oxtail Demi Glaze. Pickled Cippolini Onions. Smoked Gouda. Brioche

Atlantic Salmon 25

Sesame and Soy Glaze. Avocado. Puree. Slaw. Miso-cured egg. Kewpie. Steamed Rice.

Roast Beef 17

Panini Roll, Shaved Beef, Caramelized Onions, Sylvan Star Smoked Gouda, Horseradish Mayo.

Cubano 17

Pulled Pork. Ham. Sylvan Star Gruyere. Pickle. Brassica Mustard.

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Salads and Sides

Caesar Salad 12

House dressing. Bacon.

Beet Salad 12

Textures of beets. Whipped chevre.
Pear vinaigrette. Puffed farro.

Sweet Potato Fries 7

Truffle Fries & Parm 9

Onion Rings 8

Whipped Potato 6

Steamed Rice 6

Soup of the Day (Ask Server) 7

Gravy 3

Something Sweet

Triple Chocolate Mousse Cake 9

Deep Fried Cheese Cake 9

Happy Hour

Menu Scan here

