

TO START

Lobster Bisque
Crème Fraîche.

\$14

Caesar Salad
Romaine Hearts / Crispy Pancetta /
Focaccia / Yuzu Pearls / Grana
Padano / Cured Egg Yolk.

\$18

Roasted Butternut
Squash Salad

Frisee / Kale / Goat Cheese /
Salt Roasted Pumpkin Seeds /
Honey Vinaigrette.

\$14

Smoked Mushroom &
Beet Tartare

Portabella & Oyster Mushroom / Capers /
Candied Walnuts / Shallots / Yuzu Aioli.

\$18

Scallops & Pork Belly

Crispy Pork Belly / Seared Hokkaido
Scallops / Saffron / Corn.

\$22

Prawns & Agnolotti

Ricotta / Prosciutto / Butternut
Squash Puree / Brown Butter.

\$17

Cured Salmon

Beet Cured / Dill / Chevre /
Tapioca Crisp.

\$18

Lobster Risotto

Atlantic Lobster / Grana Padano /
Green Pea.

\$28

Beef Carpaccio

\$18

Seared Tenderloin / Pickled Shimeji
Mushrooms / Brown Butter Vinaigrette /
Chia Crisps.

ENTRÉES

Venison Striploin

Butternut Squash / Fig / Fondant
Potato / Madeira Jus / Truffle Butter.

\$60

Gnocchi

Pimento Coulis / Dry Cured
Chorizo / French Green Beans /
Toasted Almonds.

\$30

Pork Belly

Glazed Pork Belly / Sunchoke Puree /
Pickled Onion / Miso Polenta /
Chared Kale.

\$34

Grilled Octopus

Ube Garlic Puree / Pickled
Pineapple / Yam Chips.

\$36

Miso Black Cod

Celeriac and Parsnip / Shitake /
Bacon / Dashi Broth.

\$46

Sun Gold Lamb Sirloin

Roasted Cauliflower / Chimichurri /
Potato Pave / Red Wine Demi.

\$38

Lobster Mac & Cheese

Atlantic Lobster / Brown Butter /
Toasted Bread Crumbs.

\$38

Chicken Supreme

Mushroom Risotto / Crispy
Onions / Poultry Jus.

\$36

Braised Short Rib

Sweet Soy Glaze / Braised Cabbage /
Onion Rings.

\$46

Brome Lake Duck Breast

Duck Confit Arancini / Caramelized Onion
Pureé / Beets / Saskatoon Berry Jus.

\$42

Corn Risotto

\$19

Alberta Corn / Furikake Popcorn /
Grana Padano.

HIY STEAKS

MODERN CUISINE

S I D E S

Yukon Gold Mashed Potato	\$9	Roasted Beets	\$8
Honey Roasted Carrots	\$8	Mushroom Risotto	\$12
Maple Brussels Sprouts	\$8	Grilled Broccolini	\$9
Scalloped Potatoes	\$11	Roasted Wild Mushrooms	\$10

PREMIUM STEAK CUTS

All steaks are Canada Prime, Served with Red Wine Demi Glace

Tenderloin 8 oz	\$58	NY Striploin 10 oz	\$44
Wagyu Striploin 6 oz	\$96		
Ribeye 14 oz	\$66	Bison Striploin 7 oz	\$42

S A U C E S

Red Wine Demi	\$6	Brown Butter Bearnaise	\$6
Classic Peppercorn Sauce	\$6	Truffle Butter	\$6

T O F I N I S H

STRAWBERRY RHUBARB TART	\$12	CHOCOLATE FONDANT	\$12
Custard / Strawberry Sorbet.		Raspberry Mousse / Chantilly Cream / Raspberry Crumb / Creme Anglaise.	

OPERA CAKE	\$12
Butter Cream / Biscuit Joconde / Chocolate Ganache.	



AN 18% AUTOMATIC GRATUITY WILL BE ADDED TO ANY PARTY OF 8 OR MORE