



small & shareable

ALBERTA BEEF CARPACCIO <i>DF (GF option +2)</i> 22		ALBERTA BEEF SLIDERS 21
Arugula, Saskatoon Berries, Parmesan, Yuzu Vinaigrette, Walnut Powder & Butter, Warm Baguette		Mini Brioche Buns, Aged Cheddar, Dill Pickles, Iceberg Lettuce, Crispy Onions, Lemon Aioli
EXCHANGE CHICKEN WINGS 16		MUSHROOM ARANCINI <i>GF V</i> 21
Choice Of: Hot, Korean BBQ, Salt & Pepper, Cucumber & Yogurt Dip		Panko Crust, Pea Emulsion, Puffed Rice, Mushroom Powder, Parmesan
MEDITERRANEAN HUMMUS DIP <i>GF DF V</i> 15		SPICED HUMBOLDT SQUID <i>GF</i> 18
Chickpea, Tahini, Sesame & Activated Charcoal, Fresh Crudités		Buttermilk-Marinaded, Crispy Cornmeal Breeding, Cucumber & Yogurt Dressing, Charred Lemon
SHRIMP HAND ROLL <i>GF DF</i> 18		ALBERTA BEEF MEATBALLS <i>GF</i> 21
Brown Rice, Smoked Cucumber, Wasabi Aioli		Tomato Sauce, Parmesan, Cheese Crisp, Fried Basil
CHARRED BROCCOLI <i>GF V</i> 15		JOHN DALY POUTINE <i>GF V</i> 14
Labneh, “Everything” Spice, Toasted Almonds		House-Cut Fries, Québec Cheese Curds, House Mushroom Gravy
ARCADE NACHOS <i>GF</i> 21		CHARCUTERIE BOARD 35
Olives, Capers, Bell Peppers, Green Onions, Avocado, Blended Cheese, Sour Cream		Chef Selected Cured Meats & Artisan Cheeses, Assorted Pickles, House Preserves
<i>Add: Guacamole, Bacon, Marinated Pork, Grilled Chicken</i> 5		

soup & salad

CHEF’S DAILY SOUP cup 8	CAESAR 22
House-made, Everyday bowl 12	Candied Bacon, Warm Crouton, Romaine, Parmesan, Anchovy & Lemon Dressing
CHICKEN NOODLE SOUP <i>DF</i> cup 8	SMASHED CUCUMBER SALAD <i>GF V</i> 15
House-made Broth, Carrots, Peas, bowl 12	Soy Gochutgaru Dressing, Toasted Sesame, Crispy Onions
Egg Noodles <i>GF option available</i>	
MIXED GREENS <i>GF DF V</i> 14	ITALIAN BURRATA <i>(GF option +2)</i> 25
Baby Kale & Swiss Chard, Candied Hazelnuts, Dried Cranberries, Apple Cider & Cold Pressed Canola Vinaigrette	10 Year Balsamic Marinated Tomatoes, Basil, Grilled Sourdough, Olive Oil
THE COBB <i>GF</i> 25	
Romaine, Cherry Tomato, Bacon, Grilled Chicken, Boiled Egg, Avocado, Blue Cheese Foam, Red Wine Vinaigrette	

ADD:

Avocado 3 | Bacon 3 | Grilled Chicken 5
Seared Salmon 7 | Grilled Sirloin 12



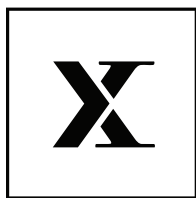
sandwiches

Choice of Side: House Fries, Soup, Mixed Greens | Exchange Sides: Poutine / Caesar 2 | Sub **GF** Gluten-Free Bun 2

SHRIMP & AVOCADO CROISSANT	24	ALBERTA BEEF BURGER	21
House-Baked Croissant, Swiss Cheese, Cilantro, Red Pepper		Two Smashed Patties, Iceberg Lettuce, Tomato, Aged Cheddar, Lemon Aioli, Brioche Bun	
CHERRY & SOY MARINATED PORK	21	Add: Bacon	3
Nappa Cabbage Slaw, Herb & Yogurt Dressing, Swiss Cheese, Brioche Bun		HARVEST BURGER V (contains nuts)	20
CHICKEN CLUB	24	House-Made Black Bean & Walnut Patty, Yogurt & Herb Sauce, Iceberg Lettuce, Tomato, Swiss Cheese, Brioche Bun	
Bacon, Romaine Lettuce, Tomato, Gochujang Aioli,		STEAK SANDWICH	27
• Choice of Bread or Wrap		6oz Alberta Beef Sirloin, Roasted Garlic & Chili Butter, Watercress, Lemon Aioli, Herbed Focaccia	
• Choice of Crispy or Grilled Chicken			

large plates & bowls

HIGHWOOD CROSSING ORGANIC GRAIN BOWL DF / GF <i>option available</i>	22
Grilled Chicken, Farro, Quinoa, Red Fife, Baby Spinach, Shoots, Cherry Tomato, Avocado, Yuzu Vinaigrette Substitute: Pork Shoulder Or Smoked Salmon Or Roasted Root Vegetables	
POKE BOWL GF DF	25
Smoked Salmon Crudo, Avocado, Cherry Tomato, Sesame & Soy Dressing, Kale & Swiss Chard, Brown Rice	
ROASTED PORK COPPA	33
12 Hour Sous Vide Cherry & Soy Marinated Pork, Cherry Gastrique, Grilled Squash, Stewed Farro, Flax Seed Crisps	
12OZ ALBERTA BEEF RIBEYE GF	59
Roasted Beets, Smoked Potato Puree, Potato Tuille, Juniper & Maple Jus, Watercress	
GRILLED CHICKEN DUO GF DF	37
Honey Brined Breast & Thigh, Chicken Jus, Brown Rice, Charred Broccoli, Crispy Chicken Skin Gremolata	
POACHED ICELANDIC COD GF DF	31
Asparagus & Pea Noodles, Oat Milk Cream, Almond Puree, Smoked Almonds	
GARLIC & OLIVE OIL TAGLIATELLE V	21
Fresh Pasta Tossed with Roasted Garlic, Chili Flakes, Crispy Kale, Parmesan	
HAND ROLLED RAVIOLI V	25
Baby Spinach & Fair Wind Farms Feta, Beurre Blanc, Caramelized Feta	



— junior member's —

All Junior Member Meals Include: Your Choice of Fries, Salad, Crudités, or Fruit, Plus Your Choice of Pop, or Juice

SPAGHETTI 12

Choice of: Marinara Sauce, Cheese Sauce or Butter

- *Add* Meatballs +4
- **GF** — Substitute Gluten-Free Penne +2

MAC & CHEESE **V** 12

Cheese Sauce, Macaroni

CHICKEN STRIPS **DF** 14

Honey Mustard Sauce

MOZZA STICKS **V** 12

Marinara Sauce

GRILLED CHEESE 12

Choice of: White or Multigrain Bread

- *Add* Bacon +3
- **GF** — Substitute Gluten-Free Bun +2

BURGER 15

Brioche Bun, Lettuce, Tomato, Cheddar, Ketchup

- **GF** — Substitute Gluten-Free Bun +2

QUESADILLA 14

Mixed Cheese, Tomatoes, Green Onions, Korean BBQ Sauce, Sour Cream

- *Add* Chicken +5

— drinks —

JUICE Orange, Apple, Pineapple, Cranberry, Grapefruit

FOUNTAIN POP Pepsi, Diet Pepsi, Orange Crush,
7up, Ginger Ale, Root Beer, Dr. Pepper

GF Gluten Friendly / **DF** Dairy Free / **V** Vegetarian. Please inform your server of any food allergies or dietary modifications.