

— dinner — small & shareable

CHEF'S DAILY SOUP	Cup	8	ALBERTA BEEF TARTARE GF option +2	24
House-made, Everday	Bowl	12	Top Grass Beef, Cornichon, Caper, Cured Egg Yolk, Parmesan, Crostini	
MEDITERRANEAN HUMMUS DIP (GF avail	.) DF V	15		
Chickpea, Tahini, Sesame & Activated			ALBERTA BEEF MEATBALLS (3) GF	2
Charcoal, Crudités & Crackers			Tomato Sauce, Parmesan, Cheese Crisp, Fried Basil	
SHRIMP MAKI ROLL GF DF		18		
Brown Rice, Smoked Cucumber, Wasabi			DUCK CONFIT CROQUETTES (3) GF	22
Aioli, Soy Sauce			Pickled Cauliflower, Balsamic Glaze,	
· Substitute Snow Crab +3			Cauliflower Purée	
TUNA TATAKI GF DF		19	CHARCUTERIE BOARD	35
Seared Albacore Tuna, Yuzu Ponzu Sauce,			Chef Selected Cured Meats & Artisan	
Green Oil, Nori, Rice Crisps			Cheeses, Assorted Pickles, House Preserves	
Baby Kale & Swiss Chard, Candied Hazelnu	ts, Drie	d Cranbe	erries, Apple Cider & Cold Pressed Canola Vinaigrette	
COBB SALAD GF				25
Romaine, Cherry Tomato, Bacon, Grilled Ch	icken, E	Boiled Eg	g, Avocado, Blue Cheese Foam, Red Wine Vinaigrette	
CAESAR				
Candied Bacon, Warm Crouton, Romaine, I	Parmes	an, Ancl	novy & Lemon Dressing	
SHAVED CUCUMBER SALAD GF V				15
Soy Gochutgaru Dressing, Toasted Sesame	e, Crisp	y Onions		
ITALIAN BURRATA GF option +2				25
10-Year Balsamic Marinated Tomatoes, Bas	il. Grille	ed Sourd	lough, Olive Oil	
To real Balsanne Marmarea Tomarees, Bas	,		3 /	
To real balsaline marinalea formatoes, bas				
		Ad Chicken		

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



sandwiches & bowls

Choice of Side:

House Fries, Soup, Mixed Greens | Exchange Side: Caesar +2 | Sub GF Gluten-Free Bun +2 CHICKEN CLUB WRAP DF 24 TAGLIATELLE BOLOGNESE 27 House-Made Beef & Pork Ragout, Hand-Cut Bacon, Iceberg Lettuce, Tomato, Noodles, Parmesan, Fried Basil, Nefiss Divine Gochujang Aioli, Spinach Tortilla Olive Oil · Choice of Crispy or Grilled Chicken 25 POKE BOWL GF DF ALBERTA BEEF BURGER 21 Smoked Salmon Crudo, Avocado, Cherry Two Smashed Patties, Iceberg Lettuce, Tomato, Cucumber, Kale & Swiss Chard, Tomato, Aged Cheddar, Lemon Aioli, Brown Rice, Sesame & Soy Dressing Brioche Bun · Add Bacon +3 HIGHWOOD CROSSING ORGANIC 23 \cdot Substitute Vegan Patty (Contains Nuts) \emph{V} GRAIN BOWL GF option available / DF Cherry Marinated Pork, Farro, Quinoa, Red Fife, HAND ROLLED RAVIOLI V 25 Baby Spinach, Shoots, Cherry Tomato, Avocado, Spiced & Roasted Squash, Sage, Toasted Red Onion, Yuzu Vinaigrette Hazelnut, Kale, Nefiss Divine Olive Oil · Substitute Grilled Chicken +3 large plates MISO GLAZED ATLANTIC SALMON 33 Sour Cream & Edgar's Pea Dressing, Brown Butter Roasted Baby Potatoes, Brown Butter Crumb ROASTED PORK COPPA GF DF 33 12-Hour Sous Vide Cherry & Soy Marinated Pork, Braised Red Cabbage, Compressed Apple, Fried Quinoa TRAFFORD FARMS LIONS' MANE 'STEAK' V 31 Barley Risotto, Compressed Apple, Raisin Gel, Balsamic Roasted Mushrooms, Greens 62 12OZ ALBERTA BEEF RIBEYE House-Made Potato Gnocchi, Trafford Farms Roasted Mushrooms, Red Wine Jus, Wasabi Aioli ROASTED DUCK BREAST GF 44 Soft Polenta, Spiced Sautéed Spinach, Macerated Cherries, Cherry & Balsamic Jus BRAISED ALBERTA BEEF SHORT RIB 37 House-Made Potato Gnocchi, Trafford Farms Roasted Mushrooms, Red Wine Jus, Wasabi Aioli

Cold Harvest, Asparagus & Squash Noodles, Oat Milk Cream, Almond Purée, Spiced Almonds, Grilled Sourdough

36

POACHED NEWFOUNDLAND COD GF option +2 / DF



— junior member's —

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

MOZZA STICKS V Marinara Sauce	13
GRILLED CHICKEN BREAST DF GF	16
Roasted Seasonal Vegetables	
GRILLED CHEESE GF option +2 Choice of: White or Multigrain Bread • Add Bacon +3	12
BURGER <i>GF</i> option +2 Brioche Bun, Lettuce, Tomato, Cheddar, Ketchup	15
QUESADILLA Mixed Cheese, Tomatoes, Green Onions, Korean BBQ Sauce, Sour Cream • Add Chicken +5	14
——— drinks ——	

JUICE Orange, Apple, Pineapple, Cranberry, Grapefruit **FOUNTAIN POP** Pepsi, Diet Pepsi, Orange Crush,

7up, Ginger Ale, Root Beer, Dr. Pepper