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## main

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### **HAND-MADE SPAGHETTI V**

Beurre Blanc Sauce, Pink Oyster Mushroom Tempura,  
Grilled Asparagus, 12-Month Aged Manchego

25

### **LOBSTER AGNOLOTTI**

Hand-Made Squid Ink Pasta, Atlantic Lobster Filling, Orange & Brandy  
Cream Sauce, Coldwater Harvest Shrimp Salad

39

### **NEWFOUNDLAND COD DF GF**

Roasted Tomato & Cod Stew, Manila Clams, Cherry Tomatoes, Cilantro, Rice

41

### **ROASTED GARLIC & GINGER MARINATED HALF CHICKEN DF GF+2**

Broxburn Farms Tomato Salad, Toasted Bread, Basil, Parmesan

43

### **LAMBTASTIC FARMS LAMB RACK GF**

Grilled 1/3 Lamb Rack, Hummus, Labneh, Almond Dukkah,  
Roasted Red Pepper Relish, Balsamic Glaze

59

### **TOP GRASS BEEF SHORT RIB GF**

Cheesy Duchess Potato, Slow Roasted Carrots, Horseradish Jus

42

### **12OZ TOP GRASS BEEF RIBEYE GF**

Potato Purée, Charred Broccoli, Red Wine Jus

65

• *Available:* Canadian Wagyu from Floating Stone Ranch

MKT

### **ALBERTA PORK SADDLEBACK CHOP (FOR TWO) DF GF**

12-Hour Sous Vide & Grilled, Adobo Sauce, Cabbage & Apple Slaw, Garlic Rice

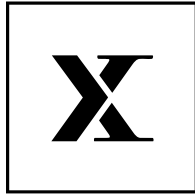
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**GF** Gluten Friendly | **DF** Dairy Free | **V** Vegetarian  
Please inform your server of any food allergies or dietary restrictions.

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## starters & shared plates

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<b>GRILLED BOK CHOY</b> <i>DF GF</i>	13
Smoked Sesame Paste, Yuzu, Cherry Tomato, Chimichurri, Everything Spice	
<b>STEAMED CLAMS</b> <i>DF GF+2</i>	24
Manilla Clams, XO Sauce, Thai Chili, Ginger, Scallions, Grilled Sourdough	
<b>SPICY SALMON ROLL</b> <i>DF</i>	18
Atlantic Spring Salmon, Spicy Mayo, Cucumber, Avocado, Asparagus, Tempura, Nitsume, Soy Sauce	
<b>THE SALMON TASTING</b> <i>DF GF</i>	21
Fresh Spring Salmon, Lox, Roe and Crispy Skin, Cucumber, Rocoto Chili, Pickled Shallots, Cilantro	
<b>FRESH "SPRING ROLL"</b> <i>V</i>	14
House-Made Crêpes, Stir-Fried Seasonal Vegetables, Soy & Mushroom Gravy	
<b>TOP GRASS BEEF TARTARE</b> <i>GF Avail</i>	25
Aged Beef Striploin, Cornichon, Capers, Grated Cured Egg Yolks, Grated Grana Padano, Crostini	
<b>DUCK FOIE GRAS PARFAIT</b> <i>GF Avail</i>	23
Macerated Apricots, Pickled Red Currants, Toasted Walnuts, Toasted Brioche	
<b>PAN-FRIED DUMPLINGS</b>	16
Prairie West Platinum Bacon & Roasted Parsnip Filling, Chili Oil, Cabbage Slaw, Miso Butter	
• <i>Substitute</i> Vegetarian Dumplings: Parsnip & Cabbage Filling	
<b>ALBERTA BEEF MEATBALLS (3)</b> <i>GF</i>	24
Sous Vide Meatballs, Marinara, Parmesan Crisps, Fried Basil	

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## salad

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**ADD** Avocado +3 | Bacon +3 | Grilled Chicken +6 | Shrimp (3) +9 | Grilled Sirloin +12

<b>MIXED GREENS</b> <i>GF DF V</i>	17
Trafford Farms Baby Kale And Swiss Chard, Dried Cranberries, Candied Hazelnuts, Mountain View Cold-Pressed Canola & Apple Cider Vinaigrette	
<b>BURRATA</b> <i>GF+2 V</i>	21
Burrata Cheese, Plum & Balsamic Marinated Broxburn Farms Tomatoes, 10-Year Aged Balsamic, Nefiss Lezizz Divine Olive Oil, Grilled Sourdough	
<b>CAESAR</b> <i>GF Avail</i>	24
Baby Tuscan Romaine, Anchovy Dressing, Warm Croutons, Candied Bacon, Parmesan Crisps, Capers	

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