
sandwiches

CHOICE OF SIDE

House-Cut Fries, Mixed Greens, Soup | Exchange Side: Caesar +2 | Sub Gluten-Free Bun +2 **GF**

ALBERTA BEEF BURGER GF +2	23	FILET O COD	25
Two Smashed Patties, Iceberg Lettuce, Tomato, Aged Cheddar, Lemon Aioli, Brioche Bun		Newfoundland Cod, Guinness Batter, Braised Red Cabbage, House Tartar Sauce, Brioche Bun	
• Add: Bacon +3			
• Sub: Vegan Patty (Contains Nuts) V			
CHICKEN CLUB WRAP DF	24	STEAK SANDWICH	30
Bacon, Iceberg Lettuce, Tomato, Gochujang Aioli, Spinach Tortilla		6oz Top Grass Beef Sirloin, Caramelized Onion Jam, Provolone, Ciabatta	
• Choice of Grilled or Crispy Chicken		• Sub: Canadian Floating Stone Wagyu	MKT

FEATURE SANDWICH

Our Chefs Are Always Creating Something New And Delicious – Ask Your Server About Today's Feature

large plates

FRIED RICE	17
Chinese Sausage, Chicken, Carrots, Bell Peppers, Fried Egg, Ginger, Green Onion	
• Add: Shrimp +9	
HIGHWOOD CROSSING GRAIN BOWL DF GF Avail	24
Cherry Marinated Pork, Farro, Quinoa, Red Fife, Baby Spinach, Shoots, Cherry Tomato, Avocado, Red Onion, Yuzu Vinaigrette	
• Sub: Roasted Vegetables / Sub: Grilled Chicken +3	
POKE BOWL DF GF	25
Smoked Salmon Crudo, Avocado, Cherry Tomato, Cucumber, Kale & Swiss Chard, Steamed Rice, Sesame-Soy Dressing	
• Sub: Shrimp +3	
HAND-MADE SPAGHETTI V	25
Beurre Blanc Sauce, Pink Oyster Mushroom Tempura, Grilled Asparagus, 12-Month Aged Manchego	
LOBSTER AGNOLOTTI	39
Hand-Made Squid Ink Pasta, Atlantic Lobster Filling, Orange & Brandy Cream Sauce, Coldwater Harvest Shrimp Salad	
ALBERTA BEEF SCHNITZEL	33
Breaded Top Grass Beef, Basil & Spinach Pesto Sauce, Cabbage & Apple Slaw, Potato Purée	

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

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