

starters & shared plates

PAN-FRIED DUMPLINGS *DF VE Avail* | 16
Taiwanese-Style Cabbage & Pork Dumplings,
Soy & Vinegar Dipping Sauce

SPICY SALMON ROLL *DF GF* | 19
Salmon Tartare, Sushi Rice, Nori, Cucumber,
Avocado, Grilled Asparagus, Nitsume Sauce,
Green Onions, Togarashi Spice, Soy Sauce,
Togarashi Mayo Dip

GRILLED BOK CHOY *DF GF VE* | 12
Taiwanese Soy Paste, Chili Oil

QUINOA FRITTERS *DF GF VE* | 15
Fried Quinoa Fritter, Black Mint Peanut Sauce,
Soy Milk, Yellow Chili

POTATO PAVÉ *GF V* | 12
Thinly Sliced Crispy Potato, Grana Padano Parmesan,
Lemon Aioli

TOP GRASS BEEF TARTARE *GF Avail +2* | 25
Hand-Cut Beef Striploin, Cornichons, Capers, Grated
Cured Egg Yolk, Grana Padano Parmesan, Crostini
add crostini | 3

ALBERTA BEEF MEATBALLS *GF* | 24
3 Sous Vide Meatballs, Marinara Sauce,
Grana Padano Parmesan, Pickled Red Onions,
Shaved Fennel

CHEF'S SEAFOOD SELECTION | Market Price
Feature Changes Weekly

salad

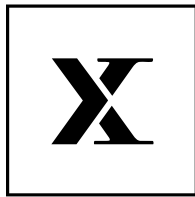
add: avocado 3 | **bacon** 3 | **grilled chicken** 8 | **shrimp(3)** 9 | **grilled sirloin** 14

MIXED GREENS *DF GF V* | 17
Trafford Farms Baby Kale & Swiss Chard, Candied Hazelnuts, Dried Cranberries,
Apple Cider & Cold-Pressed Canola Vinaigrette

CUCUMBER SALAD *DF GF VE* | 15
Diced Cucumbers, Toasted Sesame Seeds, Crispy Vermicelli Noodles, Soy Gochutgaru Dressing

CAESAR *GF Avail* | 23
Baby Romaine, Crispy Bacon, Crispy Croutons, Grana Padano Parmesan,
Anchovy & Lemon Dressing

ITALIAN BURRATA *GF Avail +2 V* | 23
Italian Burrata Cheese, Balsamic & Plum-Marinaded Broxburn Farms Tomatoes,
10-Year Aged Balsamic, Nefiss Lezizz Divine Olive Oil, Fried Basil, Grilled Sourdough



pasta & bowls

MISO GLAZED TOFU BOWL *DF VE* | 24

Fried Tofu, Sushi Rice, Edamame, Cucumber, Pickled Ginger, Grilled Bok Choy, Chili Oil, Miso Sauce

POKE BOWL *DF GF* | 26

Lightly Smoked Salmon Crudo, Sushi Rice, Edamame, Cucumber, Avocado, Pickled Ginger,
Sesame Seeds, Fried Vermicelli Noodles, Sesame Soy Dressing

add salmon | 9

TAGLIATELLE BOLOGNESE | 35

Fresh Tagliatelle, House-Made Beef & Pork Ragù, Grana Padano Parmesan, Cherry Tomatoes, Garlic Bread

LOBSTER AGNOLOTTI | 39

House-Made Squid Ink Agnolotti, Canadian Lobster, Orange & Brandy Cream Sauce, Shrimp Salad

main

ALBERTA BEEF BURGER *GF Avail +2* | 24

2 Smashed Patties, Aged Cheddar, Shredded Iceberg Lettuce, Sliced Tomato, Lemon Aioli, Brioche Bun
Choice of Side: House-Cut Fries or Mixed Greens / *Caesar salad* | 2 / *cucumber salad* | 2

EXCHANGE BEEF BURGER *GF Avail +2* | 26

6 oz Patty, Stone Fruit Jam, Brie Cheese, Shredded Iceberg Lettuce, Lemon Aioli, Brioche Bun
Choice of Side: House-Cut Fries or Mixed Greens / *Caesar salad* | 2

SESAME-CRUSTED SALMON *DF GF* | 35

Passion Fruit Sauce, Grilled Bok Choy, Crispy Sweet Potato Fries, Crispy Vermicelli Noodles

ROASTED GARLIC & GINGER MARINATED CHICKEN *DF & GF Avail* | 43

Grilled Half Chicken, Garlic & Ginger Marinade, Marinated & Fresh Tomatoes, Grilled Bread,
Grana Padano Parmesan, Fried Basil

CHEF'S FEATURED CUT | Market Price

Chef-Selected Alberta Beef, Double-Baked Loaded Stuffed Potato, Peppercorn Sauce, Seared Broccoli

WEEKLY FEATURE ENTRÉE

Ask Your Server About Our Current Chef's Feature

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

Scan for Upcoming Events & Tastings >

