



Casual, Contemporary, Canadian

DINNER

TO START

Soupe du jour | daily creation | \$7.75

Onion soup gratinée | caramelized onions | Sherry | veal broth | Oka cheese | \$9.95

House greens | balsamic vinaigrette | tomato | cucumber | carrots | peppers | \$8

Beetroot salad | red & golden beets | roasted walnuts | pickled onion | basil-goat's cheese dressing | butter leaf bed | \$14

Grilled **vegetable plate** | market grilled vegetables | goat cheese | balsamic syrup | \$14

Cheese board | 4 cheeses | port frozen grapes | candied pecans | fig jam | pur crackers | \$18

Duck rillettes | you don't have to like duck to love this! | Riesling braised duck confit | lingonberry compote | petite cornichon | grilled baguette | \$17

PEI mussels | white wine | roasted shallots | garlic | parsley | cream | \$15

"High on the hog" pulled pork crostini melts | onion jam | maple-Dijon mustard sauce | Sylvan Star gouda | \$13

Garlic toast | potato-scallion loaf | \$6.50 | Add Oka cheese \$1.50

Mac & cheese | Sylvan Star gouda | nutmeg | cream | truffle oil | scallions | \$15

Pomme frites | house made-Belgium style | red pepper aioli | \$7.50

Sweet potato fries | red pepper aioli | \$8.50

Please let us know of ANY allergies at time of ordering. Substitutions, where possible, may incur an extra cost.

An 18% gratuity may be applied to parties of 7 or more and international guests. This suggested gratuity is merely a guideline based upon Canadian customs. Please feel free to adjust your gratuity, in either direction, at your discretion.

BISTRO

Cobb salad| crisp greens| roast chicken| avocado| hard boiled egg|
crispy bacon| tomato| blue cheese| red wine vinaigrette \$22

Thai **curry bowl**| Thai yellow curry| chicken & prawns| coconut jasmine
rice| lime yogurt| \$25

B.C. **steelhead trout** fillet| fingerling potatoes| lemon-caper-fresh herb
beurre blanc| \$26

Sole fillet en papillote (Pappy-lot)| baked with a citrus, pasilla pepper-
fennel slaw | preserved lemon-parsley cous cous \$24

Lamb shank| port & rosemary braised| lamb jus reduction| sour cream
mash| lemon-parsley-garlic gremolata| \$26

Brined, Broek Farms Berkshire **pork chop** | maple-Dijon mustard
sauce| sour cream mash| \$26

5-spice rubbed Alberta **beef short ribs**| cauliflower-parsnip puree|
sticky-sweet braise reduction| horseradish oil| \$29

Happy ½ chicken| Pura Vida Farms heritage-breed, free-range
chicken| fresh herb chicken jus| roasted fingerling potatoes| \$25 for 1|
\$32 to share

Squash risotto| roasted butternut squash| zucchini| red onion|
parmesan| roasted red beet coulis| \$19
add \$5 chorizo|| \$7 chicken|| \$6 prawns||

SIDES FOR SHARING...

Seasonal **grilled vegetables** \$8

Garlic toast| potato-scallion bread| \$6.50| Add Oka cheese \$1.50

Pomme frites| housemade| red pepper aioli| \$7.50

Sweet potato fries|red pepper aioli| \$8.50

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