



Casual, Contemporary, Canadian

LUNCH

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 red 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 | \$14

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.

SANDWICHES

Beef burger| red pepper mayo| greens| corn relish| pomme frites| \$14
add Oka cheese|| back bacon|| beer onions| \$1.50

Lamb burger| Oka cheese| rosemary-Dijon mayo| greens| corn relish|
sweet potato fries| \$16

Pulled pork baguette| onion jam| maple-Dijon reduction| Sylvan Star gouda| \$16

Smoked trout sandwich| house made Alberta cold smoked trout| potato-scallion bread|
chive cream cheese| red onion| capers| lemon| house greens| \$16

OTHER LUNCH SELECTIONS

Cobb salad| crisp greens| roast chicken| avocado| hard boiled egg| crispy bacon| tomato|
blue cheese| red wine vinaigrette \$19

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

Grilled 7 vegetable lasagna| tomato cream| Parmesan crust| house greens| \$16

Sole fillet en papillote (Pappy-lot)| baked with a citrus, pasilla pepper-fennel slaw |
preserved lemon-parsley cous cous \$18

Daily **quiche** selection| served with house greens| \$14

Bison goulash| sage spätzle| sour cream| scallions| grilled vegetables| \$21

Any soup with house salad| grilled potato-scallion bread| |\$14.50

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