Dinner | 4:00pm – close

STARTERS

BREAD SERVICE 11
Our baguette is perfectly portioned, featuring an exceptionally crispy, golden crust & a light, airy interior accompanied by garlic butter

> **ADD-ONS**
> chimichurri sauce +2 ½
> brie cheese spread +6

BLACKENED CALAMARI gf 18 ½
Cajun-dusted Ocean Wise squid, pan-seared, grapefruit remoulade & sriracha honey drizzle

SIGNATURE PLATES

Served with seasonal vegetables & garlic-thyme butter finish

CHERRY & APPLEWOOD SMOKED BABY BACK RIBS gf 41 ¾
Slow-braised & house-smoked, bourbon BBQ sauce & red jacket mashed potatoes

LAMB SIRLOIN STEAK 39
7oz succulent spring lamb, lightly spiced, char-grilled to medium-rare with a rosemary-apple jus & red jacket mashed potatoes

BRAISED BONELESS BEEF SHORT RIBS
Cabernet-braised Alberta AAA+ beef, red jacket mashed potatoes & red wine demi-glace

6oz 47
9oz 52

SIGNATURE BOWLS

SEAFOOD TAGLIATELLE 28
White wine & lemongrass-infused cream sauce, 8 large prawns, oven-roasted cherry tomatoes, freshly torn basil & slivered serrano peppers

BEEF BOURGUIGNON 29
Cabernet Franc-braised boneless tenderloin, carrots, mushrooms, onions & pommes purée

WILD MUSHROOM PAPPARDELLE
Misty Mountain mushrooms, asparagus & caramelized onions sautéed in roasted garlic & lemon-chive cream reduction sauce, finished with wild arugula & shaved parmesan
Choice of:

vegetarian v 20
grilled chicken 29
2 prawn & scallop skewers 32

THAI COCONUT CURRY
Sautéed carrot, onion, red pepper & snow peas in a vibrant coconut curry broth. Served with lemongrass rice & naan bread
Choice of:

vegetarian v 20
grilled chicken 29
2 prawn & scallop skewers 32

Feature FRIDAY & SATURDAY NIGHTS

PRIME RIB 54
8oz cut, served with red jacket mashed potatoes, Yorkshire pudding, locally sourced vegetables, garlic-thyme butter finish



Dinner | 4:00pm – close

BLACKENED PLATES

Fingerling potatoes sautéed with cream, roasted corn, caramelized onions, grape tomatoes, chopped bacon & a hint of jalapeño. Finished with a chipotle-peach reduction & wild arugula **gf**

BLACKENED MAHI MAHI 6oz — 42

BLACKENED CHICKEN BREAST 8oz — 39

STERLING SILVER AAA+ BLACKENED TENDERLOIN 6oz — 59

CAB AAA+ BLACKENED NEW YORK STRIP 10oz — 52

CAB AAA+ BLACKENED RIBEYE 14oz — 69

CHICAGO-STYLE BLACKENED RIBEYE 14oz — 85
Served alongside creamy, buttery mashed potatoes & a savoury grilled scallop skewer

SHAREABLE SIDES

MAPLE-BALSAMIC CARROTS — 14½
Baby carrots, garlic-thyme browned butter, maple-balsamic glaze & toasted almonds.

ASPARAGUS — 14
Truffle aioli, parmesan, herbs & garlic butter

BEETS — 13¼
Maple-balsamic glaze & herb butter

CHICKEN & STEAK

Served with red jacket mashed potatoes & garlic-thyme butter finish **gf**
Choice of demi-glace, mole or chimichurri sauce

ROSSDOWN CHICKEN BREAST 8oz — 35

STERLING SILVER AAA+ TENDERLOIN 6oz — 55

CAB AAA+ NEW YORK STRIP 10oz — 48

CAB AAA+ RIBEYE 14oz — 65

SAUCE UPGRADES
peppercorn +2
prawn & scallop embrace +6



gf gluten-free
v vegetarian
vegan