

## **Lunch**

### **Shellfish**

Nordic Shrimp (\$16) - baby gem / apple / old bay  
Oysters on ½ Shell (\$18) - creme fraiche / celery / dill  
P.E.I Mussels (\$24) - calabrian chili / garlic / lemon

### **Small Plates**

Hummus & Pita (\$16) - chickpeas / sesame / sweet pepper  
Fattoush Salad (\$18) - romaine / radish / cucumber / sumac  
Lobster Bisque (\$18) - sour cream / cheddar / chives  
Trout Tartare (\$21) - bagel / cream cheese / capers / roe

### **Mains**

B.L.T Sandwich (\$21) - charsiu / egg / new potato / mustard  
Butter Chicken (\$26) - broccolini / yogurt / quinoa / cilantro  
Cheeseburger (\$26) - alberta angus / pickles / onion / curry mayo  
Ricotta Cannelloni (\$26) - spinach / tomato / parmesan / basil  
Salmon Ratatouille (\$29) - zucchini / squash / eggplant / thyme  
Clam Gnocchi (\$32) - prawns / bay scallops / gremolata / cream  
Steak & Frites (\$50) - ribeye / mushroom / cheese curds / truffle

### **Dessert**

Crème Glacée de Jour (\$12)  
Robusta Tiramisu (\$17)  
Cheesecake - Peach & Lavender (\$17)

### **Grains**

Bannock - berry jam (\$8)  
Sourdough - honey butter (\$8)





## **Social Hour**

### **Snacks**

**Charcuterie Board** (served for 1) - \$19

**Warmed Olives** - \$7

**Candied Nuts** - \$7

**Potato Chips** - \$6

**Bannock** - \$6

### **Drinks**

**Cocktails** - \$12

**Reds** - \$12

**Whites** - \$12

**Local Brew** - \$7

**All Wines By the Bottle** - 25% off

