

APPETIZERS

Rocky Mountain Charcuterie Platter , serves two Smoked Air Dried Buffalo, Prosciutto, Pepper Duck Breast, Game Pate, Sylvan Star Gouda, Elk Salami, Mustard Melons & Cranberry Relish	28
Baby Artisan Lettuce, Grilled Pear, Blue Cheese, Spiced Pecans, Fig Balsamic Vinaigrette	15
Butternut Squash, Yam & Roasted Pepper Chowder, Smoked Chicken, Spinach Pesto	12
Daily Made Soup	10
Caesar Salad, Anchovy Croutons, Shaved Padano, Grilled Pancetta	15
Warm Duck Confit, Smoked Bacon Lentil Ragout, Maple Balsamic	16
Seared Buffalo Tenderloin, Warm Chanterelle, Prosciutto & Spinach Salad, Horseradish Aioli	18
Crab Ravioli, Roasted Tomatoes, Cashews, Fennel, Arugula, Basil,	16
Atlantic Mussels, Ginger, Lemon Grass, Cilantro, Red Curry Broth	17

SPECIALTIES

Pan Roasted Salmon, Pistachio Risotto, Crab & Saffron Cream Sauce	31
Seared King Scallops, Crisp Pork Belly, Sweet Potato & Leek Mash, Citrus Veal Glaze	33
Baked Portabella Mushroom, Tomatoes, Fennel, Spinach & Goat Cheese, Curried Lentils, Red Pepper Oil	27
Grilled Free Range Chicken Breast, Squash, Pearl Onion and Corn Hash, Wild Mushroom Cream Sauce	29
Duck Breast, Barley Duck Confit Risotto, Madeira Glaze, Cherry Relish	32
Grilled Natural Beef Ribeye Steak, Potato Asiago Gratin, Shallot Glaze	36
Grilled Elk Striploin Steak, Roast Fingerling Potatoes, Saskatoon Berry Game Glaze	38
Braised Lamb Shank, Gremolata Butter, Blue Cheese Yukon Gold Mash	30
Wild Caribou Medallions, Potato & Squash Reosti, Raspberry Glaze	40