

First Course

Appetizer Platters consisting of...

Calamari

Tossed with chives, red peppers and lemon zest served with house made tzatziki

Bruschetta

Made with fresh smoked tomatoes and parmesan cheese, served with toasted Foccacia bread

Second Course

Your choice of...

Caesar Salad

With our house made Caesar dressing & grated Grana Padana cheese

Spinach Salad

With red peppers, sun-dried cranberries, goat cheese and our house made vanilla vinaigrette

Soup of the Day

Third Course

Your choice of...

10oz New York Steak

AAA Alberta beef grilled, served with a cognac and horseradish reduction with roasted shallot mashed potatoes and seasonal vegetables

Pan seared Salmon

Fresh salmon served with butternut squash risotto and seasonal vegetables

Stuffed Chicken Breast Supreme

Free range chicken breast supreme stuffed with roasted butternut squash served with a honey and truffle reduction, herbed whipped potatoes and seasonal vegetables

Roasted Innisfail Pork Loin Chop

A 10 oz Pork Loin Chop with a maple chili glaze, braised red cabbage and apples, served with roasted fingerling potatoes



First Course

Your choice of...

Caesar Salad

With our house made Caesar dressing & grated Grana Padana cheese

Spinach Salad

With red peppers, sun-dried cranberries, goat cheese and our house made vanilla vinaigrette

Soup of the Day

Second Course

Your choice of...

Mini Beef Wellington

Tenderloin wrapped in delicate puff pastry, with sauteed mushrooms and black current demi

Bruschetta

Made with fresh smoked tomatoes and parmesan cheese, served with toasted Focaccia bread

Third Course

Your choice of...

10oz New York Steak

AAA Alberta beef grilled and served with a cognac and horseradish reduction with roasted shallot mashed potatoes and seasonal vegetables

Sea bass and Halibut Duo

Pan seared Sea bass and Halibut served with sun-dried tomato pesto, butternut squash risotto and seasonal vegetables

Stuffed Chicken Breast Supreme

Free range chicken breast supreme stuffed with roasted butternut squash served with a honey and truffle reduction, herbed whipped potatoes and seasonal vegetables

Braised Bison Short Ribs

Our braised bison short ribs served with whipped potatoes and seasonal vegetables

Fourth Course

Your choice of...

Flourless Chocolate Cake, made fresh in house, served with vanilla ice cream

Madagascar Vanilla Crème Brulee



First Course

Your choice of...

Caesar Salad

With our house made Caesar dressing & grated Grana Padana cheese

Spinach Salad

With red peppers, sun-dried cranberries, goat cheese and our house made vanilla vinaigrette

Soup of the Day

Second Course

Your choice of...

Scallop & Prawn Paella

Chorizo spiced scallops and prawns with fresh saffron risotto

Mini" Beef Wellington

Tenderloin wrapped in a delicate puff pastry and sautéed mushroom with black current Demi

Third Course

Your choice of...

Wild Mushroom & Cashew Crusted Lamb

Baked rack of lamb, served with white bean wild mushroom ragu, seasonal vegetables and merlot reduction

Applewood Smoked Beef Tenderloin

A 6oz AAA Alberta Beef tenderloin wrapped in house smoked bacon served with Port reduction and olive oil mashed potatoes

Sea bass and Halibut Duo

Pan seared Sea bass and Halibut served with sun-dried tomato pesto, butternut squash risotto and seasonal vegetables

Fourth Course

Your choice of...

Flourless Chocolate Cake, made fresh in house served with vanilla ice cream

Madagascar Vanilla Crème Brulee

