

chef's soup
crafted daily \$6

baked french onion
with seasoned croutons,
gruyère and parmesan cheese \$7.25

caesar salad
romaine lettuce,
charcoal caesar dressing,
chopped bacon, garlic croutons,
parmigiano reggiano cheese \$7.75

napa salad
goat cheese, grapes,
strawberries, raisins, red onion,
candied pecans, baby greens,
balsamic vinaigrette \$8.25

charcoal green salad
baby greens, julienne carrots,
red onion, radish, peppers,
grapefruit reduction,
pink peppercorn champagne vinaigrette \$7.75

mediterranean salad
artichoke hearts, bell pepper,
cucumber, kalamata olives,
feta cheese, creamy mediterranean dressing
\$7.5

spring salad
mango, julienne carrot, leeks,
shaved fennel, mâche & arugula,
raspberry shallot vinaigrette \$9.5

garlic bread
baked vienna loaf, parmesan,
mozzarella and Gruyère cheese
two slices \$5.5 four slices \$7.5

bruschetta
fresh garlic and basil marinated tomatoes,
baked vienna loaf, parmesan,
mozzarella and Gruyère cheese
two slices \$6.5 four slices \$9.5

Japanese flying squid

chile-dusted, tomato & grilled onion salad,
smoked sweet pepper coulis \$11

poutine beef bourguignone

wild mushrooms, cheese curds,
prime rib and double smoked bacon jus
on fresh cut yukon gold fries \$11.5

thai wonton nachos

crispy wontons, spicy peanut sauce,
grilled chicken, fontina cheese,
red onion, green pepper, diced tomato,
wasabi sour cream \$13

mini beef wellingtons

beef tenderloin, puff pastry,
wild mushrooms, brandy peppercorn sauce \$15

ahi tuna tartare

sushi grade tuna, avocado purée,
crisp wonton, sesame-lime vinaigrette \$14

crab & shrimp cakes

onion pickle, cucumber, roasted corn,
mixed greens, caper dill aioli \$13

seared scallops

three jumbo scallops, corn purée,
sweet pea vinaigrette, parsnip chip \$13.5

fresh oysters on the half shell

with fresh horseradish, red wine mignonette
three selections for your enjoyment

six oysters \$16

twelve oysters \$26

mains

cobb salad

grilled chicken breast, double smoked bacon,
quail eggs, avocado, field tomato,
micro greens, red wine shallot vinaigrette
\$15

featherhaven farms chicken suprême

fresh herb stuffed, sautéed rapini,
russet potato purée, chipotle chicken demi
\$23

high river alberta flat iron

marinated flat iron steak, grilled scallions,
roasted cremini & enoki mushrooms,
grape tomatoes, russet potato purée,
herb pesto jus \$22

curry rib ends

braised rib tails, grilled naan bread,
basmati rice & green lentils,
mango chutney \$14

martinis' sliders

trio of ground chuck & sirloin sliders,
with arugula, sweet tomato & onion relish,
aged cheddar, fresh cut Yukon Gold fries \$13

prime rib beef dip

hand carved prime rib cooked to your
liking, horseradish mayo, Gruyère cheese,
toasted garlic loaf, red wine thyme jus,
Yukon Gold fries \$15.5

steak frites

new york striploin (10oz.)
five herb butter, red wine veal jus,
charred red onion & tomato salsa,
fresh cut yukon gold fries \$24

jail island atlantic salmon

grilled salmon fillet, wilted arugula,
smoked gouda & asparagus risotto,
chardonnay glaze \$24

british columbia wild sable fish

line caught sable fish, prosciutto wrapped,
grilled scallions, oyster mushroom sauté,
grape tomatoes, russet potato purée,
porcini vinaigrette \$28.5

sashimi tuna niçoise

ahi tuna fillet, frenched green beans,
shitake oyster mushroom sauté,
kalamata olives, steamed new potatoes,
lemon truffle beurre blanc \$29.5

bay d'espoir steelhead trout

pan seared fillet, steamed mussels and clam,
saffron tomato bouillabaisse,
russet potato purée \$21.5

five grain cabbage bundle

five grain blend with
creamy saint-andré brie cheese,
tomato shallot purée, enoki & wilted arugula
\$17

kung pao

broccoli, carrots, snow peas, rice noodles,
spicy szechuan teriyaki sauce \$15

beef king pao \$17.5

shrimp kung pao \$16.5

chicken kung pao \$16.5

shrimp spaghetti

sesame-infused shrimp, whole wheat noodles,
julienne scallions, carrots, red onion,
roast pepper, shitake mushrooms, bean sprouts,
cilantro lime leaf fumé \$19.5

basil chicken penne

sautéed vegetables, grilled chicken,
kalamata olives, feta cheese,
and sweet basil butter \$16

pasta bar

craft your own pasta \$15