



APRIL 18, 2024

**ARTISAN GREENS** GF V

Cucumber, tomatoes, shredded carrots, pickled beets, buttermilk ranch, raspberry vinaigrette

**BEEF SALAD** GF V

Arugula, toasted chickpeas, orange zest, coriander yogurt, rice wine vinegar

**PEAR, WALNUT AND ROASTED BRUSSELS SPROUT SALAD** GF V

Poached pear, shaved parmesan, mint, pomegranate, garlicky lemon dressing

**BABY ROMAINE WEDGE SALAD**

Bacon, shaved egg, feta, toasted panko, green goddess dressing

**GOAT CHEESE TOMATO TARTS** V

Leeks, thyme, microgreens

**SHRIMP COCKTAIL** GF DF

Signature cocktail sauce with Tabasco, lemon

**TUNA CRUDO 'SMOKE SHOW' ACTION STATION** GF DF

Ahi tuna, yuzu caviar, wasabi mint meringue, pea shoots, cherry wood smoke

**SLOW ROASTED AAA ALBERTA BEEF STRIPLOIN** GF

Coffee rub, cream demi, horseradish, mustards

**HONEY MUSTARD APPLE PORK CHOPS** GF DF

Italian parsley

**JERK CHICKEN** GF DF

Dry rubbed jerk seasoning, pineapple agave lime glaze

**SOUR CREAM MASHED POTATOES** GF V

Chives, crispy onions

**ROASTED YAMS AND ACORN SQUASH** GF V

Olive oil, red chili seasoned sea salt

**GRILLED ZUCCHINI** GF DF V

Mint and green onion chermoula

**CHOCOLATE FOUNTAIN, FRESH SEASONAL FRUIT  
CHEF'S SELECTION OF DESSERTS  
ASSORTED CANADIAN CHEESE BOARD**

48

GST included

GF GLUTEN-FRIENDLY DF DAIRY-FRIENDLY V VEGETARIAN

PLEASE NOTE: MENU ITEMS SUBJECT TO CHANGE.