



CGY

VS

VGK



MARCH 23, 2023

ARTISAN GREENS GF V

Cucumber, tomato, shredded carrots, pickled beets, sweet onion vinaigrette, buttermilk cucumber ranch dressing

WALDORF SALAD GF V

Bibb lettuce, celery, toasted pecans, grapes, garlic mayo dressing

GRILLED ASPARAGUS WITH CRISPY PROSCUITTO GF

Beluga lentils, lemon Dijon dressing, grated parmesan

ORANGE RADICCHIO ARUGULA SALAD GF DF V

Frisée, radish, toasted pistachios, passion fruit vinaigrette

PRAIRIE GRAINS SALAD DF V

Barley and wheat berries, roasted red peppers, shaved grilled zucchini, pickled onion, creamy black garlic dressing

NIÇOISE SALAD GF DF V

Sliced tuna steak, steamed baby potatoes, hard-boiled eggs, Kalamata olives, green beans, tomato, cucumber, red wine vinaigrette, lemon herb aioli

CHILI LIME TEQUILA SHRIMP

Pineapple jalapeño salsa, coriander

BRAISED BEEF SHORTRIBS GF DF

Red wine braising jus

OVERNIGHT ROASTED HONEY MUSTARD HAM GF DF

Grainy Mustard

PAN SEARED TROUT GF DF

Lemon caper parsley sauce, baby tomatoes, olive oil

MUSHROOM GNOCCHI V

White wine tarragon cream

ROSEMARY ROASTED BABY POTATOES GF V

Caramelized onions, sea salt

DEEP MAPLE ROASTED ROOT VEGETABLES GF V

Parsnips, carrots, squash, beets, Brussels sprouts

CHOCOLATE FOUNTAIN, FRESH SEASONAL FRUIT

CHEF'S SELECTION OF DESSERTS

ASSORTED CANADIAN CHEESE BOARD

45

GST included

GF GLUTEN-FRIENDLY DF DAIRY-FRIENDLY V VEGETARIAN

PLEASE NOTE: MENU ITEMS SUBJECT TO CHANGE.