



MARCH 28, 2023

**ARTISAN GREENS** GF DF V

Cucumber, tomato, shredded carrots, pickled beets, roasted grape vinaigrette, balsamic vinaigrette

**HEIRLOOM CARROTS AND BEETS** GF V

Lightly pickled, lemon black pepper ricotta, baby kale

**WINTER SALAD** GF V

Baby spinach, bosc pear, mandarin, sunflower seeds, creamy dill dressing

**CUBAN GRILLED ZUCCHINI** GF V

Smoked paprika, chili powder, queso fresco, olive oil, chopped cilantro

**VEGETABLE CRUDITÉ** GF DF V

Selection of raw vegetables, ranch dip

**SHRIMP COCKTAIL** GF DF

Signature cocktail sauce with Tabasco, horseradish

**SHRIMP AND GRITS** GF

Sharp Cheddar, coarse ground corn, bacon, green onion

**SMOKED ALBERTA BEEF BRISKET** GF DF

BBQ demi, horseradish, mustards

**HULI-HULI CHICKEN** GF DF

Hawaiian inspired marinade, ginger, garlic, brown sugar, tamari, rice vinegar, ketchup

**SEARED STEELHEAD TROUT FILLETS** GF DF

Citrus salsa, red onion, cilantro, bell peppers

**ROASTED FINGERLINGS** GF DF V

Fresh chopped herbs, lemon zest, olive oil, sea salt

**WHIPPED SWEET POTATOES** GF V

Chili and lime butter, smoked sea salt, spiced pecans

**GARLICKY GREEN BEANS** GF DF V

Roasted, olive oil, sea salt

**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.