



DINNER MENU

appetizers

bruschetta | 12

diced tomatoes tossed in roasted garlic, balsamic & fresh basil on grilled baguette topped with goat cheese.

fresh bannock | 7

house made with herb & garlic maple butter.

garden salad | 10/13

mixed greens, fresh vegetables, toasted almonds, feta cheese & dried cranberries with our house orange maple balsamic vinaigrette. half size or full order.

beet salad | 10/13

mixed greens tossed in our house dressing with beets, candied pecans & goat cheese. half size or full order.

green pea risotto | 14

creamy classic italian style with lots of parmesan cheese & garnished with crispy prosciutto.

cheesy spinach and caramelized onion dip | 12

served warm with pita.

crispy bocconcini | 15

fresh creamy mozzarella breaded & fried in house to crispy gooey perfection. served with sriracha mayo.

coconut shrimp | 15

spicy & crispy with sriracha mayo dipping sauce. served with garlic toast.

add grilled marinated chicken breast, pulled pork, grilled filet of wild salmon or smoked salmon to any salad for 7.

pasta

bison lasagna | 23

baked layers of bison bolognese, spinach and cheese.

linguine with sausage and spinach amatriciana | 24

italian sausage, red onion, prosciutto, lemon, marinated tomato & spinach in a fennel butter sauce.

chicken carbonara | 24

chicken & bacon sauteed with mushrooms, onions & house bechamel sauce. tossed with linguini & finished with egg yolk. topped with parmesan & scallions.

all pasta served with garlic toast.

entrees

new york steak | 29

10oz new york striploin steak, grilled to your liking topped with crispy onions & sautéed mushrooms.

add prawns | 7

add peppercorn sauce | 3

wild seasonal salmon | 25

pan fried with a lemon butter sauce. served with caper aioli.

prosciutto wrapped chicken | 25

fresh herb and prosciutto wrapped chicken breast with a creamy garlic cheese sauce.

served with seasonal vegetables & your choice of roasted potatoes or rice pilaf.

bbq chicken and pulled pork | 24

grilled chicken breast & house braised pork shoulder smothered in a smokey bbq sauce on bannock.

served with fries and coleslaw.

dessert

belgian waffle | 10

with ice cream, compote & dulce de leche.

s'mores brownie pie | 8

with vanilla ice cream.

chimi changa cheesecake | 10

deep-fried tortilla wrapped cheesecake rolled in cinnamon sugar.
with compote & whipped cream.

donut dish | 8

chocolate & carrot cake donut holes.
with cream cheese icing dipping sauce.

vanilla ice cream | 6

with your choice of chocolate sauce or dulce de leche.

cake du jour | 7

ask for today's creation.
a la mode | 9