

SHARABLES

**CHARCUTERIE BOARD (gf) 32**

Chefs' choice cured meats, assorted cheese selection, marinated olives & wild mushrooms

**SHRIMP CEVICHE (gf) 20**

Lime, cilantro, cucumber, jicama, jalapenos, red peppers, avocado, micro greens, potato chips

**OYSTERS (6) (gf) 20**

Freshly shucked, lemon & raspberry mignonette sauce

**SEAFOOD TEMPURA 20**

Shrimp, calamari, soft shell crab & spicy tzatziki sauce

**STEAMED MUSSELS 20**

Chorizo sausage, charred tomato, garlic, tarragon, stout beer, grilled garlic focaccia

SOUP & SALAD

**"UP TOWN" CAESAR SALAD 15**

Baby romaine hearts, garlic & anchovy dressing, fried capers, spicy beef jerky, grilled focaccia, parmigiana Reggiano  
Sub: pancetta

**TOMAHAWK HOUSE SALAD (gf) (v) 12**

Mix greens, cucumbers, carrots, cherry tomato, truffle balsamic vinaigrette

**Add on**  
Chicken 10, Grilled Shrimp 12, Steak(6oz) 21

**LOBSTER BISQUE 14**

Kaffir lime leaf, coconut milk, cilantro foam, crostini

**WARM BURRATA (v) 20**

Basil pesto, San Marzano tomato, peppernata, pine nuts, crostini

**ARTICHOKE & RED PEPPER DIP (v) 18**

Shallots, cream cheese, cheese gratin, garlic bread rolls

**FRIED CAULIFLOWER (v) 16**

Togarashi spice, wasabi mayo, teriyaki glaze, microgreens

**BONE MARROW 18**

Mixed mushrooms, aged balsamic, micro greens, crostini.

**BEEF & ELK CARPACCIO (gf) 23**

Canadian prime beef tenderloin, local elk tenderloin, Parmigiana Reggiano, arugula, wild mushrooms, marinated olives, truffle & Dijon mustard vinaigrette

**FRIED BOCCONCINI SALAD (v) 20**

Herb & panko crusted bocconcini, vine ripe tomato, arugula, red onion, marinated olives, basil vinaigrette, micro greens

**BABY KALE & FETA SALAD (v) 16**

Corn kernels, black beans, red onion, avocado, feta cheese, lemon vinaigrette, orange segments, kale, crispy tortilla, cilantro

BBO

**PORK BACK RIBS 1/2 RACK 26 BEEF 39**

Smoky Maple bourbon BBQ sauce, jicama & fennel coleslaw, potato salad.

**GRILLED JERK CHICKEN 28**

Marinated chicken thigh, duck fat frites, jicama & fennel coleslaw

**SIGNATURE BURGER 21**

Two patties of local ground beef, applewood, bacon, wild mushrooms, tomato, red onions, butter leaf, herb aioli, brioche bun

**GRILLED MAHI-MAHI(gf) 30**

Seasonal vegetables, lemongrass, jasmine rice, pineapple salsa

**LOBSTER THERMIDOR market price**

lobster, gruyere cheese fondue, cognac, wild mushrooms, sauteed broccolini, fingerling potato

**LOBSTER AND CRAB RAVIOLI 32**

Grilled shrimp, basil cream, red pepper oil, parmigiana reggiano

**STEAK & FRITES 36**

6 oz top sirloin steak, duck fat frites, herb aioli

**BBQ PLATTER 60**

Grill Jerk chicken thighs, chorizo sausage, BBQ pork ribs, buttered truffle corn, potato salad, , jicama & fennel slaw

**BBQ RIB PLATTER 58**

Pork ribs, Beef rib, buttered truffle corn, potato salad, , jicama & fennel slaw

**FREE RUN ALBERTA CHICKEN (gf) 32**

Double chicken breast, smoked paprika, seasonal vegetables, fingerling potato, chimichurri

**INDONESIAN SPICY BEEF SUMANTRA (gf) 35**

Tender beef short ribs, lemongrass, lime leaf, peanut butter, coconut milk, jasmine rice, green onions

**SPICY SHOYU TUNA POKE(gf) 26**

Coconut, lemongrass, jasmine rice, wasabi aioli, edamame, pickled cucumbers, red radishes, nori chips, marinated carrots

**GREEN THAI CURRY (v) 21**

Crisp fried tofu, seasonal vegetables, coconut, lemongrass, jasmine rice

**SURF & TURF 39**

6oz sirloin steak, grilled shrimp, seasonal vegetables, garlic mash potato, port jus

CHEF FAVORITES

THE "GOLD DIGGER" BURGER 120

Alberta Brant Lake Wagyu Beef  
Bone marrow butter  
butter poached lobster  
marinated wild mushrooms  
red wine cheddar  
pickled red onions  
crisp pancetta  
24 carat "GOLD" leaf  
truffle aioli  
shaved truffles  
butterleaf lettuce  
vine ripe tomato  
charcoal brioche bun  
hand cut chips

\* If you have a food allergy or a special dietary requirement please inform your server





Choice of two sauces Madagascar peppercorn sauce or port jus or bearnaise or chimichurri

ALBERTA STEAKS

PORTER HOUSE (36oz)	110
BONE IN RIB EYE (16oz)	68
BONE IN STRIPLOIN (14oz)	46
TENDERLOIN (8oz)	55

TOMAHAWK CUTS

TOMAHAWK STEAK (42oz)	150
LAMB TOMAHAWK (20oz)	75
PORK TOMAHAWK (20oz)	58
BISON TOMAHAWK (30oz)	110
VEAL TOMAHAWK (30oz)	78

STEAK SIDES

BONE MARROW BUTTER	10
HALF GRILLED LOBSTER market price	
Cajun, garlic & basil butter	
GRILLED SHRIMP (4)	12
Chili flakes, garlic & basil butter	
SEASONAL VEGETABLES	9
BUTTERED TRUFFLE CORN	7

SAUTEED WILD MUSHROOMS	9
Parmigiano Reggiano, truffle oil	
FINGERLING POTATO	8
Herbs, duck fat	
POTATO PUREE	8
Garlic confit, leeks	
DUCK FAT FRITES	7
Guajillo pepper, herb aioli	

DESSERT

CREME BRULE TRIO	10	TIRAMISU	10
Raspberry, Marley coffee & grand marnier		Grand mariner, mascarpone cheese, cocoa powder, berries	
WARM APPLE TARTLET	10	GELATO	10
French vanilla ice cream, berries		Pistachio, salted caramel, Passion fruit (sorbet)	
CHEESE CAKE	10		
Raspberry coulis, berries			



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ALBERTA BEEF | FRESH SEAFOOD | LOCAL CRAFT BEER