

## SHAREABLE

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<b>Smoked Salmon &amp; Micro Greens</b> <span>GF</span> 18 cold smoked salmon, brown mustard dressing, pickled vegetables, micro greens, horseradish foam	<b>Creole Prawns</b> <span>GF</span> 6 for 12 12 for 22 smoked prawns, tomato, peppers, scallions, cajun butter
<b>Charcuterie</b> 1/2 for 20 full for 30 locally cured meats, selection of cheeses, olives, made in house pâté, & chutney	<b>Freshly Shucked Oysters</b> <span>GF</span> 6 for 18 12 for 32 served with cider mignonette and lemon <i>inquire with your server about varieties</i>
<b>Pâté Maison</b> 14 in house made pâté, cornichon, dijon, rainforest crackers	<b>Steamed Mussels</b> <span>GF</span> 16 prosecco, shallots, cream <i>add frites</i> 3

## APPETIZERS

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<b>Four Onion Soup</b> <span>GF</span> 12 walla walla & red onions, leeks, shallots, beef broth	<b>Roasted Butternut &amp; Brussels</b> <span>GF</span> 12 shaved & roasted brussel sprouts, butternut squash, grano padano, balsamic reduction
<b>Beet &amp; Asparagus Salad</b> <span>GF</span> 14 grilled asparagus, roasted beet, baby arugula, sevilla orange vinaigrette	<b>Seared Scallop</b> <span>GF</span> 1 for 16 2 for 28 fresh haida gwaii jumbo scallop, green pea puree, micro greens, made in house chili oil

## ENTRÉES

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*all entrees are accompanied by a medley of seasonal vegetables*

<b>East Meets West Halibut</b> <span>GF</span> 32 seared west coast halibut, ginger, chinese omelette fingerling potatoes, ponzu dressing, nori	<b>Pork Chop</b> <span>GF</span> 30 double cut glenwood pork, crispy pancetta, smashed potatoes, napa cabbage, whole grain dijon sauce
<b>Arctic Char</b> <span>GF</span> 34 crispy-skinned char, fingerling potatoes, blueberry gastrique	<b>Lamb Shank</b> 32 alberta-raised braised lamb, demi-glace, creamy wild mushroom risotto
<b>Chicken Suprême</b> <span>GF</span> 28 stuffed fraser valley chicken, spinach, roasted garlic, pecorino romano cheese, white wine cream, fingerling potatoes	<b>Sirloin Steak</b> <span>GF</span> 32 6 oz aspen ridge AAA sirloin, parmesan fingerling potatoes, espresso maple glaze
<b>Vegetable Strata</b> 24 layered and charred whole wheat tortillas, roasted vegetables, basil marinara sauce, parmesan	<b>Rib Eye Steak</b> <span>GF</span> 49 10 oz aspen ridge AAA rib eye, served rare, garlic smashed potatoes, argentinian chimichurri
<b>Chicken Kale Quinoa Salad</b> 20 artisan greens, kale, orange segments, sliced almonds, toasted sesame dressing   <i>not accompanied by vegetable medley</i>	

GF Gluten Friendly upon request  
18% gratuity on groups of 8 or more