
SOUPS & CONSOMME

Always something new!
Ask your server about today's creation.

BITES & BITS

Grilled Garlic Butter Prawn Crostini with garlic soy and fish roe cream	\$10.99
Seared Jumbo Scallops , with sweet & sour daikon, carrot, red onion and mango sides	\$12.99
Salmon Cakes with pickled cucumber side on a bed of frisee lettuce	\$10.75
Balsamic Tomato Bruschetta with buffalo mozzarella	\$9.75
Vegetarian Taco with carrot, red pepper, celery and cilantro spread	\$8.99
Shrimp and Lobster Canapés warm shrimp and lobster dip served on our in-house flat bread	\$11.99
Warm Bison Pastry with pickled red onion and green leaf	\$10.50

GREENS & DRESSINGS

Mixed Nuts and Orange Salad with artisan lettuce and maple-hazelnut vinaigrette	\$8.99
Kicking Horse Caesar with applewood-smoked bacon, kitchen croutons and in-house dressing	\$9.75
Spinach Salad with cherry tomatoes and buffalo mozzarella in a balsamic maple vinaigrette	\$9.99
Sweet & Spicy Salad artisan lettuce with pickled asparagus, marinated mushrooms, apples and almonds and a honey mustard dressing	\$9.25
Spinach Tuna Salad with tomato and red onion, quail's egg, and balsamic dressing	\$14.50

The Grill Salad • \$12.99

applewood bacon, mushrooms and Gorgonzola on artisan lettuce with house dressing

Additions

Prawns • **\$5.75**, Scallops • **\$6.50**,
Tuna • **\$7.25**, Salmon Cakes • **\$4.25**,
Chicken • **\$5.00**



BEEF & MORE

We serve only aged Reserve Angus Alberta Beef

All served with garlic mash and seasonal vegetable sides

New York Steak	6oz \$22.95 · 9oz \$27.95 · 12oz \$34.95
Tenderloin	6oz \$24.99 · 9oz \$35.99
T-Bone 14oz be prepared	14 oz \$37.75
Bison Ribeye 9 oz aged for tenderness	\$34.95
Bison Ribs braised then grilled (Still not enough? Double Portion for just \$9.99 more!)	\$26.95
Loin Cut Pork Chop 10 oz grilled to perfection	\$23.99
Chicken Breast Supreme grilled with pickled onion, cherry tomato, olive and asparagus on the side	\$23.99

Grill Choice - \$28.95

6 oz Angus New York and shrimp topped with peppercorn sauce, garlic mash and seasonal vegetable sides

SAUCES & SIDES

Peppercorn, Béarnaise, Barbeque Sauce	\$3.50
Grilled Blue Cheese Gratinée, Sautéed Mushrooms, Sautéed Onions	\$3.50
Loaded Baked Potato	\$3.75

SURF & TURF

Lobster Tail	\$12.99
Prawns	\$5.75
Scallops	\$6.50
Salmon	\$5.99
Tuna	\$7.25

FISH & VEG

Maple Soya Tuna Steak grilled to your liking on Quinoa with seasonal vegetables	\$33.00
Freshwater Steelhead Trout in puff pastry with Gorgonzola, white wine polenta and seasonal vegetables on the side	\$25.99
Jumbo Prawns in tarragon lemon butter and white wine, with noodles and seasonal vegetables	\$24.99
Fresh Grilled Salmon in cherry tomato, cilantro and caper salsa lemon butter, with garlic polenta	\$23.99
Garlic Cream Scallops flambéed in Sambuca, with spring onions, Quinoa and vegetables	\$28.75
Vegetarian Shish Kebab tomato, mushroom, zucchini, red pepper and marinated potato skewers with polenta and tomato sauce. Add fish or chicken - ask your server!	\$18.99
Teriyaki Stirfry noodles and seasonal vegetables tossed with oranges, almonds and sesame seeds, in our kitchen's teriyaki sauce. Add fish or chicken - ask your server!	\$18.75