

## APPETIZERS

**Bacon Wrapped Scallops** - seared, balsamic port reduction 17

**Chopped Duck** - Brome lake duck leg confit, wild Canadian blueberry and jalapeno sauce, demi glace 15

**Arancini** - deep fried, panko crusted mushroom asiago risotto balls, truffle aioli, shaved asiago 12

**Black Tiger Prawns** - sautéed, white wine garlic butter, lemon, herbs, shallots, Parmigiano-Reggiano 14

**PEI Mussels** - steamed, Thai coconut milk green curry sauce 14

**Lamb Pops** - rack chops, demi glace, port wine balsamic reduction 16

**Potstickers** - pan fried, chicken and vegetable filled, balsamic dip 10

**Meatballs** - baked, house ground pork and beef, creole sauce, Parmigiano-Reggiano 10

**Seafood Chowder** - surf clam, fish, mussels, vegetable, potato, cream 12

**Greek Salad** - tomato, feta cheese, Kalamata olive, green pepper, onion, cucumber, olive oil vinaigrette 12

**Kale Caesar Salad** - kale, garlic anchovy dressing, Parmigiano-Reggiano, garlic crouton 10

**House Salad** - kale, tomato, red pepper, cucumber, green onion, honey Dijon red wine vinaigrette 8

## CHICKEN WINGS

**One pound wings** - mild, medium, hot, screaming, suicide, BBQ, honey garlic, Korean spicy, or salt & pepper.

Served with celery and carrot sticks and choice of honey mustard or ranch dip 14

Blue cheese dip \$1.50

**Home Cut Fries or Onion Rings** 7

## FLAT BREADS

**Vegetable** - sundried tomato, red pepper, broccoli, cauliflower, onion, asiago, old cheddar, Thai coconut milk curry sauce 14

**Sausage** - house Italian sausage, onion, mushroom, red pepper, Danish blue cheese, old cheddar, asiago 14

## BURGERS

**Beef** - 8 oz flame broiled house ground 100% Alberta beef patty, bacon, mushroom, old cheddar, mayo, tomato, onion, kale, pickle 16

**Lamb** - 6 oz flame broiled house ground lamb patty, tzatziki, kale, red onion 16

All burgers served with fries. Sub Kale Caesar salad or onion rings add 4.50

## MAINS

- Lobster Tail Pasta** - Cuban lobster tail, angel hair pasta, creamy lobster sauce 31
- Jambalaya** - sautéed black tiger prawn, mussel, house Italian sausage, chicken, fish, rice, julienned vegetable, San Marzano creole sauce 24
- Shellfish Gnocchi** - black tiger prawns, PEI mussels, scallops, baby lobster tail, creamy lobster and rock crab sauce 34
- Filet Mignon** - flame broiled bacon wrapped AAA Alberta petite tenderloins, seasonal vegetable, demi glace, potato 36
- BBQ Baby Back Ribs** - 24 hour slow cooked, BBQ or screaming hot, potato, seasonal vegetable 26
- Curried Lamb Shank** - 24 hour slow cooked, curry cream sauce, jasmine rice, seasonal vegetable 28
- Vegetarian Bowl** - Thai coconut milk curry sauce, red pepper, onion, chickpeas, broccoli, cauliflower, carrot, jasmine rice 20
- Stuffed Chicken** - roasted, feta cheese, spinach, herbs, mascarpone mushroom risotto, truffle oil 24
- Rack of Lamb** - flame broiled and roasted, port wine balsamic reduction, potato, seasonal vegetable, demi glace 49
- Surf and Turf** - flame broiled 4oz bacon wrapped Alberta AAA tenderloin, Cuban lobster tail, creamy lobster and rock crab sauce, potato, seasonal vegetable, demi glace, herb butter 49
- Extras** - side starch, side vegetable, or combo starch and vegetable 7  
skewer of five prawns 8 chipotle marinated breast of chicken 8  
Cuban Lobster tail 24