



Mains

Certified Angus Beef

- i)** Filet Mignon 5oz/8oz/10oz (plus \$5/\$15/\$25)
 - ii)** Ribeye 14oz (plus \$20) **iii)** Tomahawk for 4 50oz (plus \$20)
 - iv)** New York Strip 10oz **v)** Hangar 8oz **vi)** Flat Iron 8oz
- *all beef served with red wine jus and wild mushrooms

Braised Short Rib of Beef

Grilled Venison

jeow som, white bean puree, crispy leeks

Alberta Elk Chop

Lac Brome Duck Breast
plum, fennel, and olives

Organic Chicken Breast, Taragon, Vin Jaune and Truffle

Opal Valley Lamb Loin (or Rack)

hazelnut and piquillo romesco, olive tapenade

Moroccan Lamb Shank

apricot puree, marcona almond and mint chutney

Paradise Valley Pork Tenderloin (or 10oz Bone in Chop)

Arctic Char with Sauce Corailee

Wild BC Lingcod

Achiote Black Cod

cilantro creme

Pacific Scallop and Jumbo Prawns

shiso pesto, dashi beurre noisette

Fennel Crusted Tuna

escabeche and salsa verde

Proscuitto Wrapped Sturgeon

1.5lb Nova Scotia Lobster (Half)

- i) add a full lobster to any main course for \$120 per person
- ii) add a half to any main for \$60 per person
- iii) 1.5lb half lobster as your main for \$20 per person

|Veggie/Vegan Mains

Wild Mushroom and Eggplant Lasagne
roasted tomato marinara, ricotta, pesto

Jaffa Style Rootdown Farm Cauliflower Steak
pine nuts, coriander, cherry heirloom tomato, baba ganoush

Curry Crusted Celery Root Steak

Jackfruit “Crab” Cakes
artichoke, quinoa, spicy aioli

Grilled Tofu Escabeche
avocado and salsa verde

Wild Mushroom Wellington
chestnut, kale, caramelized onions, thyme

Roasted Kubocha Squash
miso glaze, pumpkin seeds