



Mains

Certified Angus Beef Flat Iron Steak

*add Prime Beef Filet Mignon (add \$10 per person)

*add Certified Angus Beef Ribeye (add \$10 per person)

*add Prime 50 oz Tomahawk (add \$14 per person, one tomahawk per 6 guests)
all with wild mushrooms and chimichurri

Braised Short Rib of Beef

with wild mushrooms and chimichurri

Grilled Venison

blackberry, roasted cippolini, port jus

Alberta Elk Chop

(add \$10 per person)

Lac Brome Duck Breast

fennel and olives

Achiote Marinated Organic Chicken with White BBQ

i) Whole Chicken ii) Breast

Grilled Lamb Saddle

i) Rack of Lamb (add \$5 per person)

with hazelnut romesco and olive tapenade

Paradise Valley Pork

i) Bone in Pork Chop ii) Pork Tenderloin

Wild BC Salmon

summer corn and poblano puree

Haida Gwaii Halibut

sauce americaine (add \$5 per person)

Grilled Jumbo Prawns and Scallops

mango habanero aguachile

Fennel Crusted Albacore Tuna

escabeche

BC Ling Cod

turmeric and dill marinated, yuzu fumet

Nova Scotia Lobster

i) order a full 1lb or 1.5lb lobster as your main course add \$30/\$50 per person

ii) add a half 1lb or 1.5lb in addition to any main for \$40/\$60 per person

Veggie Mains

(all can be made vegan on request)

Celeriac Steak

pastrami spiced, kale pesto

Grilled Summer Squash

corn, heirloom cherry tomato, fregola, feta

Jaffa Style Rootdown Farm Cauliflower Steak

muhammara, walnut, pomegranate

Eggplant Involtini with Wild Mushrooms

roasted tomato marinara, ricotta, pesto

Jackfruit “Crab” Cakes

artichoke, quinoa, spicy aioli

Ancient Grains, Grilled Tofu and Avocado

Cacio e Pepe

fresh cut porcini noodles, cured egg yolk, black pepper, parmesan

Zucchini Blossoms (seasonal)

Bibimbap

sticky rice, wild mushrooms, kimchi, soft quail egg, chili sauce