



## *evening menu*

ETHICAL. SUSTAINABLE. NATURAL.

### *To Begin*

~ Grilled Sourdough, Rhubarb & Sea Salt Butter ~



### Bisque

Wild Mushroom Bisque (GF)

or Tomato, Basil & Roasted Red Pepper (GF)

or

### Salad

Summer Greens, Beetroot, Poached Apple, Orange, Dried  
Cranberry, Pickled Berries, Chevre, Berry Vinaigrette (GF)

or

### Carpaccio

Thinly Sliced Elk Tenderloin, Pickled Blueberries, Black Garlic Aioli,  
Lemon-Truffle Oil, Parmesan, Radish Greens, Lodge Crackers



~ Palate Cleanser ~

.



### *Mains*

### Duck

Quebec Confit Leg, Caramelized Onion-Apple Relish,  
Spruce Tip Pan Jus (GF)

or

### Beef

Braised Alberta Short Rib, BBQ-Braising Sauce (GF)

or

### Halibut

Pan Seared West Coast Fillet, Rhubarb Chutney,  
Watercress (GF)

~ the above main dishes are served with herb roasted potatoes and vegetables ~



### *To Finish*

### Pie

Peach-Berry Pie, Vanilla Bean Ice-Cream

**\$98**

~ ask about our vegan/vegetarian option ~

Vegan (V), Vegetarian (VG), Gluten Free (GF)

An 18% gratuity will be added for groups of six or more guests