



4404

DINNER

One

Chef's Daily Soup

New and fresh every day

6

Caesar Salad

Romaine, creamy garlic dressing,
grilled focaccia finger, smoked duck bacon
Starter size 7 / main course 11

Add shrimp skewer or grilled chicken breast 5

Margherita Salad

Buffalo mozzarella, vine ripened tomatoes
aged balsamic vinegar
house made basil pesto

8

Lao Chicken Salad

A mildly spiced Thai peanut dressing on fresh vegetables and rice noodles.

Fresh grilled Thai marinated Breast of chicken.

15

Wild Mushroom Soup

Shiitake porcini mushroom cream soup

7

Artisan Salad

Fresh strawberries, wedge of cambozola cheese
House made Balsamic vinaigrette
Starter size 6 / main course 8

Add shrimp skewer or grilled chicken breast 5

Mediterranean Cobb Salad

blended baby greens, zesty sun dried tomato dressing.
Topped with provolone, pancetta bacon, blue cheese,
kalamata olives, roma tomatoes,
lemon roasted chicken breast

14

Two

Bruschetta

Fresh vine ripened tomatoes, fresh basil, and garlic
served with a toasted baguette and
extra virgin high wood canola oil

8

Portabella Ravioli

House made sun dried Tomato Ravioli stuffed with
Portobello Mushroom served with a wild boar alfredo sauce

7

Mini Stuffed Yorkshire Pudding

Stuffed with Sterling silver prime rib
with a red wine jus and a horseradish crème fraiche

8

Nova Scotia Whiskey Seared Jumbo Scallops (3)

Scallops wrapped in thick center cut bacon.
Baked in Quebec maple syrup and Canadian whiskey.
With cucumber wrapped greens
and vine ripened tomatoes

13

Citrus Cured Pickerel

Slave Lake Pickerel presented on a bed of vine ripened
tomatoes, drizzled with a citrus reduction

8

Alberta Beef Tenderloin Sliders

A trio of Sterling Silver Alberta beef sliders
BBQ, Blue cheese, Cajun

10

Tempura Shrimp & Vegetables

A lightly battered shrimp and vegetable medley
with a spicy Asian soy dip.

9

PEI Steamed Mussels Marinara

White wine, fresh basil, tomatoes,
garlic, and a grilled focaccia finger

9

Trio of Carpaccio

cracked black peppercorn crusted Alberta beef
rosemary crusted Alberta bison
juniper berry crusted lamb
with a merlot and peppercorn gastrique

7

Crispy Calamari

Lightly breaded calamari with a sweet chili drizzle
served with tzatziki sauce to dip

7

Our kitchen is your kitchen... Should you wish an item not found on our menu,
please tell your server and we will do our best to accommodate your special request.

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Three

New York Striploin

10 oz AAA Sterling Silver Alberta Beef
Crusted with cracked peppercorn and a wild
mushroom jus. Chef's flavored butter
mashed potatoes and market vegetables

29

Rib Eye Steak

12 oz AAA Sterling Silver Alberta Beef
Topped with Danish blue cheese and a port wine jus.
Chef's flavored butter mashed potato
and market vegetables

30

Bison Rib Eye

8 oz Bison Rib Eye
Chef's flavored butter mashed potato,
juniper berry jus and market vegetables

27

Beef Tenderloin

6 oz AAA Sterling Silver Alberta Beef
Wrapped with Wild Boar Bacon and a
red wine jus. Served with potatoes frites
and market vegetables

30

Chevre Crusted Chicken Supreme

Corn fed chicken breast crusted with goat
cheese. Served with a bing cherry jus, chef's flavored
butter mashed potato and market vegetables

21

Grilled Sterling Silver Pork Chop

frenched pork chop with a caramelized
onion, fig and dried apricot relish.
Served with chef's flavored butter mashed potato
and market vegetables

24

Seafood Fettuccini

A medley of seafood and fresh house made black
pepper spiced fettuccini in a tomato cream sauce
and a grilled focaccia finger.

20

Pasta Primavera

Fresh garden vegetables, garlic cream sauce,
cavatappi pasta and grilled focaccia finger.

Add a shrimp skewer or grilled chicken breast - 4.95

15

Chorizo Stuffed Free Range Chicken Supreme

Served with a basil tomato sauce, sweet potato cake
and market vegetables.

20

Bison Short Ribs

Braised Alberta Bison short ribs with red wine jus.
Served with market vegetables and potato frites

21

Cambridge Bay Wild Arctic Char

A sustainable harvest from Nunavut
Orange basil sauce, rice pilaf and market vegetables
www.trulywild.ca

22

BBQ Baby Back Ribs

Slow roasted in our signature BBQ rub, then smothered in
chipotle BBQ sauce. Chef's flavored
butter mash potato and market vegetables

25

Anupa's Butter Chicken

Mildly spiced. Served with rice pilaf,
market vegetables and naan bread

20

Blackened Mahi Mahi

Cajun spiced Mahi Mahi glazed with honey, served with
rice pilaf and market vegetables

22

Wines

	6 oz	9 Oz	1/2 Litre / Bottles
White			
Jackson Triggs, CAN, Sauvignon Blanc	6.75	9.95	19.95 / 27.95
Robert Mondavi Woodbridge, USA, White Zinfandel	8.45	11.25	22.95 / 33.95
Robert Mondavi Woodbridge, USA, Pinot Grigio	8.95	12.45	24.25 / 35.95
Rosemont Estates, AUS, Diamond Chardonnay	10.95	14.95	29.95 / 45.95
Sandhill, CAN, Pinot Gris	10.95	14.95	29.95 / 45.95
Yellowtail, AUS, Chardonnay	8.75	12.95	25.25 / 34.95
Quial's Gate, CAN, Dry Reisling	11.75	17.25	33.95 / 49.95
Santa Rita, CHILE, Reserva Sauvignon Blanc	8.95	12.75	24.95 / 36.95
Wyndam Estates Bin 222, AUS, Chardonnay	8.75	12.95	25.25 / 34.95
Banrock Station, AUS, Unwooded Chardonnay	7.75	11.50	22.25 / 31.95
Red			
Jackson Triggs, CAN, Cabernet Sauvignon	6.75	9.75	19.95 / 27.95
Peller Estates, CAN, Heritage Cabernet Merlot	8.95	12.75	24.95 / 36.95
Rosemont Estates, AUS, Diamond Shiraz	11.25	16.75	33.50 / 49.95
Yellowtail, AUS, Shiraz	8.75	11.95	23.45 / 34.95
Robert Mondavi Woodbridge, USA, Merlot	8.75	11.95	23.45 / 34.95
Ravenswood, USA, Zen of Zinfandel	10.95	15.95	32.45 / 47.95
Wolf Blass: Yellow Label, USA, Cabernet Sauvignon	10.25	15.75	30.95 / 44.95
Santa Rita, CHILE, Reserva Cabernet Sauvignon	8.95	12.75	24.95 / 36.95
Blackstone, USA, Merlot	11.25	16.75	33.50 / 49.95
Sandhill, CAN, Cabernet - Merlot	11.25	16.75	33.50 / 49.95
Mezzamondo, Italy, Negroamaro	6.75	9.75	19.95 / 27.95
Michel Torino. Cuma Malbec (Organic)	8.75	11.95	23.45 / 34.95

Beers

Domestic

12 oz

5.75

Budweiser, Kokanee, Canadian, Coors Light

Premium Beers

12 oz

5.95 / 8.25

MGD, Sleemans Honey Brown, Heineken, Big Rock, Corona, Stella Artois

Spirits

1 oz

5.75

Rye, Vodka, White and Dark Rum, Scotch and Gin

Ask your server about our premium brands!

Martinis

2 oz

9.95 / 12.95

Chocolate Martini, Cosmopolitan, Green Appletini

Hypnotiq Breeze, Pama Cosmo, Red Lotus Martini, Soho Ice Tea Martini

Beverages

Chilled Fruit Juices - 3.25

(Apple, Grapefruit, Cranberry or Tropicana Orange Juice)

Chilled Milk - 2.50

(Skim, 2%, 3.25% or Chocolate)

San Pellegrino Water

250ml - 3.45

750ml - 6.99

Perrier Water

330 ml - 3.25

Pop - 2.75

Coke, Diet Coke, Sprite, Ginger Ale

Root Beer, Orange Crush or Iced Tea

Starbucks Coffee and Specialty Drinks

Starbucks Coffee or Decaf Coffee - 2.75

Red Rose Tea - 2.75

TAZO Tea - 2.75

Caffé Latte - 3.15

Cappuccino - 3.15

Caramel Macchiato - 3.60

TAZO Chai Tea - 3.50

Iced Caffé Latte - 3.15

**Ask your server for a
full selection of Starbucks specialty drinks**

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