

APPETIZERS

WILD ALBERTA WOODLAND MUSHROOM CHOWDER	14
a unique melange of prairie and wild mushrooms, fresh thyme, and cream	
CHATEAU LACOMBE CAESAR SALAD	14
house-made dressing, asiago & parmesan cheese, herb croutons and crisp prosciutto	
ARTISAN BABY GREENS	13
toasted pumpkin seeds and dried cranberries, goat cheese and pear dressing	
CAMBOZOLA AND FIG STRUDEL	18
port wine and wild berry compote	
BISON CARPACCIO	22
shaved parmesan, arugula and highwood crossing cold pressed canola oil	
ESCARGOTS PROVENÇAL	22
sautéed with tomatoes, garlic, fresh herbs, blue cheese gougère	
PAN SEARED CRAB CAKES	22
sweet potato crab cakes with a brandy chipotle remoulade	

It is our pleasure to accommodate food allergies or special dietary needs.
Please advise your server.

ENTRÉES

STURGEON RIVER SUPRÊME OF CHICKEN	40
herb roasted breast with madeira mushroom cream, roasted fingerling potatoes	
FRESH SEASONAL CATCH OF THE DAY	Market Price
ROASTED GARLIC PRAWNS	48
sweet potato and coconut cream, lemon and black garlic risotto	
KING COLE DUCK BREAST	42
Pan seared, orange pomegranate glaze, chick pea and cauliflower mash	
CHARBROILED ALBERTA AAA STRIPLOIN	8 oz. 45
five peppercorn and wild mushroom sauce, horseradish mashed potatoes	
GRILLED ALBERTA BISON FILET	55
marinated in port wine and fresh herbs with caramelized shallot jus, sage spaetzle	
GRILLED ANGUS RIB EYE	12 oz. 56
rosemary merlot demi, roasted fingerling potatoes	
ALBERTA AAA PRIME RIB	55
slow roasted, rosemary jus, horseradish mashed potatoes, yorkshire pudding	
LENTIL RAGOUT	30
smoked tomatoes, navy beans, and grilled vegetables, chickpea and cauliflower mash	



Gluten free items available, please ask your server.